

urban HILL

half-dozen oysters* 24

yellow pepper cocktail sauce,
rhubarb-cucumber 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

crudo* 22

tangerine aguachile, jalapeño,
salted cucumber, furikake

maine lobster salad 34

celery, tomato, cucumber,
spiced cracker, sauce américaine

starters

coal roasted beets 16

arugula, furikake granola,
maple crème fraîche, aged balsamic

crispy calamari 22

pickled chiles, pickled onions,
avocado salsa, mint, basil,
shoyu-black garlic aioli

grilled mushrooms 18

queso fundido, nopales chile relish,
garlic potato crumb

spring potato gnocchi 20

english peas, maitake mushrooms,
artichoke, pecorino romano

peekytoe crab ravioli 25

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

crispy fried tofu 22

lettuce leaves, thai basil, mint,
pickled onion, cucumber, crispy shallots,
sticky rice, lemongrass vinaigrette

entrées

fire roasted squash 29

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

roasted half chicken 36

moroccan couscous, fava beans,
sautéed farm greens, harissa, natural jus

pacifico striped bass 38

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

wild-caught halibut* 52

baby carrots, asparagus, radish salsa,
pea coulis, preserved lemon demi-glace, caviar

pork chop milanese* 40

preserved tomato-apple chutney,
salsa verde whipped potatoes

creekstone farms filet* 62

whipped potatoes, asparagus,
green peppercorn demi-glace

lamb porterhouse* 60

spaetzle, tokyo turnip, english peas,
ramp-mint pesto, lamb jus

bison ribeye* 70

tequila caramelized onions,
fava beans, mole negro, pecorino

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 17

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

chopped 18

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

sides

skillet rolls 11

churned butter, herbs, sea salt

lemon rosemary fries 9

malt vinegar aioli

whiskey shoyu carrots 12

benne seed, demi-glace, onion ash

mac & cheese 14

hatch chile, sharp cheddar

whipped potatoes 9

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.

