

urban HILL

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

bbq oysters 16
nduja butter, scallion,
preserved lemon

shrimp cocktail 17
lemon, classic cocktail sauce

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

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

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

lobster tails 45
spicy mustard, drawn butter

starters

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

fire-roasted cabbage 16
black garlic aioli, pickled squash,
pumpkin seed salsa macha,
five-spice bread crumbs

mushroom tartine 17
mushroom conserva, romesco, herbs,
whipped miso ricotta, pickled shallot

niman ranch lamb tartare* 18
harissa, fried capers, olives, grapefruit,
mint, sous vide egg yolk,
salt & pepper chips

sweet potato gnocchi 18
sweet potato purée,
cacio e pepe fonduta, fried sage

tallow potato pavé 19
hatch chile aioli, ricotta salata, capers,
soft poached egg, smoked trout roe

peekytoe crab ravioli 25
stonington crab, vodka sauce,
crispy calabrese, fennel pollen,
pink peppercorn

barbacoa pork cheek 18
parsnip purée, fennel,
pickled apples & chiles, crispy tortilla

caputo's burrata 23
apple-fennel jam, frisée,
pistachio-thyme vinaigrette,
pink peppercorn, toasted sourdough

CHEF NICK'S WINNING DISH ON
BEAT BOBBY FLAY

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

entrées

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

chicken schnitzel 33
coal-roasted broccolini, herbed spaetzle,
lemon-caper-dijon vinaigrette

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

golden eagle black cod 42
fregola sarda, delicata squash,
smoked dashi, scallion-ginger vinaigrette,
gochujang-citrus glaze, benne seed

iberian "tomahawk" pork chop 59
foie gras bordelaise, brussels sprouts,
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, whipped potatoes,
peppercorn demi-glace

lamb porterhouse chops* 49
farro risotto, butternut squash, 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, sourdough croutons

grilled caesar 16
baby romaine, parmesan frico,
croutons, anchovies

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

panzanella salad 17
chicory lettuce, squash, asian pear, croutons,
marcona almonds, buttermilk blue cheese,
sumac yogurt

sides

skillet rolls 12
herb butter, sea salt

marinated cucumbers 7
sesame salsa macha, shoyu

french fries 9
salt and pepper, malt vinegar aioli

mac & cheese 13
hatch chile, cheddar, gruyère

spicy harissa roasted carrots 13
labneh, tahini, harissa, pepitas

roasted brussels sprouts 15
maple-sherry glaze, pomegranate,
chili crisp, crème fraîche

whipped potatoes 8

add

caviar 18 foie gras 26
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, adjustable upon request.