

urban HILL

half-dozen oysters* 26

cucumber-yuzu mignonette
- add caviar 11

grilled oysters 14

preserved lemon miso butter
- add caviar 11

crudo* 22

tangerine aguachile, jalapeño,
salted cucumber, furikake

shrimp cocktail 17

classic cocktail sauce

sablefish tartare* 15

calabrian chile, winter citrus,
smoked sea salt, lavash

seafarers* 125

oysters, lobster, crab, shrimp cocktail,
sablefish tartare, lavash

maine lobster salad 29

celery, tomato, cucumber,
spiced cracker, sauce américaine

starters

coal roasted beets 16

arugula, furikake granola,
maple crème fraîche,
balsamic reduction

crispy calamari 21

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 19

butternut squash, brussels sprouts,
bacon, pecorino romano

peekytoe crab ravioli 25

blue hill bay crab, vodka sauce,
crispy calabrese, fennel pollen

cape cod mussels 22

nduja butter, garlic, basil, white wine,
grilled sourdough

chorizo croquetas 17

romesco, manchego,
marcona almonds, pickled cauliflower

caputo's burrata 24

tart cherry compote, truffle vinaigrette,
pine nut and caper crumb,
bread riot sourdough

steak tartare* 21

chive, poached egg, spicy dijon,
capers, bread riot sourdough

entrées

quinoa chile relleno 29

roasted squash, chihuahua cheese,
smoked hominy, fermented chile,
black bean huitlacoche sauce

coq au vin 37

red bird chicken, polenta, mushrooms,
bacon, cipollini onion, watercress salad

pacifico striped bass 38

carolina gold rice, cashew, scallion,
yuca, achiote, pickled onion,
cascabel chile pineapple sauce

golden eagle sablefish* 40

potatoes, broccolini, gochujang citrus glaze,
smoked bone broth dashi, benne seed

pork chop milanese* 39

apple-tomato chutney,
salsa verde whipped potatoes, parmesan

wild boar bolognese 32

pappardelle, local mushrooms,
pecorino romano

urban hill smash burger* 26

smoked bacon, hatch chile, lettuce,
tomato, onion, american cheese, pickle,
lemon rosemary fries, malt vinegar aioli

creekstone farms filet* 62

beef tenderloin, whipped potatoes,
charred broccolini, peppercorn demi-glace

bison ribeye* 66

mole negro, smoked hominy, chard,
fermented chile, crema

20oz dry-aged ribeye* 95

creekstone farms prime beef,
gorgonzola butter, peppercorn demi-glace

soup & salads

french onion soup 14

sweet onion, gruyère, baguette

grilled caesar 15

baby romaine, parmesan frico,
croutons, anchovies

frisée aux lardon* 17

poached egg, bacon, croutons,
dijon vinaigrette

chopped 16

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

sides

skillet rolls 12

herb butter, sea salt

lemon rosemary fries 11

malt vinegar aioli

whiskey shoyu carrots 12

benne seed, demi-glace, onion ash

mac & cheese 13

hatch chile, cheddar, gruyère

whipped potatoes 8

roasted brussels 13

maple glaze, chili-garlic crisp

add

caviar 11 crab 21

maine lobster 24

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.

