

urban HILL

Private Events



urbanevents@hearth-hill.com

urban HILL

Hors d'Oeuvres

Two Dozen Minimum - Priced Per Dozen

Fried Cauliflower* V 24

gochujang chili glaze

Lamb, Beef, and Chicken Skewers 36

piri piri sauce, peppercorn demi-glace, salsa verde

Gorgonzola Arancini 24

add shaved calabrese 18

Peekytoe Crab Toasts 36

old bay aioli, pickled radish

Smoked Trout Toast 36

brie, dill, caraway, pickled onion

Spiced Grilled Squash on Sweet Potato Chips V, GF 24

vegan cream cheese

Shrimp Ceviche Cucumber Cups GF 36

pickled onion, tomato jam

Grilled Beef on Potato Chip GF 36

bordelaise, crispy shallot

Cauliflower Chorizo Croquetas V 36

romesco sauce

Chicken Liver Pâté 24

everything spice cracker, blackberry jam

Deviled Eggs 24

guanciale, calabrian chili puree

Crispy Fried Chicken Slider 48

lettuce, tomato, onion, pickles, green chile aioli

Wagyu Beef Slider 48

cheddar, lettuce, tomato, onion, pickles, charred onion aioli

*Menus subject to change with availability and seasonally

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Register Dinner

To Start (Select 2)

French Onion Soup
sweet onion, gruyère, baguette

Caesar Salad
little gem lettuce, parmesan frico,
croutons, cured egg yolk, anchovies

Chopped Salad
romaine, cucumber, olives, pickled onion, tomatoes, peppers,
feta, red wine basil vinaigrette, crispy chickpeas

Main Course (Select 3)

Black Angus Filet*
crispy smashed potatoes, broccolini,
green peppercorn demi-glace

Pacifico Striped Bass*
carolina gold rice, ember roasted yucca,
achiote, pickled onion, pineapple

Roasted Chicken
blue corn grits, collard greens,
turnip, natural jus

Fire Roasted Squash
za'atar hummus, rosemary candied pecans,
green chile honey, pomegranate, puffed grains

Dessert (Select 2)

Banana Cream Pie
Cheesecake
Chocolate Soufflé
Housemade Sorbet

\$65 per guest price does not include beverage, state sales tax, service charge, or minimums.

*Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness

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Post District Dinner

To Start

(Select 2)

French Onion Soup

sweet onion, gruyère, baguette

Caesar Salad

little gem lettuce, parmesan frico,
croutons, cured egg yolk, anchovies

Chopped Salad

romaine, cucumber, olives, pickled onions, tomatoes, peppers,
feta, red wine basil vinaigrette, crispy chickpeas

2nd Course

(Select 2)

Shrimp Cocktail

yellow pepper cocktail sauce,
giardiniera, italian salsa verde

Chorizo Croquetas

manchego, marcona almonds,
pickled cauliflower, romesco

Ember Roasted Carrots

local feta, pepitas, pine nuts,
new mexico red chile sauce, cilantro

Main Course

(Select 3)

Black Angus Filet*

crispy smashed potato, broccolini,
green peppercorn demi-glace

Pacifico Striped Bass*

carolina gold rice, ember roasted yucca,
achiote, pickled onion, pineapple

Roasted Chicken

blue corn grits, collard greens,
turnip, natural jus

Fire Roasted Squash

za'atar hummus, rosemary candied pecans,
green chile honey, pomegranate, puffed grains

Dessert

(Select 2)

Banana Cream Pie

Cheesecake

Chocolate Soufflé

Sorbet

\$80 per guest price does not include beverage, state sales tax, service charge, or minimums.

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Grandeur Peak Dinner

To Start

Served Family Style

(Select 3)

Shrimp Cocktail

yellow pepper cocktail sauce,
giardiniera, italian salsa verde

Chorizo Croquetas

manchego, marcona almonds,
pickled cauliflower, romesco

Ember Roasted Carrots

local feta, pepitas, pine nuts,
new mexico red chile sauce, cilantro

Dill Seasoned Latkes

crème fraîche, egg, apple butter, chive

Coal Roasted Beets

watercress, furikake granola, maple crème fraîche, aged balsamic

2nd Course

(Select 2)

French Onion Soup

sweet onion, gruyère, baguette

Caesar Salad

little gem lettuce, parmesan frico,
croutons, cured egg yolk, anchovies

Chopped Salad

romaine, cucumber, olives, pickled onions, tomatoes, peppers,
feta, red wine basil vinaigrette, crispy chickpeas

Main Course

(Select 3)

Rack of Lamb*

sweet potato, roasted fennel,
cashew-olive relish, mint, bourbon gravy

Prime Filet of Beef*

crispy smashed potato, broccolini,
green peppercorn demi-glace

Maine Diver Scallops*

fregola sarda, shoyu braised carrots,
pickled chiles, lemon-ginger beurre blanc

Roasted Chicken

blue corn grits, collard greens,
turnip, natural jus

Fire Roasted Squash

za'atar hummus, rosemary candied pecans,
green chile honey, pomegranate, puffed grains

Dessert

(Select 2)

Banana Cream Pie

Cheesecake

Chocolate Soufflé

Sorbet

\$95 per guest price does not include beverage, state sales tax, service charge, or minimums.

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Family Style Menu

To Start

(Select 4)

Caesar Salad

little gem lettuce, parmesan frico,
croutons, cured egg yolk, anchovies

Chopped

romaine, cucumber, olives, pickled onions, tomatoes, peppers,
feta, red wine basil vinaigrette, crispy chickpeas

Dill Seasoned Latkes

crème fraîche, hard boiled egg, applesauce, chive

Shrimp Cocktail

yellow pepper cocktail sauce,
giardiniera, italian salsa verde

Chorizo Croquetas

manchego, marcona almonds,
pickled cauliflower, romesco

Ember Roasted Carrots

local feta, pepitas, pine nuts,
new mexico red chile sauce, cilantro

Peekytoe Crab Ravioli

maine blue hill bay crab,
fennel pollen, calabrese vodka sauce

Main Course

(Select 3)

Rack of Lamb*

sweet potato, roasted fennel,
cashew-olive relish, mint, bourbon gravy

Black Angus Filet*

crispy smashed potatoes, broccolini,
green peppercorn demi-glace

Maine Diver Scallops*

fregola sarda, shoyu braised carrots,
pickled chiles, lemon-ginger beurre blanc

Roasted Chicken

blue corn grits, collard greens,
turnip, natural jus

Fire Roasted Squash

za'atar hummus, rosemary candied pecans,
green chile honey, pomegranate, puffed grains

***Add Side Dishes \$12 Each**

Dessert

(Select 2)

Banana Cream Pie

Cheesecake

Chocolate Souffle

\$80 per guest price does not include beverage, state sales tax, service charge, or minimums.

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