

urban

HILL

Mother's Day Brunch Buffet

Peppercorn-Rosemary Prime Rib
natural au jus

Smoked Salmon Eggs Benedict
poached egg, english muffin, hollandaise

Classic Eggs Benedict
canadian bacon, poached egg, english muffin, hollandaise

Blueberry & Cream Cheese French Toast Bake
lemon crème anglaise

Breakfast Casserole
egg, chorizo, hash browns, monterey jack, red and green chile

Mini Quiche
asparagus, mushroom, goat cheese

Buttermilk Pancakes
honey butter, maple syrup, mixed berry compote

Classic French Toast
whipped butter, maple syrup

Mini Biscuits
sausage gravy, house-made jam, honey butter

Spinach Salad
strawberry, goat cheese, pecans, apple cider vinaigrette

Orzo Salad
cucumber, feta, bacon, tomato, olive, greek vinaigrette

Chilled Asparagus
frisée, truffle vinaigrette

Deviled Eggs
chive, paprika

Shrimp Cocktail
cocktail sauce

Charcuterie & Cheese Board
chef's selection of cured meats and specialty cheeses

Smoked Salmon Platter
dill & lemon cream cheese, toasted baguette

Baked Brie Turnover
dried fruit jam

Tea Sandwiches
truffled egg salad, smoked salmon and dill cream cheese, prosciutto and pesto, pb & j

Mac 'n Cheese
gruyère, cheddar, parmesan

Applewood Smoked Bacon

Breakfast Potatoes

Greek Yogurt Parfait
granola, berries

Fresh Fruit

Hill's Kitchen Pastries & Confections

\$89 ADULT | \$35 CHILD 5 - 12

*Children 4 and under are complimentary

SUNDAY, MAY 11

10:00 AM - 2:00 PM

Executive Chef Nick Zocco - Chef de Cuisine Blake Schumpert - General Manager Jessica Johns

Note: 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. Valet parking available.