

# urban HILL

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

**salmon tartare\*** 14  
shallot, cucumber, lemon,  
chili crunch, salmon roe, baguette

**grilled oysters** 14  
preserved lemon miso butter  
- add caviar 11

**shrimp cocktail** 17  
classic cocktail sauce

**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,  
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  
butternut squash, brussels sprouts,  
bacon, 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

**steak tartare\*** 23  
chive, poached egg, spicy dijon,  
capers, 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

**faroe islands salmon\*** 39  
french lentils, spaghetti squash,  
tzatziki, caviar

**pork chop milanese\*** 40  
seasonal peach chutney,  
salsa verde whipped potatoes, parmesan

**wild boar bolognese** 32  
pappardelle, local mushrooms,  
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, charred broccoli,  
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

**soup** 12  
seasonal selection

**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.

