

Hill Cafe

dinner

small plates

calamari tentacles 9
tomato and onion fricassée, polenta bread

burrata 9
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

onion soup 10
gratinée

chopped salad 10
mixed greens, tomato, sliced boiled egg,
feta, crispy turkey bacon

beet salad 10
roasted beet, onion pickles, arugula,
toasted almond, goat cheese vinaigrette

sides

spinach gratinée 8

broccoli rabe and roasted garlic 7

roasted brussel sprouts and carrots 7

mac and cheese 8

home cut french fries 7

fried sweet plantain and dips 8

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 papillotte 23
banana leafs salmon papillotte, fennel ratatouille,
choice of green couscous or mashed potatoes

whole branzino 26
roasted w/ aromates, asparagus, tomatoes
and onion relish w/forbidden rice

rib eye steak 28
hand cut french fries and peppercorn sauce

1/2 chicken pot roast 22
new potatoes, carrots, kohlrabi, cherry
tomato and brussel sprouts

beef bourguignon 23
slow cooked in red wine, bacon, pearl onions, carrot,
shiitake mushroom and mashed potato or rice

couscous royal 24
lamb, chicken and merguez sausage in a light broth,
chickpeas, vegetables, raisins, couscous

fresh parpadelle 18
beef ragout, shiitake mushrooms, pearl
tomato confit and port wine

rigatoni 17
seitan, broccoli rab, tomato sauce, parmesan

vegetarian tajine 22
squashes, turnip, sweet potato, celery root,
green olives and chickpeas in a light broth,
raisins whole wheat couscous

10% cash discount