

SMALL PLATES

Crispy tots
blistered shishito peppers,
Manchego fondue, bacon 12 **GF**

Edamame
togarashi spice, toasted sesame
10 **GF**

Potato pierogi
melted onion, bacon,
sour cream 14

Onion rings
signature ranch spice,
petal sauce 10

Philly soft pretzel
beer cheese sauce,
spicy brown mustard 14

Olives and almonds
mixed olives, olive oil,
pepper flakes 12 **GF**

STARTERS

Jumbo shrimp cocktail
cocktail sauce, spicy remoulade,
lemon 21 **GF**

Shrimp “ceviche”
Thai coconut, avocado, pineapple,
plantain chips 19 **GF**

JG wings
Korean style, sweet chili,
pickled cabbage 18

Tomato pie
ricotta, Pecorino, basil 10

Oysters
half dozen, mignonette,
lemon 22 **GF**

Birria spring roll
braised brisket, Chihuahua cheese,
lime, birria broth 16

SOUP & SALAD

ADD chicken 10, shrimp 14, salmon 13 •

Tomato soup gratinée
sourdough crouton,
aged provolone 15 **GF**

Caesar salad
baby romaine, Parmesan tuile,
sourdough crumble 17 **GF**

Beet and baby arugula salad
goat cheese, red onion,
pistachio vinaigrette 18 **GF**

The Hill salad
baby romaine, bibb lettuce,
shallot, herbs,
white balsamic vinaigrette 16 **GF**

Spring salad
iceberg, tomato, asparagus,
pickled onion, crispy shallot,
green goddess dressing 16 **GF**

Chopped wedge salad
iceberg, tomato, bacon,
blue cheese, chives,
blue cheese dressing 16 **GF**

Mediterranean salad
iceberg, cucumber, onion, tomato,
bell pepper, feta cheese, olives,
sourdough crumble,
lemon vinaigrette 18 **GF**

SANDWICHES

Chicken salad wrap
lettuce, tomato, dill, spiced chips 16

Turkey club
roasted turkey, tomato
applewood smoked bacon, lettuce,
sourdough, spiced chips 19

BLTA
bacon, lettuce, tomato,
avocado spread, sourdough,
spiced chips 16

Blackened fish tacos
mahi-mahi, cilantro-lime slaw,
chipotle aioli, corn tortilla 24 **GF**

Smoked salmon toast
crème fraîche, pickled onion,
capers, dill, petite greens 19

Cuban panini
mojo pork, ham, mustard, pickles,
Swiss cheese, ciabatta roll,
spiced fries 18

Philly-Philly cheesesteak
sliced ribeye, fried onions,
cooper sharp, seeded roll,
spiced fries 22

Double smash burger
Allen Brothers beef patties,
cheddar, lettuce, tomato, pickles,
tasty sauce, brioche bun,
spiced fries 22

MAINS

Gemelli
lamb ragu, tomato, fava beans,
ricotta, Parmesan crumble 33

Rigatoni
peas, artichokes, blistered tomato,
haricots verts, Parmesan 31

French omelet
aged provolone, fine herbs,
french fries, petite salad 26 **GF**

12oz New York strip
Allen Brothers, haricots verts,
French onion smashed potato,
Pommery mustard jus 53 **GF**

Spring chicken
spring vegetable succotash, mint,
lemon, soubise sauce 39 **GF**

Salmon Niçoise
haricots verts, olives,
fingerling potato, tomato, egg,
Dijon vinaigrette 38 **GF**

Crabcake “fish and chips”
lump crabcake, petit salad,
french fries, tartar sauce, lemon 46

SIDES

Seasoned French fries 8

Truffle-Parmesan fries 10

Potato-onion hash 8

Grilled asparagus
sesame dressing 8



♥ Can be made gluten free, upon request

• Consuming raw or under cooked meats, poultry, seafood
or eggs may increase your risk of food borne illness.
Please notify your server if you have any allergies.

Jimmy Boccella
Dining Room Manager

Joe Liberatore
Sous Chef

