

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 

+ chicken 2 | beef 3

HOUSE-MADE HUMMUS & CRUDITÉ 16

carrots | celery | mini peppers | cucumber | cauliflower florets   

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

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

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

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 SUPRÊME 29.50

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

LOBSTER STUFFED RAVIOLI 38.50

Maine lobster | asparagus spears | lobster brandy cream

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.