

Hill Cafe

dinner

small plates

boiled shelled peanuts 6

spicy pickled mixed olives 6

burrata 11

pepper jam, basil pesto
and grilled country bread

grilled naan pizza 11

hummus, sun-dried tomato,
emmental cheese and arugula

crab & shrimp fritters 11

mango and avocado salsa

tuna tartare 12

crispy wonton, jalapeño, sesame seeds,
radish and cucumber

braised pork belly 10

homemade sauerkraut, juniper berries,
harissa-orange glaze

duck rilette 12

vegetable pickles, mustard, country bread

fried sweet plantain 8

homemade spicy sauce, tamarind dip

onion soup 10

gratinée

chopped salad 10

mixed greens, tomato, sliced boiled egg,
feta, crispy turkey bacon

house salad 10

beets, kohlrabi, cucumber, arugula, sweet onions,
goat cheese croquette, herbs vinaigrette

sides

caramelized cauliflower and toasted

almond 7

roasted brussel sprouts and carrots 7

mac and cheese 7

home cut french fries 7

burgers

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

veggie burger 16

chipotle mayo, tomato, grilled eggplant
and mushrooms

beef burger 18

caramelized onion, tomato and fried egg

main dishes

salmon papillote 23

banana leaf salmon papillote, fennel ratatouille,
choice of green couscous or mashed potatoes

rib eye steak 28

hand cut french fries and peppercorn sauce

roasted cornish hen 22

mashed potatoes, spinach, mushrooms,
port wine sauce

couscous royal 24

lamb, chicken and merguez sausage in a light broth,
chickpeas, vegetables, raisins, couscous

fresh parpadelle 17

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

cappellini 20

shrimps, calamari, mussels, choice of tomato or
white wine sauce

vegetarian stew 22

slow cooked chickpeas, lentils and swiss chard
in adobo tomato sauce, scallion millet pancakes

marinated aged tofu 21

harissa-soy sauce, market vegetables, crispy coconut rice