

urban HILL

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

shrimp cocktail 17
classic cocktail sauce

seared tombo tuna* 17
cucumber, chile, furikake,
coconut-calamansi vinaigrette

sablefish tartare* 15
calabrian chile, citrus,
smoked sea salt, lavash

maine lobster salad 29
dill crema, roasted corn salsa,
corn sauce, red chile cracker



sweet & rich

hill's kitchen orange roll 8
cream cheese frosting, candied orange

cornbread skillet 13

banana, maple, caramel, candied pecans, whipped butter

cinnamon toast crunch bread pudding 11
berry compote, crème anglaise

blue corn crêpes 12

lemon-blueberry curd, cinnamon crème fraîche

buttermilk yogurt pancakes 15
mixed berry compote, yuzu crème fraîche, maple syrup

salads

add: chicken 9 shrimp 12 steak 12

wedge 17

baby iceberg, bacon, tomato, chives,
bleu cheese dressing, croutons

caesar 15

baby romaine, parmesan frico,
croutons, anchovies

sides

two eggs 5 **rustic potatoes** 5 **bacon** 6
sausage 6 **fresh fruit** 9 **yogurt** 5
pancake 5

breakfast plate 17

two eggs your style, rustic potatoes,
bacon or sausage, toast

savory

smoked salmon avocado toast 19
dill cream cheese, everything spice, lemon,
levity sourdough
add: poached egg 3

shrimp & grits 26
spicy chorizo ragu, sunny side egg

steak & eggs* 29

two eggs your style, rustic potatoes,
peppercorn brown gravy

green chile eggs benedict* 20
canadian bacon, arugula, rustic potatoes,
hatch chile hollandaise, english muffin
sub: maitake mushrooms

smothered adovada burrito 19
braised red chile pork, hash browns, scrambled eggs,
chihuahua cheese, posole & beans, flour tortilla

southwest omelet* 18

roasted peppers, onions, mushrooms,
cheddar cheese, avocado, green and red chile
add: ham 6 crab 12 lobster 14

french dip 21

top sirloin, provolone, horseradish cream, au jus
choice of: french fries or salad

urban hill smash burger* 25

smoked bacon, hatch chile, lettuce,
tomato, onion, american cheese, pickle,
salt and pepper french fries,
malt vinegar aioli
add: egg 3

fresh juices

luma sublime citrus 10
orange, carrot, turmeric, ginger, lemon

hill's kitchen green 9
spinach, kale, celery, cucumber, apple, lemon, ginger

restoratives

draper daniels 14
cold brew, raw sugar,
four roses small batch bourbon,
tempus fugit café de moca,
angostura bitters

urban bloody mary 13
monopolowa vodka,
pink peppercorn,
horseradish, conserva

post mimosa 12
conquilla cava,
grapefruit, rosewater,
bayleaf bitters

suze queen gimlet 13
nolet's silver gin,
suze gentian liqueur,
mint, lime
mandarin bitters

classic bloody mary 9

classic mimosa 8

Full beverage list available for curated offerings of champagne, wine, spirits and beer

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.

A 2% fee applied to food, removable upon request, is included for our non-tipped hourly kitchen associates. They and we thank you for your consideration!
20% gratuity applied for parties of six or more.

