

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

Shrimp, Beef, or Chicken Skewers 42

choice of: piri piri, peppercorn demi-glace, salsa verde

Gorgonzola Arancini 30

add shaved calabrese 18

Peekytoe Crab Toasts 48

old bay aioli, pickled radish

Smoked Pacific Bass Toast 36

manchego, dill, caraway, pickled onion

Crispy Tofu Skewers V, GF 30

onion mint relish

Shrimp Ceviche Cucumber Cups GF 48

pickled onion, tomato jam

Grilled Beef on Potato Chip GF 44

peppercorn, crispy shallot

Chorizo Croquetas 42

romesco

Deviled Eggs 30

calabrese, chives

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 due to seasonality and availability

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Register Dinner

To Start

(Select 2)

Chilled Corn Soup

roasted corn salsa, arugula pesto

Caesar Salad

baby romaine, parmesan frico
croutons, anchovies

Chopped Salad

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

Main Course

(Select 3)

Creekstone Farms Filet* *add 10*

whipped potatoes, asparagus
green peppercorn demi-glace

Pacifico Striped Bass*

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

Roasted Half Chicken

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

Fire Roasted Squash

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

Dessert

(Select 2)

Banana Cream Pie

Basque Cheesecake

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)

Chilled Corn Soup

roasted corn salsa, arugula pesto

Caesar Salad

baby romaine, parmesan frico
croutons, anchovies

Chopped Salad

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

2nd Course

(Select 2)

Shrimp Cocktail

yellow pepper cocktail sauce
giardiniera

Chorizo Croquetas

romesco, manchego, marcona almonds
pickled cauliflower

Potato Gnocchi

english peas, maitake mushrooms
artichoke, pecorino romano

Main Course

(Select 3)

Creekstone Farms Filet* *add 10*

whipped potatoes, asparagus
green peppercorn demi-glace

Pacifico Striped Bass*

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

Roasted Half Chicken

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

Fire Roasted Squash

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

Dessert

(Select 2)

Banana Cream Pie

Basque 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
gardeniera

Chorizo Croquetas

romesco, manchego, marcona almonds
pickled cauliflower

Potato Gnocchi

english peas, maitake mushrooms
artichoke, pecorino romano

Dill Seasoned Latkes

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

Caputo's Burrata

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

2nd Course

(Select 2)

Chilled Corn Soup

roasted corn salsa, arugula pesto

Caesar Salad

baby romaine, parmesan frico
croutons, anchovies

Chopped Salad

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

Main Course

(Select 3)

Lamb Porterhouse*

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

Creekstone Farms Filet*

whipped potatoes, asparagus
green peppercorn demi-glace

Pan Seared Halibut*

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

Roasted Half Chicken

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

Fire Roasted Squash

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

Dessert

(Select 2)

Banana Cream Pie

Basque Cheesecake

Sorbet

\$95 per guest price does not include beverage, state sales tax, service charge, or minimums.

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Family Style Dinner

To Start

(Select 4)

Caesar Salad

baby romaine, parmesan frico
croutons, anchovies

Chopped

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

Dill Seasoned Latkes

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

Shrimp Cocktail

yellow pepper cocktail sauce
giardiniera

Chorizo Croquetas

romesco, manchego, marcona almonds
pickled cauliflower

Potato Gnocchi

english peas, maitake mushrooms
artichoke, pecorino romano

Peekytoe Crab Ravioli *add 5*

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

Main Course

(Select 3)

Lamb Porterhouse*

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

Creekstone Farms Filet* *add 10*

whipped potatoes, asparagus
green peppercorn demi-glace

Pan Seared Halibut*

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

Roasted Half Chicken

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

Fire Roasted Squash

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

***Add Family Side Dishes 12 Each**

Dessert

Chef's Selection

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

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Special Event Cocktails

16 per person (select 2)

Keep It Golden

Arette Blanco Tequila
Solerno Blood Orange Liqueur
Lime, Pineapple, Cardamom

tropical-vegetal-citrusy-aromatic

Green Grass Punch

Rhum Agricole Blanc, G n py des Alps, Lime
Saffron Honey, Orange Blossom

floral-grassy-herbaceous-earthy

Fashionably Late

Medley Bros. Bourbon
Coffee Bean Infused Carpano Antica
Chai Bitters, Absinthe Rinse

rich-baking spice-citrus-full flavor

Mure Coincidence

Monopolowa Vodka, Aperol, Lemon
Blackberry-Chamomile Shrub

vibrant-dark fruit-citrus-vanilla

*Sommelier available for specially curated beverage offerings

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French Connection

Château Recougne Bourdeaux Blanc 65
Bordeaux, France

Domaine Lafage Côté Est Blanc 64
Côtes Catalanes, France

Louis Latour Valmoissine Pinot Noir 65
Coteaux du Verdon, France

Brotte Création Grosset Cairanne 66
Côtes du Rhône, France

Vino Fino De Mesa

Pazo Cilleiro Albariño 66
Rias Baixas, Spain

Bodega MartínSancho Verdejo 60
Rueda, Spain

Dehesa La Granja Tempranillo 75
Castile and León, Spain

Losada Mencia 72
Bierzo, Spain

California Dreamin'

Baileyana Firepeak Chardonnay 84
Edna Valley, California

Jaffurs Viognier 78
Santa Barbara, California

Brady Cabernet Sauvignon 92
Paso Robles, California

Fess Parker The Big Easy Syrah 96
Santa Barbara, California

*Sommelier available for specially curated beverage offerings

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Register Lunch

To Start *family style*

Grilled Veggies & Hummus
italian salsa verde

Chorizo Croquetas
romesco, manchego, marcona almonds, pickled cauliflower

Crispy Calamari *add 5*
pickled chiles, pickled onions, avocado salsa
mint, basil, shoyu-black garlic aioli

Main *(select 3)*

Chopped Salad with Salmon or Chicken *add Steak 5*
romaine, cucumber, olives, pickled onion, tomato
peppers, feta, chickpeas, red wine basil vinaigrette

Caesar Salad with Salmon or Chicken *add Steak 5*
little gem lettuce, parmesan frico
croutons, anchovies

Grilled Chicken Club Sandwich
lettuce, tomato, onion, provolone, dijonnaise, fries

Shrimp Cavatappi Pasta
lemon miso butter, basil, parsley, smoked parmesan

Family Style Sides *6 each*
lemon rosemary fries, mac & cheese

Skillet Rolls *11*

Dessert *(select 2)*

Banana Cream Pie
salted caramel, chocolate chantilly

Basque Cheesecake
passion fruit curd, seasonal fruit, white chocolate chantilly

Sorbet
chef's selection

\$50 per guest price does not include beverage, state sales tax, service charge, or minimums.

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Post District Lunch

To Start *family style*

Grilled Veggies and Hummus
italian salsa verde

Chorizo Croquetas
romesco, manchego, marcona almonds, pickled cauliflower

Fried Cauliflower
gochujang chili glaze

Crispy Calamari *add 5*
pickled chiles, pickled onions, avocado salsa, mint,
basil, shoyu-black garlic aioli

Main *(select 3)*

Chopped Salad with Salmon or Chicken *add Steak 5*
romaine, cucumber, olives, pickled onion, tomato
peppers, feta, chickpeas, red wine basil vinaigrette

Caesar Salad with Salmon or Chicken *add Steak 5*
little gem lettuce, parmesan frico
croutons, anchovies

Grilled Chicken Club Sandwich
lettuce, tomato, onion, provolone, dijonnaise, fries

Shrimp Cavatappi Pasta
lemon miso butter, basil, parsley, smoked parmesan

French Dip
top sirloin, provolone, horseradish cream, au jus, fries

Family Style Sides *6 each*
lemon rosemary fries, mac & cheese, roasted mushrooms

Skillet Rolls *11*

Dessert *(select 2)*

Banana Cream Pie
salted caramel, chocolate chantilly

Basque Cheesecake
passion fruit curd, seasonal fruit, white chocolate chantilly

Sorbet
chef's selection

\$60 per guest price does not include beverage, state sales tax, service charge, or minimums.

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Grandeur Peak Lunch

To Start *family style*

Grilled Veggies and Hummus
italian salsa verde

Chorizo Croquetas
romesco, manchego, marcona almonds, pickled cauliflower

Fried Cauliflower
gochujang chili glaze

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

Main

Creekstone Farms Filet*
whipped potatoes, asparagus
green peppercorn demi-glace

Pacifico Striped Bass*
carolina gold rice, cashew, scallion, yuca achiote, pickled onion
cascabel chile pineapple sauce

Roasted Half Chicken
moroccan couscous, summer squash
sautéed farm greens, harissa, natural jus

Family Style Sides 6 each
lemon rosemary fries, mac & cheese, roasted mushrooms

Skillet Rolls 11

Dessert *(select 2)*

Banana Cream Pie
salted caramel, chocolate chantilly

Basque Cheesecake
passion fruit curd, seasonal fruit, white chocolate chantilly

Sorbet
chef's selection

\$75 per guest price does not include beverage, state sales tax, service charge, or minimum fees.

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Register Brunch

To Start

family style

Fruit Plate

seasonal selection

Elevate: add Oysters or Crudo

Main

please choose

Arugula Salad

add chicken 9, shrimp 12, steak 12

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

Blue Corn Crêpes

lemon-blueberry curd, cinnamon crème fraîche

Green Chile Eggs Benedict

sub maitake mushrooms for vegetarian

prosciutto cotto, arugula, hash browns
hatch chile hollandaise

Southwest Omelet*

add ham, sausage, or bacon 6

roasted peppers, onions, mushrooms
cheddar cheese, avocado, green and red chile

\$35 per guest price does not include beverage, state sales tax, service charge, or minimums.

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Post District Brunch

To Start

family style

Cornbread Skillet

banana, maple, caramel, candied pecans, whipped butter

Cinnamon Toast Crunch Bread Pudding

berry compote, crème anglaise

Hill's Kitchen Orange Roll

Elevate: add Oysters or Crudo

Main

please choose

Green Chile Eggs Benedict

prosciutto cotto, arugula, hash browns
hatch chile hollandaise, english muffin

Smoked Salmon Avocado Toast

dill cream cheese, everything spice, lemon
bread riot artisanal sourdough

Smothered Adovada Burrito

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

French Dip

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

Dessert

please choose

Banana Cream Pie

salted caramel, chocolate chantilly

Sorbet

chef's selection

\$45 per guest price does not include beverage, state sales tax, service charge, or minimums.

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Grandeur Peak Brunch

To Start

family style

Cornbread Skillet

banana, maple, caramel, candied pecans, whipped butter

Cinnamon Toast Crunch Bread Pudding

berry compote, crème anglaise

Crudo

tangerine aguachile, jalapeño, salted cucumber, furikake

Ceviche

plantain chips, tangerine aguachile, furikake
fermented habanero coulis, cilantro blossom

Main

please choose

Kale & Quinoa Salad

Chicken, Shrimp, or Steak

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

Steak & Eggs

two eggs your style, seasoned hash browns, peppercorn brown gravy

Smoked Salmon Avocado Toast

poached egg, dill cream cheese, everything spice, lemon
bread riot artisanal sourdough

French Dip

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

Dessert

please choose

Banana Cream Pie

salted caramel, chocolate chantilly

Sorbet

chef's selection

\$55 per guest price does not include beverage, state sales tax, service charge or minimums.

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