

urban HILL

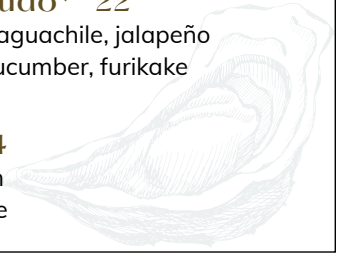
half-dozen oysters* 26
cucumber-yuzu mignonette
add: caviar 11

shrimp cocktail 17
classic cocktail sauce

crudo* 22
tangerine aguachile, jalapeño
salted cucumber, furikake

sablefish tartare* 14
calabrian chile, winter citrus
smoked sea salt, lavash

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

frisée aux lardon* 18
poached egg, bacon, croutons, dijon vinaigrette

chopped 17
romaine, cucumber, olives, pickled onion, tomato
peppers, feta, chickpeas, red wine basil vinaigrette

sides

two eggs 5 **rustic potatoes** 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, rustic potatoes
peppercorn brown gravy

green chile eggs benedict* 19
prosciutto cotto, arugula, rustic potatoes
hatch chile hollandaise, english muffin
sub: maitake mushrooms

smothered adovada burrito 18
braised red chile pork, hash browns
scrambled eggs, chihuahua cheese
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

luma sublime citrus 10
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

suze queen gimlet 13
nolet's silver gin
suze gentian liqueur
mint, lime
mandarin bitters

classic bloody mary 9

classic mimosa 8

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.

