

DINNER - SERVED 4 PM TO 9 PM

STARTERS

JUMBO CHICKEN WINGS 14.50 served with blue cheese dressing & celery | buffalo style or BBQ

SOUP OF THE DAY 9 | 14.50 please ask your server about today's offerings

FRIED PICKLES 12.50 house-made & served with our Hill St. Bistro sauce 📎

ROASTED CAULIFLOWER BITES 12.50 cauliflower tidbits | lemon-oregano marinade 📎 🏈

VEGAN VEGETABLE DUMPLINGS 12 light, thin dough wrapped around flavorful vegetables | ginger soy sauce (5) + chicken 2 | beef 3

HOUSE-MADE HUMMUS & CRUDITÉ 16 carrots | celery | mini peppers | cucumber | cauliflower florets (() (#) (fi)

CALAMARI FRITTI 16 freshly-battered | house-made marinara | lemon-aioli drizzle | lime wedge

SHRIMP COCKTAIL 18 gently-poached | lemon wedge | house-made cocktail sauce

HANDHELDS & BURGERS

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

HILL STREET TACOS 19 house-made guacamole | lime | pico de gallo | chopped romaine | fried fish or grilled chicken

LOBSTER ROLL market price celery | mayo | chives | fresh lemon juice | lettuce | potato bun | house-cut fries

SALADS

CAESAR SALAD 16.50 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

BACON WEDGE SALAD 19

candied slab bacon | iceberg wedges | blue cheese crumbles | English cucumber | cherry tomatoes | blue cheese dressing $\ensuremath{\langle} \ensuremath{\Re} \ensuremath{\rangle}$

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 | spring mixed greens | goat cheese crumbles | fresh mint | balsamic drizzle (S) (#)

ENTRÉES

CLAUDE'S FILET FRITES 42.50 filet mignon | black truffle parmesan | house-cut fries | horseradish dijonnaise

MOJO BRAISED PORK SHOULDER TOSTADA 32.50 chipotle black beans | avocado cream | salsa verde | pickled onions | corn tortillas

HALF-ROASTED LONG ISLAND DUCK 38.50 sweet chili glaze | vegetable of the day | pomme purée

CLAUDE'S CHESAPEAKE BAY LUMP CRABCAKE 32.50 Atlantic blue claw crab | mango salsa | petite greens | cajun remoulade (*) (*)

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 () (1)

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

POMME 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.