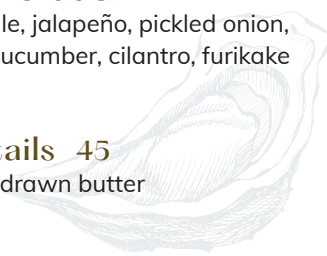


urban

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

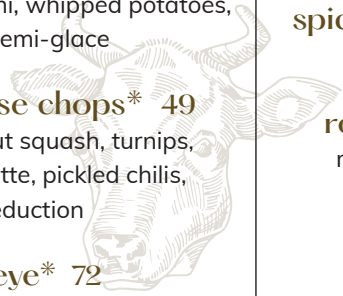
- grilled calamari** 22
spanish chorizo, preserved lemon,
yuzu-saffron aioli, olives, espelette
- fire-roasted cabbage** 16
black garlic aioli, pickled squash,
pumpkin seed salsa macha,
sumac breadcrumbs
- mushroom tartine** 17
mushroom conserva, romesco, herbs,
whipped miso ricotta, pickled shallot
- niman ranch lamb tartare*** 18
fried capers, olives, grapefruit, mint,
harissa, 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
- 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 rapini, 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-glaze
- 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, baguette
- 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.

