

# Hill Cafe

## dinner

### small plates

#### **burrata 10**

pepper jam, basil pesto  
and grilled country bread

#### **grilled naan pizza 10**

hummus, sun-dried tomato,  
emmental cheese and arugula

#### **3 way bruschetta 9**

eggplant purée, hummus, olive tapenade  
and multi grain pita

#### **crab & shrimp fritters 10**

mango and avocado salsa

#### **tuna tartare 11**

crispy wonton, jalapeño, sesame seeds,  
radish and cucumber

#### **octopus 10**

white beans, spinach, sun-dried tomato, potato  
and tumeric-lemon bread crumbs

#### **homemade chicken liver paté w/truffles 11**

port wine gelatin, pickled onions, mustard,  
toast points

#### **escargots 9**

shallots, blue cheese and tomato concassé, garlic bread

#### **onion soup 10**

gratinée

#### **arugula salad 8**

fennel, golden beets, green onions, tomatoes,  
crispy goat cheese and walnut dressing

#### **ruby salad 8**

pickled beets, apple, cabbage, pomegranate  
and parmesan chips

### sides

#### **spinach gratinée 6**

**roasted brussel sprouts and carrots 6**

**kale w/ pine nuts and raisin 6**

**mac and cheese 6**

**home cut french fries 6**

### burgers

*served on brioche bread w/ french fries  
and salad*

#### **veggie burger 14**

chipotle mayo, tomato, grilled eggplant  
and mushrooms

#### **beef burger 16**

caramelized onion, tomato and fried egg

### main dishes

#### **atlantic salmon 23**

red quinoa, root vegetables, spinach, harissa vinaigrette

#### **whole branzino 24**

roasted w/ aromates, asparagus, tomatoes  
and onion relish w/couscous

#### **lobster risotto 23**

wild mushrooms, asparagus, pearl tomato  
and saffron-truffle butter

#### **rib eye steak 26**

hand cut french fries and peppercorn sauce

#### **1/2 chicken pot roast 21**

new potatoes, carrots, kohlrabi, cherry  
tomato and brussel sprouts

#### **beef bourguignon 22**

slow cooked in red wine, bacon, pearl onions, carrot,  
shiitake mushroom and mashed potato or rice

#### **fresh parpadelle 16**

beef ragout, shiitake mushrooms, pearl  
tomato confit and port wine

#### **cavatelli 15**

winter squash, goat cheese, lemon and garlic crumbs

#### **afro seitan 18**

slow cooked peanut butter and lemongrass broth, seasonal  
vegetables and seitan, fonio

#### **grilled veggies 20**

sweet pepper, spinach, dried fruits, caper, wild rice,  
grilled tofu and plantain