

STARTERS & SALADS

SOUP OF THE DAY 9 | 14.50

please ask your server about today's offering

VEGAN VEGETABLE DUMPLINGS 12

light, thin dough wrapped around flavorful vegetables | ginger soy sauce
+ chicken 2

ROASTED CAULIFLOWER BITES 13.50

cauliflower tidbits | lemon-oregano marinade

CALAMARI FRITTI 16

freshly-battered | house-made marinara |
lemon-aioli drizzle | lime wedge

SHRIMP COCKTAIL* 18

gently-poached | lemon wedge |
house-made cocktail sauce

SPINACH-ARTICHOKE DIP 18

five cheese blend | garlic crostini

MARGHERITA PIZZA 16

pesto mozzarella | marinara |
+ grilled chicken or bacon 8

CHESAPEAKE BAY LUMP CRABCAKE 24

Atlantic blue claw crab | mango salsa |
petite greens | cajun remoulade

SPICY SHRIMP SCAMPI 22

Calabrian chili | white wine | grilled sourdough

MEATBALLS 18

Spicy tomato sauce | stracciatella | grilled garlic bread

FRIED PICKLES 12.50

house-made & served with our Hill St. Bistro sauce

JUMBO CHICKEN WINGS 14.50

served with celery & blue cheese dressing or ranch |
choose from: Buffalo, Korean BBQ, or Caribbean

CAESAR SALAD* 17

romaine lettuce | garlic croutons | parmesan | caesar dressing |
+ salmon 12 | chicken 8 | bacon 5 | avocado 4

ATHENA SALAD* 17.50

romaine | feta cheese | fresh tomato | red onion | kalamata
olives | green pepper | lemon oregano dressing
+ salmon* 12 | chicken 8 | bacon 5 | avocado 4

CLAUDE'S COBB SALAD 20.50

organic field greens | applewood smoked bacon | cherry
tomatoes | avocado | boiled egg | crumbled blue cheese |
pickled red onions | cabernet sauvignon vinaigrette

WATERMELON SALAD 18.50

sliced watermelon | arugula | goat cheese crumbles |
fresh mint | balsamic drizzle

HANDHELDS

CLAUDE'S SIGNATURE SMASH BURGER 19.50

brisket, chuck, and short rib blend | caramelized onions |
lettuce | tomato | sliced dill pickles | American cheese |
Hill St. bistro sauce | brioche bun | house-cut fries
+ applewood smoked bacon 5 | mojo braised
pork shoulder 6

BEYOND BURGER 21.50

grilled vegan patty | lettuce | tomato | sliced dill pickles |
pickled red onions | house-cut fries

GRILLED CHICKEN SANDWICH 21

free-roaming chicken breast | gruyère | sliced avocado |
caramelized onions | organic field greens |
Hill St. bistro sauce | brioche bun | house-cut fries

HILL STREET TACOS 20

fried fish or grilled chicken | house-made guacamole |
lime | pico de gallo | chopped romaine | Hill St. bistro sauce

LOBSTER ROLL market price

celery | mayo | chives | fresh lemon juice |
lettuce | potato bun | house-cut fries

ENTRÉES

CLAUDE'S STEAK FRITES* 42.50

filet mignon | black truffle parmesan |
house-cut fries | horseradish dijonaise

HALF-ROASTED LONG ISLAND DUCK 38.50

sweet chili glaze | vegetable of the day | pomme purée

91 HILL ST. MAC N CHEESE 24.50

cavatappi | cheddar cheese sauce | smoked paprika |
scallions | garlic parmesan crumb
+ grilled chicken 8 | slab bacon 7 | salmon* 12

NORTH ATLANTIC SALMON* 32.50

8 oz. grilled blackened filet of salmon | vegetable of the day |
cajun remoulade

PAN SEARED CHICKEN SUPRÊME 29.50

house-cut fries | vegetable of the day | pan jus

PENNE WITH PESTO 28.50

fresh basil | roasted garlic | extra virgin olive oil | freshly-grated
parmesan | + chicken 8

ACCOMPANIMENTS 9

POTATO PURÉE

VEGETABLE OF THE DAY

SAUTÉED SPINACH

HOUSE-CUT FRIES

Cooked to your liking, consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
Hamburgers are cooked to a minimum temperature of 135° F. Before placing your order, please inform your server if a person in your party has a food allergy.
Parties of six or more are subject to a 20% gratuity. Menu subject to change.