

STARTERS

- JUMBO CHICKEN WINGS** 16.50
served with blue cheese dressing & celery | buffalo style | BBQ
- SOUP OF THE DAY** 9 | 14.50
please ask your server about today's offerings
- FRIED PICKLES** 13.50
house-made & served with our Hill St. Bistro sauce
- ROASTED CAULIFLOWER BITES** 12.50
cauliflower tidbits | lemon-oregano marinade (🌱) (🌾)
- VEGAN VEGETABLE DUMPLINGS** 12.50
light, thin dough wrapped around flavorful vegetables | ginger soy sauce (🌱)
+ chicken 2 | beef 3
- HOUSE-MADE HUMMUS & CRUDITÉ** 16
carrots | celery | mini peppers | cucumber | cauliflower florets

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
- FAT CAT SMASH BURGER** 22.50
our signature smash burger | applewood smoked bacon | mojo braised pork shoulder | pickled red onions
- 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 | gruyère | 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

ACCOMPANIMENTS

- POMME PURÉE** 9
- VEGETABLE OF THE DAY** 9
- SAUTÉED SPINACH** 9
- HOUSE-CUT FRIES** 9

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 lettuce | 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
- 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** 17.50
sliced watermelon | spring mixed greens | goat cheese crumbles | fresh mint | balsamic drizzle

ENTRÉES

- CLAUDE'S STEAK FRITES** 36.50
marinated skirt steak | black truffle parmesan | house-cut fries | horseradish dijonaise
- 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 (🌱) (🌾)
- LAMB LOLLIES** 39.50
New Zealand single cut half rack of lamb | garlic herb marinade | rosemary mint chimichurri | pomme purée
- PAN SEARED CHICKEN SUPÊME** 29.50
house-cut fries | vegetable of the day | pan jus
- LOBSTER STUFFED RAVIOLI** 38.50
Maine lobster | asparagus spears | lobster brandy cream