urban HILL

Brunch

THREE-COURSE TASTING MENU

To Start

choice of

Hill's Kitchen Cinnamon Roll
brown butter cream cheese

or

Blueberry Lemon Pancakes
blueberry compote, lemon curd, whipped butter, maple syrup

Main

choice of

Smoked Salmon Potato Rösti
dill-caper cream cheese, arugula, furikake everything spice, lemon

or

Pork Belly Eggs Benedict*
niman ranch pork belly, english muffin, arugula, hatch chile hollandaise, rustic potatoes

or

Chilaquiles
corn tortilla chips, tomatillo salsa verde, queso fresco, pickled onion, sunny-side eggs, crema

or

Breakfast Plate*
two eggs, rustic potatoes, bacon or sausage, toast, fig preserve

To Finish

choice of

Sticky Toffee Pudding
warm toffee sauce, maple ice cream, candied pecans

or

Affogato
idle hands espresso, vanilla ice cream

$39 per guest

Executive Chef Nick Zocco - *Chef de Cuisine* Blake Schumpert
General Manager Jessica Johns - *Executive Pastry Chef* Romie Mangini-Fisher

*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.
All guests must opt into the three-course menu.