

# urban HILL

## half-dozen oysters\* 24

yellow pepper cocktail sauce,  
yuzu mignonette

## mussels 25

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

## grilled oysters 15

preserved lemon, miso butter  
- add caviar 11

## shrimp cocktail 18

yellow pepper cocktail sauce,  
giardiniera, italian salsa verde

## crudo\* 22

tangerine aguachile, jalapeño,  
salted cucumber, furikake

## maine lobster salad 34

celery, tomato,  
cucumber, lemon

## starters

### coal roasted beets 16

watercress, furikake granola,  
maple crème fraîche, aged balsamic

### chicken liver pâté 15

blackberry mustard, crostini,  
calabrian chili giardiniera

### 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 24

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

### dill seasoned latkes 19

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

### chorizo croquetas 17

romesco, manchego,  
marcona almonds, pickled cauliflower

### 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 35

blue corn grits, collard greens,  
bacon, turnip, natural jus

### pacifico striped bass 36

carolina gold rice, cashew, scallion  
yuca, achiotte, pickled onion, pineapple

### maine diver scallops\* 48

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

### pork chop milanese\* 39

preserved tomato-apple chutney,  
salsa verde whipped potatoes

### creekstone farms filet\* 60

crispy smashed potatoes, broccolini,  
green peppercorn demi-glaze

### lamb porterhouse\* 59

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

### bison ribeye\* 70

tequila caramelized onions,  
charred brussels, mole negro, cotija

### 20oz dry-aged ribeye\* 110

creekstone farms prime beef,  
potato purée, peperonata

## soup & salads

### french onion soup 12

sweet onion, gruyère, baguette

### caesar 14

little gem lettuce, parmesan frico,  
croutons, anchovies

### 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

benne seed, demi-glaze, onion ash

### glazed brussels 12

maple, chili-garlic crunch,  
crème fraîche

### whipped potatoes 11

### roasted mushrooms 12

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.

