

urban

HILL

MOTHER'S DAY

Brunch Buffet

Herb-Crusted Prime Rib

Tuscan Baked Salmon

sun-dried tomatoes, spinach, lemon cream

Mini Avocado Toast

feta, everything bagel spice, extra virgin olive oil, flaky salt

Buttermilk Pancakes

blueberry compote, lemon mascarpone, lemon zest

Bacon & Egg Breakfast Sliders

Shrimp & Hatch Chili Grits

Classic Eggs Benedict

smoked ham, poached egg, hollandaise

Crème Brûlée French Toast

Deviled Eggs

classic, cacio e pepe, dill pickle

Grilled Asparagus Platter

lemon vinaigrette, pecorino romano

Charcuterie & Cheese Board

Caprese Skewers

balsamic glaze, sea salt

Garlic Green Beans & Almonds

Tuscan Smoked Beet Salad

goat cheese, strawberries, pumpkin seeds, snap peas, cider vinaigrette

Orzo Salad

feta, cucumber, olives, cherry tomatoes, carrot, chickpeas, mediterranean vinaigrette

Mini PB&J Tea Sandwiches

Shrimp Cocktail Platter

cocktail sauce

Smoked Bacon

Scrambled Eggs

Rustic Breakfast Potatoes

Yogurt Parfait

berries, maple, cocoa nib granola

Parker House Rolls

Hill's Kitchen Pastries & Confections

SUNDAY, MAY 10 | 10 AM - 2 PM | \$95 ADULT | \$35 CHILDREN

kids four and under complimentary

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, adjustable upon request. 2% fee applied for culinary team appreciation, removable upon request.
Note: consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.