

urban HILL

half-dozen oysters* 27
cucumber-yuzu mignonette
- add caviar (5g) 27

bbq oysters 16
nduja butter, scallion,
preserved lemon

shrimp cocktail 18
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 pork chorizo, preserved lemon,
yuzu-saffron aioli, olives, espelette

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

grilled mushrooms 18
poblano cactus relish, queso fundido,
crispy potato crumb

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

spring risotto 17
arugula pesto, english peas, ramp butter,
parmigiano-reggiano, calabrian chili

grilled asparagus 19
fried egg, hatch chile aioli,
olive & lemon hot honey, pecorino

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

barbacoa pork cheek 17
blue corn grits, sweet rhubarb chile relish,
nduja butter, tortilla-pepita crumb

caputo's burrata 24
roasted beets, smoked cherries,
hazelnut praline, vincotto, sourdough

CHEF NICK'S WINNING DISH ON
BEAT BOBBY FLAY

lump crab chile relleno 28
new mexico red chile, black bean purée,
pickled onion & chile, crema, cilantro
pair with: the big heat cocktail 22

entrées

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

grilled half-chicken 39
asparagus, black garlic molasses glaze,
mole amarillo, pickled ramps

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

golden eagle black cod 44
fregola sarda, fava beans, english peas,
smoked dashi, scallion-ginger vinaigrette,
gochujang-citrus glaze, benne seed
pair with: noelia bebelia albariño 17

iberian "tomahawk" pork chop 62
niman ranch pork, creamy polenta,
sautéed kale, spring pea salsa verde

strozzapreti pasta 27
calabrian chili sugo, basil pistou,
ricotta, pine nuts

urban hill smash burger 25
smoked bacon, hatch chile, lettuce, tomato,
onion, american cheese, pickles, french fries

creekstone farms filet* 70
beef tenderloin, broccolini, whipped potatoes,
peppercorn demi-glace
pair with: obsidian cabernet sauvignon 23

lamb porterhouse chops* 52
niman ranch lamb, farro risotto, fava beans,
turnips, radish, mint vinaigrette, pickled chilis,
red wine reduction

bison ribeye* 75
mole, smoked hominy, fermented chile,
sautéed chard, crema
pair with: jonata 'todos' 25

chef's cut* MP
seasonal accoutrements

soup & salads

french onion soup 14
sweet onion, gruyère, sourdough croutons

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

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

spring conundrum 17
baby spring vegetables, avocado, lemon,
pistachio, puffed grains

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 14
labneh, tahini, harissa, pepitas

fire-roasted snap peas 13
pine nut & chèvre aleppo pepper butter,
sourdough crumb

whipped potatoes 8

enhancements

caviar (5g) 27 **crab** 22
maine lobster tail 25

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.