

# urban HILL

**half-dozen oysters\*** 26  
cucumber-yuzu mignonette  
- add caviar 13

**grilled oysters** 14  
preserved lemon miso butter  
- add caviar 13

**salmon crudo\*** 19  
pickled shimeji mushrooms,  
sun-dried tomato marmalade

**shrimp cocktail** 17  
classic cocktail sauce

**sablefish tartare\*** 15  
calabrian chile, 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

**harissa roasted carrots** 15  
labneh, tahini, harrisa, pepitas

**potato gnocchi** 22  
fava beans, morel mushrooms,  
smoked bacon, pecorino romano

**peekytoe crab ravioli** 25  
blue hill bay crab, vodka sauce,  
crispy calabrese, fennel pollen

**lumpia** 16  
pork, celery, carrots, onion,  
sweet & sour

**caputo's burrata** 24  
tart cherry compote, truffle vinaigrette,  
pine nut and caper crumb,  
leaviness sourdough

**steak tartare\*** 19  
poached egg, chive, spicy dijon, capers,  
green peppercorn aioli,  
leaviness 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

**iberian pork tenderloin\*** 39  
red chile, carrot-miso purée, english peas,  
baby carrots, mango-rhubarb chutney,  
pine nut-caper crumb

**wild boar bolognese** 32  
pappardelle, local mushrooms,  
pecorino romano

**urban hill smash burger\*** 26  
smoked bacon, hatch chile, lettuce,  
tomato, onion, american cheese, pickle,  
french fries, banana ketchup aioli

**creekstone farms filet\*** 62  
beef tenderloin, whipped potatoes,  
grilled asparagus, 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

**wedge** 17  
baby iceberg, bacon, tomato, chives,  
bleu cheese dressing, croutons

**chopped** 16  
romaine, cucumber, olives,  
pickled onion, tomato, peppers, feta,  
chickpeas, red wine basil vinaigrette

## sides

**skillet rolls** 12  
herb butter, sea salt

**french fries** 11  
black garlic salt, banana ketchup 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 13    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.

