

urban HILL

half-dozen oysters* 24

yellow pepper cocktail sauce,
yuzu mignonette

blue hill bay mussels 26

nduja butter, garlic, basil, white wine,
grilled sourdough

grilled oysters 15

preserved lemon, miso butter
- add caviar 9

shrimp cocktail 20

yellow pepper cocktail sauce,
giardiniera, italian salsa verde

crudo* 22

tangerine aguachile, jalapeño,
salted cucumber, furikake

lobster cocktail 34

celery, tomato, cucumber,
lemon, iceberg lettuce

starters

roasted beets 16

watercress, furikake granola,
maple crème fraîche, aged balsamic

chicken liver pâté 15

calabrian chili giardiniera,
blackberry mustard, crostini

grilled mushrooms 17

queso fundido, nopales chile relish,
garlic potato crumb

beef tallow potato pavé 15

soft egg, fried caper,
ricotta salata, hatch chile aioli

peekytoe crab ravioli 23

blue hill bay crab, fennel pollen,
calabrese vodka sauce

dill seasoned latkes 19

crème fraîche, egg, apple butter,
american caviar, chive

chorizo croquetas 16

manchego, marcona almonds,
pickled cauliflower, romesco

ember roasted carrots 14

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

entrées

fire roasted squash 29

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

roasted half chicken 39

blue corn grits, collard greens,
turnip, natural jus

pacifico striped bass 36

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

pork chop milanese* 39

preserved tomato-apple chutney,
salsa verde whipped potatoes

maine diver scallops* 48

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

black angus filet* 60

crispy smashed potatoes, broccolini,
green peppercorn demi-glace

rack of lamb* 59

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

bison ribeye* 70

tequila caramelized onions,
charred brussels, mole negro, cotija

22oz dry-aged ribeye* 110

potato purée, peperonata

soup & salads

french onion soup 12

sweet onion, gruyère, baguette

caesar 14

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

frisée & grilled radicchio 18

fennel, roasted red pepper, dried fig,
marcona almonds, apple, manchego,
membrillo vinaigrette

chopped 19

romaine, cucumber, olives,
pickled onion, tomato, peppers, feta,
chickpeas, red wine basil vinaigrette

sides

skillet rolls 10

churned butter, herbs, sea salt

lemon rosemary fries 9

malt vinegar aioli

whiskey shoyu carrots 12

toasted benne seed, onion ash

charred brussels 12

maple glaze, chili-garlic crunch

whipped potatoes 11

Executive Chef **Nick Zocco** - Chef de Cuisine **Blake Schumpert** - General Manager **Jessica Johns**

*Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.
20% gratuity applied for parties of six or more.



desserts

cheesecake 10

sable breton cookie, seasonal fruit

chocolate soufflé 12

vanilla ice cream

banana cream pie 12

salted caramel, chocolate chantilly

ice cream trio 9

vanilla, chocolate, seasonal sorbet

affogato 9

publik espresso, vanilla ice cream

sweet & fortified wines

lustau los arcos amontillado sherry 12

jerez, spain

sandeman don fino sherry 16

jerez, spain

graham's fine tawny port 12

douro valley, portugal

dow tawny colheita '07 19

douro valley, portugal

broadbent malmsey, madeira 10yr 21

madeira, portugal

Executive Pastry Chef **Jessie Rae Nakoneczny**

