

urban HILL

half-dozen oysters* 26

cucumber-rhubarb mignonette
- add caviar 11

grilled oysters 15

preserved lemon, miso butter
- add caviar 11

crudo* 22

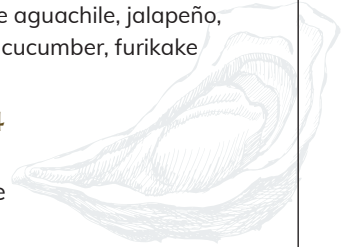
tangerine aguachile, jalapeño,
salted cucumber, furikake

halibut ceviche* 24

plantain chips, tangerine aguachile, coconut milk,
fermented habaero coulis, cilantro, 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

caputo's burrata 25

rhubarb compote, truffle vinaigrette,
pine nut and caper crumb,
bread riot sourdough

entrées

fire roasted squash 29

za'atar hummus, rosemary candied pecans,
green chile honey, quinoa

roasted half chicken 36

moroccan couscous, summer squash,
sautéed farm greens, harissa, natural jus

pacifico striped bass 38

carolina gold rice, cashew, scallion,
yuca, achote, pickled onion,
cascabel chile pineapple sauce

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

famers market summer pasta 32

pappardelle, farm vegetables,
corn sauce, pecorino romano

creekstone farms filet* 62

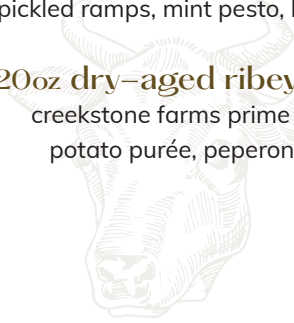
whipped potatoes, asparagus,
green peppercorn demi-glace

lamb porterhouse* 60

spaetzle, tokyo turnip, peas,
pickled ramps, mint pesto, lamb jus

20oz dry-aged ribeye* 110

creekstone farms prime beef,
potato purée, peperonata



soup & salads

chilled corn soup 12

roasted corn salsa, arugula pesto

caesar 14

baby romaine, parmesan frico,
croutons, anchovies

arugula 15

sweet pickled radish, strawberry,
goat cheese, toasted almonds,
raspberry 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-glaze, 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.

