urban HILL

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

coastal selection* 90
oysters, crab salad, ceviche,
tortilla chips, lavosh

ceviche* 19
tomatillo, habanero,
coconut-lime dressing, tortilla chips

caviar service* 110
30g tin, egg, capers, chives,
shallots, crème fraîche, blini

crudo* 22
aguachile, jalapeño, pickled onion,
brined cucumber, cilantro, furikake

add **crab* 24**
add **5g caviar* 27**

starters

fried goat cheese 20
lardo, fennel pollen honey,
salsa seca, toasted focaccia

charred cabbage 18
greek yogurt, curry butter, cashew dukkah

grilled mushrooms 17
poblano cactus relish, queso fundido,
crispy potato crumb

fried brussels sprouts 14
maple, sherry vinegar,
chili crisp aioli, pomegranate

niman ranch beef tartare* 28
egg yolk, capers, shallot, pickled beet,
hatch chile nước chấm, salt & pepper chips

seasonal risotto 18
butternut squash, parmesan, pecorino,
calabrian chili butter, sage

parmesan gnocchi 17
leek and truffle fonduta, pecorino

peekytoe crab ravioli 28
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

CHEF NICK'S WINNING DISH ON
BEAT BOBBY FLAY

lump crab chile relleno 33
new mexico red chile, black bean purée,
pickled onion & chile, crema, cilantro

entrées

maitake mushroom 29
soy-mirin lacquer, butternut-sesame sauce,
forbidden rice, sichuan crunch, herbs

cavatelli pasta 29
sweet corn, chanterelle mushrooms, miso butter,
pecorino-brown butter breadcrumbs, bottarga

grilled half–chicken 39
winter squash, black garlic molasses glaze,
mole amarillo, pickled onions

asian sea bass 43
achiote marinade, coconut-cashew rice, scallion,
yuca, pickled onion, ancho chile pineapple sauce

golden eagle black cod 46
winter squash, fregola sarda, smoked dashi,
gochujang-citrus glaze, benne seed
scallion-ginger vinaigrette

iberian "tomahawk" pork chop 63
niman ranch pork, 'nduja demi-glace,
pickled apple, polenta

smash burger* 27
smoked bacon, hatch chile, lettuce, tomato,
onion, american cheese, pickles, french fries

creekstone farms filet* 75
beef tenderloin, broccolini, whipped potatoes,
peppercorn demi-glace

duck confit cassoulet 39
braised beans, toulouse sausage,
pork belly, sausage, aromatics

zabuton wagyu steak* 69
mole, roasted sweet corn, sautéed chard,
crema, pickled chiles

chef's cut* MP
seasonal accoutrements

soups & salads

french onion soup 15
sweet onion, gruyère, sourdough croutons

chef's soup 14
seasonal selection

grilled caesar 17
baby romaine, parmesan frico,
croutons, anchovies

smoked beet 18
farm greens, apples, goat cheese, basil,
mint, pepitas, miso-honey vinaigrette

sides

skillet rolls 12
herb butter, sea salt

french fries 9
salt and pepper, malt vinegar aioli

mac & cheese 14
hatch chile, cheddar, gruyère

spicy harissa roasted carrots 15
labneh, tahini, harissa, pepitas

join us for
weekend brunch
SATURDAYS & SUNDAYS
10 AM - 2 PM

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.

HILL TOP HOSPITALITY