

urban HILL

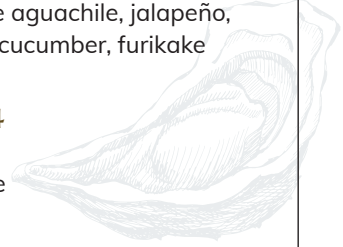
half-dozen oysters* 26
cucumber-yuzu mignonette
- add caviar 11

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 habanero 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,
balsamic reduction

crispy calamari 22
pickled chiles, pickled onions,
avocado salsa, mint, basil,
black garlic shoyu aioli

grilled mushrooms 18
queso fundido, nopales chile relish,
garlic-potato crumb

potato gnocchi 18
peas, maitake mushrooms,
roasted corn, 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
peach 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, roasted squash,
sautéed farm greens, harissa, natural jus

pacifico striped bass 38
carolina gold rice, cashew, scallion,
yuca, achiote, 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
seasonal peach chutney,
salsa verde whipped potatoes, parmesan

farmers market pasta 32
pappardelle, farm vegetables,
corn sauce, pecorino romano

urban hill smash burger* 25
smoked bacon, hatch chile, lettuce,
tomato, onion, american cheese, pickle,
lemon rosemary fries, malt vinegar aioli

creekstone farms filet* 62
whipped potatoes, asparagus,
green peppercorn demi-glace

lamb porterhouse* 60
spaetzle, tokyo turnip, peas,
pickled onions, mint pesto, lamb jus

20oz dry-aged ribeye* 110
creekstone farms prime beef,
potato purée, peperonata

soup & salads

corn soup 12
roasted corn salsa, arugula pesto

caesar 14
baby romaine, parmesan frico,
croutons, anchovies

arugula 14
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
whipped herbed butter, sea salt

lemon rosemary fries 9
malt vinegar aioli

whiskey shoyu carrots 12
benne seed, demi-glaze, onion ash

mac & cheese 14
hatch chile, cheddar, gruyère

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.

