

# urban

## HILL

### *Easter Brunch 2024*

#### **Spinach Salad**

dried cherries, blue cheese, almonds, roasted beets  
egg, bacon, creamy balsamic vinaigrette

#### **Bibb Leaf Lettuce Salad**

shaved fennel, tomato, radish, cucumber, lemon poppyseed vinaigrette

#### **Smoked Salmon**

cornichons, pickled vegetables

#### **Charcuterie**

cured meats

#### **Shrimp Cocktail**

#### **Brioche French Toast**

berry compote, lemon crème fraîche

#### **Buttermilk Pancakes**

maple syrup, whipped butter

#### **Eggs Benedict**

prosciutto cotto, hollandaise, english muffin

#### **Chickpea Crêpes**

roasted mushrooms, spinach, gruyère

#### **Deviled Eggs**

#### **Gluten-Free Pancakes**

#### **Brie & Prosciutto Galette**

#### **Tortilla Española**

#### **Roasted Tomato Quiche**

#### **Bacon, Sausage, and Scrambled Eggs**

#### **Rustic Country Potatoes**

#### **Hill's Kitchen Pastries & Confections**

**\$75 ADULT | \$30 CHILD 5 - 12**

\*Children 4 and under are complimentary

**SUNDAY, MARCH 31**

**10:00 AM - 2:00 PM**

*Executive Chef Nick Zocco - Executive Pastry Chef Chris Straughan - General Manager Jessica Johns*  
\*consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.  
20% gratuity applied to parties of 6 or greater. 2% gratuity applied to Culinary Team appreciation.