

urban HILL

half-dozen oysters* 26

cucumber-yuzu mignonette
- add caviar 13

grilled oysters 14

preserved lemon miso butter
- add caviar 13

salmon crudo* 16

pickled shimeji mushrooms,
sun-dried tomato marmalade,
basil, radish

shrimp cocktail 17

classic cocktail sauce

sablefish tartare* 15

calabrian chile, citrus,
smoked sea salt, lavash

seafarers* 115

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

maine lobster salad 29

dill crema, roasted corn salsa,
corn sauce, red chile cracker

starters

coal roasted beets 16

arugula, furikake granola,
maple crème fraîche,
balsamic reduction

crispy calamari 19

mango-habanero sauce,
avocado-coconut purée, pickled chilies,
basil-cilantro oil, pickled onions

grilled mushrooms 18

queso fundido, nopales chile relish,
garlic-potato crumb

harissa roasted carrots 15

labneh, tahini, harissa, pepitas

potato gnocchi 21

green beans, maitake mushrooms,
herbs, smoked bacon, pecorino romano,
pickled ramps

peekytoe crab ravioli 25

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

lumpia spring roll 15

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 baguette

entrées

quinoa chile relleno 29

roasted squash, chihuahua cheese,
fire roasted corn, fermented chile,
black bean huitlacoche sauce

fire roasted half chicken 34

potato and green bean salad, lemon,
rosemary, mustard-cognac sauce

pacifico striped bass 38

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

golden eagle sablefish* 40

potatoes, english peas, 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

pesto pasta 32

charred tomatoes, pine nuts, arugula,
pecorino romano, lemon, calabrian chile

urban hill smash burger* 25

smoked bacon, hatch chile, lettuce,
tomato, onion, american cheese, pickle,
french fries, banana ketchup aioli

creekstone farms filet* 62

beef tenderloin, whipped potatoes,
grilled squash, peppercorn demi-glaze

grilled duck breast* 42

tamarind-cherry bbq, ginger scallion sauce,
summer farro succotash, pickled serrano,
roasted turnips

bison ribeye* 66

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

soup & salads

french onion soup 13

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 9

black garlic salt, banana ketchup aioli

sautéed spinach 12

crispy garlic

mac & cheese 12

hatch chile, cheddar, gruyère

whipped potatoes 8

fire roasted snap peas 11

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.

