

urban HILL

half-dozen oysters* 27
cucumber-yuzu mignonette
- add caviar 18

ceviche* 19
tomatillo, habanero,
coconut-lime dressing, tortilla chips

shrimp cocktail 17
lemon, classic cocktail sauce

seafarers platter* 115
oysters, lobster, crab, shrimp cocktail,
ceviche, lavash

crudo* 22
aguachile, jalapeño, pickled onion,
brined cucumber, cilantro, furikake

lobster tails 45
spicy mustard, drawn butter



starters

bbq oysters 16
nduja butter, scallion,
preserved lemon

grilled calamari 22
spanish chorizo, preserved lemon,
yuzu-saffron aioli, olives, espelette

harissa roasted carrots 15
labneh, tahini, harrisa, pepitas

grilled mushrooms 18
queso fundido, nopales chile relish,
garlic-potato crumb

potato gnocchi 20
green beans, pea pesto, pine nuts,
smoked bacon, pecorino

grilled fish collars 16
ponzu, house pickled vegetables

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

crispy pork belly 18
corn-miso purée, chow chow relish,
peanut chili crisp

caputo's burrata toast 22
rhubarb compote, peppercorn honey,
nuts & seeds

steak tartare* 23
confit egg, pickled mustard seed,
bacon aioli, chive, malt vinegar chips

CHEF NICK'S WINNING DISH ON
BEAT BOBBY FLAY

lump crab chile relleno 26
new mexico red chile, black bean purée,
pickled onion & chile, crema, cilantro

entrées

fire-roasted maitake mushroom 29
za'atar spiced cous cous,
turmeric-cashew cream,
piquillo pepper & caper relish

roasted chicken 34
asparagus, toasted gnocchi,
charred scallion, olives, five spice jus

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

golden eagle black cod 42
fregola sarda, english peas, green beans,
smoked dashi, scallion-ginger vinaigrette,
gochujang-citrus glaze, benne seed

iberian "tomahawk" pork chop 59
foie gras bordelaise, bok choy,
grilled pineapple & preserved lemon salsa

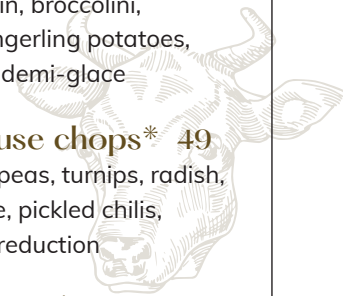
strozzapreti pasta 29
calabrian chili sugo, basil pistou,
ricotta, pine nuts

urban hill smash burger 26
smoked bacon, hatch chile, lettuce,
tomato, onion, american cheese, pickles,
salt and pepper french fries

creekstone farms filet* 68
beef tenderloin, broccolini,
garlic and herb fingerling potatoes,
peppercorn demi-glace

lamb porterhouse chops* 49
farro risotto, english peas, turnips, radish,
mint vinaigrette, pickled chilis,
red wine reduction

bison ribeye* 72
mole, smoked hominy, fermented chile,
sautéed chard, crema



soup & salads

french onion soup 14
sweet onion, gruyère, baguette

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

smoked beet salad 16
farm greens, goat cheese, strawberries,
basil, mint, pine nuts, miso-honey vinaigrette

spinach salad 17
local peaches, feta, pepitas, dried cherry,
croutons, sherry vinaigrette

sides

skillet rolls 12
herb butter, sea salt

marinated cucumbers 8
sesame salsa macha, shoyu

french fries 9
salt and pepper, malt vinegar aioli

mac & cheese 13
hatch chile, cheddar, gruyère

spicy harissa roasted turnips 10
crispy garlic, fried carrot

grilled asparagus 14
chili crisp, yuzu-saffron aioli,
sumac bread crumbs

fingerling potatoes 9
garlic, herb

add

caviar 18 foie gras 24
crab 19 maine lobster tail 22

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.

