

urban HILL

brunch beverages

luma sublime citrus 10 orange, carrot, turmeric, ginger, lemon	hill's kitchen green 9 spinach, kale, celery, cucumber, apple, lemon, ginger	mimosa 6 sparkling wine, orange juice	bloody mary 8 vodka, lemon wedge, castelvetrano olives
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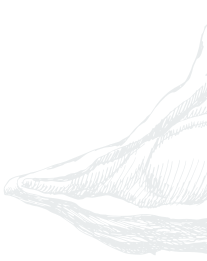
sweets & shareables

- hill's kitchen cinnamon roll** 12
brown butter cream cheese
- zeppole donuts** 9
dulce de leche
- blue corn blintzes** 13
ricotta cream cheese filling, mixed berry compote
- blueberry lemon pancakes** 13
blueberry compote, lemon curd, whipped butter, maple syrup
- tiramisu french toast** 15
hill's kitchen brioche, espresso crème anglaise, whipped mascarpone, cocoa nib powder

BEAT BOBBY FLAY WINNER

- lump crab chile relleno** 29
new mexico red chile, black bean purée, pickled onion & chile, crema, cilantro

surf

- **half-dozen oysters*** 27
cucumber-yuzu mignonette
add: **caviar** 27
- shrimp cocktail** 17
classic cocktail sauce
- crudo*** 22
aguachile, pickled onion, brined cucumber, jalapeño, cilantro, furikake
- ceviche*** 19
tomatillo, habanero, coconut lime dressing, tortilla chips
- lobster tails** 54
spicy mustard, drawn butter

salad

- add: **chicken** 15 **shrimp** 15 **steak*** 25
- smoked beets** 18
farm greens, goat cheese, strawberries, basil, mint, pepitas, miso-honey vinaigrette

savory

- smoked salmon potato rösti** 23
dill-caper cream cheese, arugula, furikake everything spice, lemon
- creekstone farms brisket hash** 24
yukon potatoes, peppers, onions, garlic, smoked paprika hollandaise
- chilaquiles** 17
corn tortilla chips, tomatillo salsa verde, queso fresco, pickled onion, sunny-side eggs, crema
- pork belly eggs benedict*** 21
niman ranch pork belly, english muffin, arugula, hatch chile hollandaise, rustic potatoes
sub: **maitake mushrooms**
- barbacoa breakfast tacos** 18
niman ranch pork, corn tortillas, tomatillo salsa, hash brown, egg, chihuahua cheese, pickled onion, rustic potatoes
- steak & eggs*** 32
two eggs your style, rustic potatoes, bourbon gravy
- miso mushroom frittata** 21
maitake mushroom, roasted peppers, spinach, goat cheese, harissa, rustic potatoes
- cuban sandwich** 18
mojo marinated pork, smoked ham, gruyere, dijonaise, pickle, french fries
- breakfast steak sandwich** 15 / 24
creekstone farms beef, egg, american cheese, arugula, tomato, chili crisp aioli, focaccia, rustic potatoes
- breakfast plate*** 17
two eggs, rustic potatoes, bacon or sausage, toast, fig preserve
sub: **tofu scramble mushrooms**
- urban hill smash burger*** 26
smoked bacon, hatch chile, lettuce, tomato, onion, american cheese, pickle, salt and pepper french fries, malt vinegar aioli
add: **egg** 3

sides

- two eggs** 5 **rustic potatoes** 5 **bacon** 6 **sausage** 6
pancake 5 **fresh fruit bowl** 9 **yogurt** 5

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.

