

# urban

## HILL

# MOTHER'S DAY

## BRUNCH BUFFET

### Lemon Blueberry Ricotta Pancakes

*honey butter, maple syrup, berry compote*

### Classic Eggs Benedict

*prosciutto cotto, arugula, poached egg, english muffin, hollandaise*

### Peppercorn Rosemary Prime Rib

*horseradish cream, natural jus*

### Mac and Cheese

*sharp cheddar*

### Grilled Asparagus

*pecorino, lemon*

### Breakfast Enchiladas

*hash browns, egg, braised red chile chicken, monterey jack, hatch green chile sauce*

### Classic French Toast

*powdered sugar, maple syrup, whipped butter*

### Mini BLT Sandwich

*avocado dijonnaise, focaccia*

### Spinach Salad

*almond, dried cherries, quinoa, pecorino romano, apple cider vinaigrette*

### Wedge Salad

*iceberg lettuce, bleu cheese, bacon, tomatoes, chives*

### Smoked Salmon Platter

*dill & lemon cream cheese, shaved onion, capers, bread riot baguette toast*

### Shrimp Cocktail

*classic sauce*

### Crudités Platter

*ranch, bleu cheese*

### Charcuterie and Cheese

### Deviled Eggs

### Applewood Smoked Bacon

### Scrambled Eggs

### Rustic Breakfast Potatoes

### Fresh Sliced Fruit

### Hill's Kitchen Pastries & Confections

**\$79 ADULT | \$35 CHILD 5 - 12**

*\*Children 4 and under are complimentary*

**SUNDAY, MAY 12**

**10:30 AM - 2:30 PM**

*Executive Chef Nick Zocco - Chef de Cuisine Blake Schumpert - Pastry Chef Jane Bayle - 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. Valet parking available.*