

urban HILL

Private Events



urbanevents@hearth-hill.com

urban HILL

Hors d'Oeuvres

Two Dozen Minimum - Priced Per Dozen

Fried Cauliflower* V 28
gochujang chili glaze

Lamb, Beef, or Chicken Skewers 42
choice of sauce - piri piri, peppercorn demi-glace, salsa verde

Gorgonzola Arancini 30
add shaved calabrese 18

Peekytoe Crab Toasts 48
old bay aioli, pickled radish

Smoked Trout Toast 36
brie, dill, caraway, pickled onion

Spiced Grilled Squash on Sweet Potato Chips V, GF 30
vegan cream cheese

Shrimp Ceviche Cucumber Cups GF 48
pickled onion, tomato jam

Grilled Beef on Potato Chip GF 44
bordelaise, crispy shallot

Cauliflower Chorizo Croquetas V 42
romesco sauce

Chicken Liver Pâté 36
everything spice cracker, blackberry jam

Deviled Eggs 30
guanciale, calabrian chili purée

Crispy Fried Chicken Slider 60
lettuce, tomato, onion, pickles, green chile aioli

Wagyu Beef Slider 62
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, anchovies

Chopped Salad

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

Main Course *(Select 3)*

Black Angus Filet* *add \$10*

crispy smashed potatoes, broccolini,
green peppercorn demi-glace

Pacifico Striped Bass*

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

Roasted Half 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

Housemade Sorbet

\$70 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

urban HILL

Post District Dinner

To Start

(Select 2)

French Onion Soup

sweet onion, gruyère, baguette

Caesar Salad

little gem lettuce, parmesan frico,
croutons, 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* add \$10

crispy smashed potato, broccolini,
green peppercorn demi-glace

Pacifico Striped Bass*

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

Roasted Half 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

Sorbet

\$85 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, 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 Half 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

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, 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 *add \$5*

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* *add \$10*

crispy smashed potatoes, broccolini,
green peppercorn demi-glace

Maine Diver Scallops*

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

Roasted Half 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

**Banana Cream Pie
Cheesecake**

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

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