

urban HILL

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

grilled oysters 14
preserved lemon miso butter
- add caviar 13

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

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, harrisa, pepitas

potato gnocchi 21
green beans, maitake mushrooms,
smoked bacon, pecorino romano,
pickled garlic scapes

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
peach compote, basil vinaigrette,
fried pepitas, leavity sourdough

steak tartare* 19
pasteurized egg yolk, chive, spicy dijon,
capers, green peppercorn aioli,
leavity 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
coconut-cashew rice, scallion,
yuca, achiote, pickled onion,
ancho 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, sautéed chard,
baby carrots, peach chutney,
pine nut-caper crumb

cavatelli pasta 29
chanterelle mushrooms, blistered tomatoes,
roasted squash, sweet corn sauce,
pecorino romano

urban hill smash burger* 25
smoked bacon, hatch chile, lettuce,
tomato, onion, american cheese, pickle,
salt and pepper french fries

creekstone farms filet* 62
beef tenderloin, whipped potatoes,
grilled squash, peppercorn demi-glaze

grilled duck breast* 40
plum-tamarind bbq, pickled serrano,
roasted turnip, nuoc cham cucumbers,
warm grains

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
salt and pepper, malt vinegar 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.

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.

