HILLTOP KITCHEN - BRUNCH

ON A TOASTED ROLL:
2 EGGS & AMERICAN CHEESE | 5.25
BACON, 2 EGGS & CHEESE | 5.95 Sub with House-Made Maple Bacon \$3
HOME MADE MAPLE SAUSAGE, EGGS & CHEESE | 9.95

GAMECHANGER | 12 Two Eggs served with Hash Browns, American Cheese, a House-Made Brown Sugar Patty, a drizzle of Nashville Hot Sauce on a Toasted Hard Roll. | SUB FOR FRENCH TOAST 10

SMOKED SALMON PLATTER | 18 Smoked Salmon on a Bagel with Lox, Cream Cheese, Capers, Tomatoes, and Onions.

BUILD YOUR OWN OMELET | 12.95 Includes 3 Eggs, American Cheese, Toast, and 1 Vegetable

- 1 Vegetable Included (Extra \$3): Choose from Mushrooms, Onions, Tomato, Spinach, Broccoli, Roasted Peppers, Jalapeños, Avocado, or Arugula.
- Protein Add-On (\$4): Add House-Made: Bacon, Sausage, or Pulled Pork.
- Additional Cheese (\$3) | Add Hash Browns (\$3) | Home Fries (\$4): Perfect for your omelet or as a side.

HILLTOP'S AVOCADO TOAST | 16 Two slices of Texas Toast, toasted, topped with Fresh Sliced Avocado, Salt & Pepper, Arugula, Feta Cheese, House-Made Pickled Onions, Over-Easy Eggs, Chopped Fresh Jalapeños, Scallions, and a sprinkle of Paprika.

FRENCH TOAST | 18 House-Made and served with 100% Maple Syrup

EGGS BENEDICT | 19 Ham and Poached Eggs served on an English Muffin, drizzled with Hollandaise Sauce, and accompanied by Home Fries.

CALI BENEDICT | 22 Avocado, Tomato, Poached Eggs, English muffin, Bacon Hollandaise, comes with home fries

NEW ENGLAND BENEDICT | 25 House made Lobster Cakes, Poached Eggs, English Muffin, Dill Hollandaise

HILLTOP PLATTER | 22 Two Eggs served with Home Fries, Corned Beef Hash, one House-Made Maple Sausage, two Thick-Cut House-Cured Bacon strips, and your choice of Toast.

APPYS

GRILLED CANTALOUPE N RICOTTA CROSTINI 14 Marinated Grilled Cantaloupe topped with Whipped Truffle Ricotta, served with Grilled Crostini, Pistachio Crumble, Extra Virgin Olive Oil, and Hot Honey.

TANDORI SAUTÉED CHICKPEAS | 12 Fresh House-Made Chickpeas with Tzatziki Sauce.

FRIED COCONUT SHRIMPS | 19 Caramelized Grilled Pineapple with Skewered Shrimp.

SHRIMP COCTAIL 16 Large Shrimp Over House Made Cocktail Sauce.

CHICKEN WINGS | 9 Choose from Mango Habanero | BBQ | Buffalo | Sesame Teriyaki | Garlic Parmesan | Dry Rub/Cajun

FRIED CALAMARI WITH FRA DIABLO SEASONED | 18 House-Made Batter with a Subtle Kick.

FOOD ALLERGY NOTICE

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illnesses. Please ask a member of our staff about the ingredients in your meal if you have a food allergy, intolerance, or special dietary requirement. The following ingredients are present in our establishment: MILK, EGGS, FISH, CRUSTACEANS, TREE NUTS, WHEAT, PEANUTS, SOYBEAN, SESAME.

SALADS | ADD ON: GRILLED CHICKEN 9 | SHRIMP 14 | SALMON 18

BEET & GOAT CHEESE SALAD | \$20 Fresh Roasted Confit Beets, Goat Cheese, Baby Kale, Drizzled with Olive Oil.

HILLTOP CONFIT DUCK SALAD | \$29 Confit Duck with Pickled Red Onions, Sliced Almonds, Thick-Cut House-Made Bacon, and House-Made Pickled Celery and Carrots (Marinated for 4 Days and Slow Cooked).

CAESAR SALAD | \$19 Tuscan Kale, Pickled Red Onions, Swiss Crisps, and House-Made Caesar Dressing.

CAPRESE SALAD | \$20 Fresh Mozzarella, Basil, Tomato, and Olive Oil.

BURRATA SALAD | \$24 Arugula, Shaved Prosciutto, Roasted Tomato Crostini, and Extra Virgin Olive Oil.

HOUSE GARDEN SALAD | \$17 Mixed Greens, Cherry Tomatoes, Cucumbers, Onions, Roasted Peppers, Olives, and Carrots.

AHI TUNA NICOISE SALAD | \$29 Fresh Yellowfin Tuna (served rare) with Pickled Green Beans, Nicoise Olives, Red Onion, Boiled Potatoes, Toasted Red Peppers, and Mixed Greens.

HAND-HELDS

HILLTOP BURGER | 18 Fresh Ground Beef Patty, topped with Cheese, Lettuce, Tomato, Onion, and House-Made Pickles.

LAMB BURGER | 19 Fresh Ground Lamb served with Tzatziki, Feta, and Pickled Red Onions.

TURKEY BURGER | 17 Chipotle Mayo, Cheddar Cheese, and Avocado, all piled on a toasted brioche bun, served with a side of crispy fries.

SOUTHERN COMFORT 24 House-Made Pulled Pork topped with Fried Green Tomatoes, Mac 'n' Cheese, Thick-Cut House-Made Bacon, and Cheddar, all served on Garlic Texas Toast.

BLT | 18 House-Cured and Smoked Bacon, paired with Baby Arugula, Tomato, and Mayo, served on thick slices of White Toast.

EL CUBANO | 24 Ham and House-Pulled Pork piled high with Pickles, Mustard, and Swiss Cheese, all served on a freshly toasted, hot-and-crispy 12-inch grinder.

THE SANDY HOOK DELIGHT | 18 House-Made Crispy Chicken Cutlet topped with Cheddar Cheese, Ranch Dressing, House-Made Bacon, Lettuce, and Tomato nestled in a Jalapeño Cheddar Roll.

THE PHILLY | 24 House-Made Shaved Ribeye with Onions and Mushrooms, drizzled with our Award-Winning House-Made Cheese Sauce, served on a 12-inch grinder.

LAMB AND BEEF GYR0 | 20 Made in-house, our Warm Pita is served with House-Made Tzatziki, crisp Lettuce, Tomato, and Onion.

PASTA

PENNE | 18 Choice of House-Made Meatballs or Chicken Cutlet smothered in our House-Made Marinara Sauce.

MAC N CHEESE WITH HOUSE MADE CHEESE SAUCE Barbecue pulled pork 16 | Buffalo chicken

KIDS

Plain jane 14 | Bacon jalapeño 14 | with crumbly blue cheese 14.

CRISPY CHICKEN TENDERS | 9.95 Cage free Chicken Tenders, Fries

LINGUINI & MEATBALL 10.95 Meatballs or Chicken Cutlet in Marinara Sauce

CHEESE RAVIOLI | 12.95 with Baby Spinach in a Cream Sauce.

GRILLED CHEESE WITH FRIES | 10.95 SMALL PERSONAL PIZZA | 10.95 (Cheese, Pepperoni, Sausage, Or Bacon) 2 SLIDERS BURGER WITH FRIES | 12 MAC N CHEESE WITH HOUSE MADE CHEESE SAUCE | 10