



Starters

Hill Chips , ranch dressing	6.95
House-Made Hummus , warmed pita points (v)	7.95
Crispy Brussels Sprouts , cider gastrique, candied pecans, blue cheese (vo)	8.95
Fried Green Tomatoes , house made pimento cheese, chipotle aioli	9.95
Spinach & Artichoke Dip , warmed pita points	9.95
Fried Oysters , corn salad, chipotle aioli	11.95
Chicken Quesadilla , black beans, corn, salsa, monterey jack, pico, cilantro lime crema (vo)	11.95
Fried Calamari , chipotle aioli & sweet chili lime sauce	11.95

Soup & Salads

add: Chicken 4 / Shrimp 5 / Steak* 6 / Salmon* 7

New England Clam Chowder	4.95 / 5.95
House Salad , mixed greens, tomato, carrots, radish (v)	6.95
Caesar Salad* , romaine, caesar dressing, shaved parmesan, herb croutons	8.95
Cranberry & Goat Cheese Salad , mixed greens, candied pecans, champagne vinaigrette	8.95
Spinach Salad , quinoa, radish, carrots, avocado, sesame vinaigrette (v)	8.95
Bacon & Blue Cheese Salad , romaine, bacon, tomatoes, red onion, blue cheese, buttermilk herb dressing	9.95

Sandwiches

served with choice of potato salad, shoestring fries, sweet potato fries, or mixed greens

Black Bean Burger , avocado, monterey jack, chipotle aioli (vo)	9.95
California Club , smoked turkey, bacon, havarti, avocado, chipotle aioli, lettuce, tomato, multi-grain bread	10.95
Blackened Cajun Chicken Wrap , tomato, red onion, spinach, jack cheese, chipotle aioli	10.95
Fried Green Tomato BLT , pimento cheese, multi-grain bread	10.95
Classic Burger* , choice of cheese, lettuce, tomato, red onion	10.95
The Hill Burger* , cheddar, smoked bacon, caramelized onions, barbecue sauce	11.95
Smash Burger , two patties, cheddar, shredded lettuce, red onion, jalapenos, secret sauce, texas toast	11.95
Fried Chicken Sandwich* , Black Forest ham, Swiss cheese, lettuce, tomato	11.95
Crab Cake Sandwich , lettuce, tomato, meyer lemon remoulade	15.95

Bowls

add: Chicken 4 / Shrimp 5 / Steak* 6 / Salmon* 7 / Tofu 4

Teriyaki , rice, broccolini, red cabbage, carrots, snow peas, red peppers, sesame seeds (v)	11.95
Buddha , quinoa, sweet potato, broccolini, black beans, avocado, hummus, spinach, tahini sauce (v)	11.95
Burrito , rice, black beans, corn salsa, avocado, pico, monterey jack, cilantro lime crema (vo)	11.95

Blue Plates

(\$2 off between 11:30 AM - 6:00 PM)

Homemade Meatloaf , beef gravy	14.95
Fried Chicken , two southern fried boneless chicken breasts	14.95
Roasted Turkey Breast , turkey gravy	14.95
Chicken Fried Steak , white gravy	14.95
Grilled Pork Chop , 8 ounce center cut with gravy	14.95
Crispy Fried Fish , meyer lemon remoulade	14.95

Choose 2 sides: Mashed Sweet Potatoes, Mashed Potatoes, Mac and Cheese, Braised Collards, Green Beans, Brussel Sprouts, Spoon Bread

Entrées

Crispy Eggplant , stuffed with artichoke, spinach, ricotta, fettuccine pasta, basil, tomato sauce	14.95
Pork Tenderloin , granny smith apple chutney, whipped sweet potatoes, brussels sprouts	15.95
Blackened Mahi Tacos , pickled cabbage slaw, corn salsa, cilantro, chipotle aioli, black beans and rice (vo)	15.95
Fried Oysters , rice, sautéed spinach, meyer lemon remoulade	16.95
Shrimp Pasta , parmesan cream sauce, fettuccine pasta	16.95
Pan Seared Salmon , mashed potatoes, asparagus, lemon herb butter	18.95
Grilled Filet Mignon* , mashed potatoes, broccolini, rosemary red wine demi glace, crispy shallots	24.95
Maryland Crab Cakes , mashed potatoes, sautéed spinach, meyer lemon remoulade	26.95

(v) - vegan / (vo) - vegan optional / (gf) - gluten free / (gfo) - gluten free optional / (n) - contains nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

* These items may be served raw or undercooked to customer preference. ** These items are served raw.



Cocktails

Church Hill Martini: choice of vodka or gin with garlic or blue cheese stuffed olives	\$10
Dirty Limeade: Tito's vodka, squeezed lime, simple syrup, soda water	\$9
Ginger Strawberry Martini: Domaine De Canton, gin, strawberry, lime wedge	\$14
Manchester Mule: Belle Isle Premium Moonshine, fresh lime, simple syrup, ginger beer	\$9
Agave Margarita: Espolon Blanco, Cointreau, lime & OJ, agave syrup	\$12
Rye Manhattan: Bulleit Rye Whiskey, sweet vermouth, dry vermouth, dash of bitters	\$12
The Hill Sour: Maker's Mark, squeezed lemon juice, oj, simple syrup	\$10
The Navy Storm: Gosling's dark rum, ginger beer, soda water, lime wedge	\$9
Maple Old Fashion: Larceny bourbon, maple syrup, bitters, orange peel	\$11
Mezcal Negroni: Vida mezcal, Campari, sweet vermouth	\$12

Wines by the Glass

House Red	\$6	House White	\$6
Cabernet	\$8	Chardonnay	\$7
Merlot	\$7	Pinot Grigio	\$7
Malbec	\$7	Riesling	\$7
Pinot Noir	\$8	Sauvignon Blanc	\$8
Zinfandel	\$7	White Zinfandel	\$7

Wines by the Bottle

REDS		WHITES	
House Merlot	\$28	House Chardonnay-CA	\$28
Ghost Pine Merlot-CA	\$43	Sonoma Cutrer Chardonnay-CA	\$39
Fess Parker Sta. Rita Hills Pinot Noir-CA	\$38	Ch. Ste Michelle Mimi Chardonnay-CA	\$28
Foppiano Petit Syrah-CA	\$35	Fat Bastard Chardonnay-France	\$28
Cline Syrah-CA	\$35	Ferrari-carano Fume Blanc-CA	\$28
Block Nine Pinot Noir-CA	\$38	Spy Valley Sauv Blanc-New Zealand	\$39
Girard Cabernet Napa-CA	\$55	Pine Ridge Chenin Blanc-Sonoma, CA	\$28
Alamos Cab Sauvignon-Argentina	\$28	Dom. Blanck Pinot Blanc-Alsace, FR	\$28
Perrin Res. Cotes du Rhone-France	\$29	Elk Cove Pinot Gris-Oregon	\$34
Zuccardi Malbec-Argentina	\$32	Lagedor Pinot Bianco-Adige, Italy	\$29
Terra Dor Zinfandel-Amador County	\$36	Looking Glass White Zinfandel-CA	\$26
La Rocas Granacha-Spain	\$32	Chardenet Chardonnay-CA	\$42
McWilliams Shiraz-Australia	\$28		
Morales Tempranillo-Spain	\$28		
Jefferson Cab. Franc-Monticello, VA	\$45		
Gabbiano Risera Chianti-Italy	\$36		
Mollydooker Boxer Shiraz, Australia	\$50		

SPARKLING

Domaine Carneros NV-CA	\$60
Clicquot Yellow Label Brut NV-France	\$85
Gramham Beck Rose NV-RSA	\$40

Staples' Reserve Picks

Ridge "Geyserville" 2016	\$90	Achaval Ferrer "Quimera" Malbec 2009	\$55
Cakebread Merlot 2012	\$95	Louis Martini, Sonoma, Cab 2012	\$135
Orin Swift "Abstract" 2015	\$70	Casa Lapostolle, Clos Apalta 2004	\$200
Mercury Head 2014	\$205	Tuck Beckstoffer "Melee"	\$50
Dom. Du Pegau Neuf du Pape, France 2005	\$180	Ch. La Graves Pomerol, France 2005	\$90
Fess Parker "Big Easy"	\$65	Ch. Duhart Milan, France 2005	\$110

Draft Beers

Allagash White Ale	\$7	Ardent Pilsner	\$7
Devil's Backbone Vienna Lager	\$7	Bell's Two Hearted IPA	\$7
Trapezium Lucky 46	\$7	Legend Brown	\$7

Domestic Beers

Budweiser, Bud Light, Miller Light, Coors Light, High Life, PBR, Michelob Ultra, Yuengling Lager, Natural Light \$4

Import Beers

Becks, Corona, Pacifico Clara, Pilsner Urquell, Modelo Especial, Negra Modelo, Stella Artois, New Castle \$7

Other

Bold Rock IPA	\$6	Nitro Milk Stout	\$9
Sierra Nevada Pale Ale	\$7	Sculpin (seasonal)	\$8
Anchor Steam	\$7	Guinness	\$9
Buskey Cider	\$6	Headspace	\$8