

# EASTER

## Brunch Buffet



Eggs Benedict  
smoked ham, hollandaise

Herb Roasted Prime Rib  
natural jus

Lamb Meatballs  
fennel cream sauce

Asian Bass  
lemon, basil

Funeral Potato Casserole

Roasted Rustic Potatoes

Urban Hill Parker House Rolls

Strawberry Banana French Toast

Maple Pecan Buttermilk Pancakes

Grilled Asparagus & Goat Cheese Tarts

Spiced Tofu Scramble

Scrambled Eggs

Sausage

Bacon

Spring Salad  
tuscan lettuces, roasted beets, dried cherries, radish, snap peas, feta, quinoa, avocado ranch dressing

Greek Yogurt Parfaits  
house granola, berries

Smoked Salmon Toast  
avocado, everything "furikake" spice, chive cream cheese

Charcuterie Platters  
cured meats and cheese selections

Shrimp Cocktail  
cocktail sauce, lemon, hot sauces

Deviled Eggs  
chives, paprika

Fruit Salad  
lemon curd

Hill's Kitchen Confections & Desserts

SUNDAY, APRIL 5TH, 2026 | \$89 ADULT | \$35 CHILDREN

Executive Chef Nick Zocco - Chef de Cuisine Blake Schumpert - Pastry Chef Erin Taylor - General Manager Jessica Johns  
20% gratuity applied to parties of six or more. 2% gratuity applied for Culinary Team appreciation, removable upon request.

Note: consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.