

# urban

## HILL

### *Post Time*

**\$ 59 PER GUEST**

**4:00 - 5:30 PM, SUNDAY - THURSDAY**

*All guests must be seated by 5:30 pm*

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#### ***Starters***

##### **french onion soup**

sweet onion, gruyère, baguette

##### **caesar salad**

little gem lettuce, parmesan frico, croutons, anchovies

##### **peekytoe crab ravioli add 10**

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

##### **chorizo croquetas add 5**

romesco, manchego, marcona almonds, pickled cauliflower

#### ***Entrées***

##### **fire roasted squash**

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

##### **roasted half chicken**

blue corn grits, collard greens, turnip, natural jus

##### **pacifico striped bass**

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

##### **pork chop milanese\***

preserved tomato-apple chutney, salsa verde whipped potatoes

##### **black angus filet\* add 20**

crispy smashed potatoes, broccolini, green peppercorn demi-glace

#### ***Desserts***

##### **cheesecake**

sable breton cookie, seasonal fruit

##### **banana cream pie**

salted caramel, chocolate chantilly

##### **ice cream trio**

vanilla, chocolate, seasonal sorbet

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*Executive Chef Nick Zocco - Executive Pastry Chef Jessie Rae Nakoneczny - General Manager Jessica Johns*  
*\*consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.*  
*20% gratuity applied to parties of 6 or greater.*