

urban

HILL

half-dozen oysters* 27 cucumber-yuzu mignonette add: caviar 18	shrimp cocktail 17 classic cocktail sauce	crudo* 22 aguachile, jalapeño, pickled onion, brined cucumber, cilantro, furikake
ceviche* 19 tomatillo, habanero, coconut lime dressing, tortilla chips	lobster tails 45 spicy mustard, drawn butter	



beverages

luma sublime citrus juice 40
orange, carrot, turmeric, ginger, lemon

hill's kitchen green juice 9
spinach, kale, celery, cucumber, apple, lemon, ginger

BRUNCH CLASSICS

mimosa 6
sparkling wine, orange juice

bloody mary 8
vodka, lemon wedge, castelvetrano olives

sweet & rich

hill's kitchen cinnamon roll 12
brown butter cream cheese

zeppole donuts 10
dulce de leche

orange glazed blue corn crêpes 13
whipped crème fraîche

buttermilk yogurt pancakes 16
mixed berry compote, yuzu crème fraîche, maple syrup

foie gras french toast 33
seasonal compote, brown sugar crumble,
whipped butter, maple syrup

salad

add: *chicken* 14 *shrimp* 15 *steak** 21

smoked beet 16
farm greens, pomegranate, goat cheese, basil, mint,
pepitas, miso-honey vinaigrette

sides

two eggs 5 rustic potatoes 5 bacon 6 sausage 6
fresh fruit bowl 9 yogurt 5 pancake 5 pozole 5

savory

smoked salmon avocado toast 22
dill cream cheese, everything spice, lemon, leavity sourdough
add: **poached egg** 3

creekstone farms brisket hash 26
yukon potatoes, peppers, onions, garlic,
smoked paprika hollandaise

steak & eggs* 30
two eggs your style, rustic potatoes, bourbon gravy

huevos rancheros 19
corn tortillas, red & green chile, pinto beans,
chihuahua cheese, cheddar cheese, rustic potatoes,
two eggs, pico de gallo, flour tortilla

lump crab frittata 29
spanish chorizo, roasted peppers, spinach,
harissa, goat cheese

pork belly eggs benedict* 23
arugula, hatch chile hollandaise, english muffin, rustic potatoes
sub: **maitake mushrooms**

blt 16
texas toast, avocado dijonaise,
choice of french fries or salad

croque madame 22
texas toast, béchamel, prosciutto cotto,
sunny-side up egg, gruyère, rustic potatoes

smothered adovada burrito 21
braised red chile pork, hash browns, scrambled eggs,
chihuahua cheese, pinto beans, flour tortilla

breakfast plate* 17
two eggs your style, rustic potatoes, bacon or sausage, toast
sub: **tofu scramble**

urban hill smash burger* 26
smoked bacon, hatch chile, lettuce, tomato, onion, american cheese,
pickle, salt and pepper french fries, malt vinegar aioli
add: **egg** 3

BEAT BOBBY FLAY WINNER

lump crab chile relleno 27
new mexico red chile, black bean purée,
pickled onion & chile, crema, cilantro

Full beverage list available for curated offerings of champagne, wine, spirits and beer

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, adjustable upon request.

