

urban HILL

Easter Brunch 2025

Spinach and Kale Salad

dried cherries, almonds, roasted beets, egg, bacon, poppyseed vinaigrette

Iceberg Lettuce Salad

shaved fennel, tomatoes, radish, cucumber, blue cheese, avocado-ranch dressing

Smoked Salmon

cornichons, pickled vegetables

Shrimp Cocktail

cocktail sauce

Charcuterie

cured meats and cheeses

Greek Yogurt

mandarins, cinammon-maple granola

Deviled Eggs

Brioche French Toast

apple and berry compote, whipped cinammon-maple butter

Buttermilk Pancakes

maple syrup, whipped butter, fresh fruit

Gluten-Free and Vegan Pancakes

Pigs In A Blanket

Eggs Benedict

prosciutto cotto, hollandaise, english muffin

Roasted Prime Rib

natural jus

Frittata

potato, goat cheese, sweet pea

Spiced Tofu Scramble

Lemon and Dill Roasted Trout

Spanish Chorizo Breakfast Casserole

cheddar, scallion

Grilled Asparagus

fresh herbs, lemon

Bacon, Sausage, Apricot Glazed Smoked Ham

Rustic Country Potatoes

Hill's Kitchen Confections And Desserts

\$79 ADULT | \$30 CHILD 5 - 12

*Children 4 and under are complimentary

SUNDAY, APRIL 20

10:00 AM - 2:00 PM

Executive Chef Nick Zocco - Chef de Cuisine Blake Schumpert - General Manager Jessica Johns - Pastry Chef Jane Bayle
*consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.
20% gratuity will be added to all parties. 2% gratuity applied to Culinary Team appreciation.