

# urban HILL

## half-dozen oysters\* 26

yellow pepper cocktail sauce  
cucumber-rhubarb mignonette **add: caviar 11**

## shrimp cocktail 18

yellow pepper cocktail sauce  
giardiniera



## crudo\* 22

tangerine aguachile, jalapeño  
salted cucumber, furikake

## maine lobster salad 34

celery, tomato, cucumber, lemon  
spiced cracker, sauce américaine

## sweet & rich

### hill's kitchen pastries 10

chef's selection

### cornbread skillet 13

banana, maple, caramel, candied pecans, whipped butter

### cinnamon toast crunch bread pudding 11

berry compote, crème anglaise

### blue corn crêpes 12

lemon-blueberry curd, cinnamon crème fraîche

### overnight oats 10

apple, cranberry, almonds, pepitas  
sunflower seeds, apricot, chia, yogurt

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## salads

**add: chicken 9 shrimp 12 steak 12**

### kale & quinoa 15

apple, dried cherries, toasted cashews, pepitas  
pecorino romano, basil vinaigrette

### arugula 14

sweet pickled radish, fresh strawberries, goat cheese  
toasted almonds, raspberry vinaigrette

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## sides

**two eggs 5 hash browns 5 bacon 6  
sausage 6 fresh fruit 9**

## savory

### smoked salmon avocado toast 19

dill cream cheese, everything spice, lemon  
bread riot artisanal sourdough  
**add: poached egg 3**

### steak & eggs\* 28

two eggs your style, seasoned hash browns  
peppercorn brown gravy

### green chile eggs benedict\* 19

prosciutto cotto, arugula, hash browns  
hatch chile hollandaise, english muffin  
**sub: maitake mushrooms**

### smothered adovada burrito 18

braised red chile pork, hash browns  
scrambled eggs, oaxaca queso  
posolé & beans, flour tortilla

### southwest omelet\* 16

roasted peppers, onions, mushrooms  
cheddar cheese, avocado, green and red chile  
**add: ham 6 crab 12 lobster 14**

### french dip 21

top sirloin, provolone, horseradish cream, au jus  
**choice of: french fries or salad**

### crispy tofu 18

thai basil, lettuce leaves, chiles, mint  
pickled cucumber, fried shallot  
sticky rice, lemongrass vinaigrette

## fresh juices

### stoked juice golden hour 11

orange, carrot, turmeric, ginger, lemon

### hill's kitchen green 9

spinach, kale, celery, cucumber, apple, lemon, ginger

## restoratives

### café brûlot 13

pierre ferrand cognac  
spiced amaretto crema  
mole bitters, raw sugar  
publik coffee roasters

### urban bloody mary 14

monopolowa vodka  
pink peppercorn  
horseradish, conserva

### post mimosa 12

conquilla cava  
grapefruit, rosewater  
bayleaf bitters

### suze queen gimlet 13

nolet's silver gin  
suze gentian liqueur  
mint, lime  
mandarin bitters

*Full beverage list available for curated offerings of champagne, wine, spirits and beer*

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.

