

urban HILL

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

grilled oysters 14
preserved lemon miso butter
- add caviar 13

baja kampachi crudo* 19
pomegranate aguachile, cucumber,
pickled chillies, apple, furikake, cilantro

shrimp cocktail 17
classic cocktail sauce

scallop tartare* 24
calabrian chile, citrus,
smoked sea salt, lavash

seafarers platter* 115
oysters, lobster, crab, shrimp cocktail,
scallop tartare, lavash

lobster tails 45
mustard sauce, drawn butter

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 16
sweet potato cream, crispy garlic,
pecans, raisins, pecorino romano,
rosemary

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

lumpia spring roll 15
pork, celery, carrots, onion,
sweet & sour

fried goat cheese 19
sherry braised onions,
pine nuts, leavty sourdough,
membrillo coulis

steak tartare* 20
pasteurized egg yolk, chive, spicy dijon,
capers, green peppercorn aioli,
leavty baguette

entrées

squash curry 27
japanese curry, tiara rice grits,
pickled onion, togarashi

roasted chicken 34
spaghetti squash fritter, pipian verde,
sea island red peas, natural jus

pacifico striped bass 39
coconut-cashew rice, scallion, yuca, achiote,
pickled onion, ancho chile pineapple sauce

dayboat scallops 52
red chile dust, carrot-ginger-miso purée,
pearl couscous, fennel citrus salad

iberian duroc pork milanese 38
roasted cauliflower, salsa verde,
parmigiano reggiano, apple chutney, lemon

butternut squash risotto 28
roasted mushrooms, parmigiano reggiano,
fried sage, lemon

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

creekstone farms filet* 63
beef tenderloin, whipped potatoes,
broccolini, peppercorn demi-glace

lamb bourguignon* 35
bacon, carrots, mushrooms,
whipped potatoes, crispy sunchokes, herbs

bison ribeye* 67
mole, smoked hominy, fermented chile,
sautéed chard, crema

soup & salads

french onion soup 13
sweet onion, gruyère, baguette

grilled caesar 15
baby romaine, parmesan frico,
croutons, anchovies

brussels sprouts salad 17
pomegranate, pecans, beets,
point Reyes blue cheese,
calabrian chile oil,
pomegranate vinaigrette

spinach salad 16
poached pear, feta, cranberry, pepitas,
croutons, sherry vinaigrette

sides

skillet rolls 12
herb butter, sea salt

french fries 9
salt and pepper, malt vinegar aioli

roasted brussels sprouts 14
maple-sherry glaze, pomegranate,
chili crisp, crème fraîche

mac & cheese 12
hatch chile, cheddar, gruyère

roasted sweet potatoes 9
salsa macha

fire roasted broccolini 10
lemon, garlic

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.