

urban HILL

half-dozen oysters* 26

cucumber-yuzu mignonette

add: caviar 11

shrimp cocktail 17

classic cocktail sauce



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 orange roll 7

cream cheese frosting, candied orange

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

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

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

posolè & 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

urban hill smash burger* 25

smoked bacon, hatch chile, lettuce, tomato

onion, american cheese, pickle

lemon rosemary fries, malt vinegar aioli

add: egg 3

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

classic mimosa 8

orange juice

conquilla cava

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.

