



Hotcakes & Eggs

French Toast topped with fresh strawberries, dusted with powdered sugar, and served with maple syrup	7.95
Hotcakes dusted with powdered sugar and served with maple syrup - add chocolate chips, blueberries or strawberries for \$1.00 each	7.95
Two Eggs Your Way served scrambled, fried, or poached with choice of bacon or maple sausage, with home fries, and a buttermilk biscuit	8.95
Egg Sandwich scrambled eggs, bacon, cheddar cheese, texas toast, with home fries	8.95
Country Ham & Cheese Omelet diced virginia ham with swiss cheese served with home fries, and buttermilk biscuit	8.95
Avocado, Cheddar & Tomato Omelet served with home fries, and buttermilk biscuit	9.95
Crab & Asparagus Omelet crab, asparagus and ricotta cheese served with home fries, and a buttermilk biscuit	11.95
Breakfast Burrito scrambled eggs, chorizo, black beans, pico, monteray jack, avocado, with home fries	10.95
Huevos Rancheros two fried eggs, chorizo, black beans, monterey jack cheese and potatoes, topped with crema and pico de gallo, served on fried tortillas	10.95
California Huevos two fried eggs, black beans, monterey jack cheese, and potatoes, topped with crema, pico de gallo and avocado, served on fried tortillas	10.95
Eggs Benedict two poached eggs over virginia ham, english muffins, topped with hollandaise and asparagus, with home fries	10.95
Redeye Benedict two poached eggs over sausage patties and buttermilk biscuits, topped with sausage gravy, with home fries	10.95
Fried Green Tomato Benedict two poached eggs over fried green tomatoes, english muffins, hollandaise, and asparagus, with home fries	11.95
Crab Benedict two poached eggs over crab cakes, english muffins, topped with hollandaise and asparagus, with home fries	15.95

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
The Hill Burger* 8oz burger grilled with caramelized onions, bacon and cheddar cheese, with bbq sauce	11.95
The Classic Burger* choice of cheese, lettuce, tomato, red onion	10.95
Fried Green Tomato BLT homemade pimento cheese, multigrain bread	10.95
Blackened Chicken Wrap cajun spice grilled chicken, monterey jack cheese, sautéed onions, lettuce and tomato, with chipotle aioli	10.95
Pan-Seared Crab Cake lettuce, tomato, meyer lemon remoulad	15.95

Salads & Soups

add: chicken 4 / tofu 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, shredded parmesan, herb croutons	8.95
Cranberry & Goat Cheese Salad mixed greens, candied pecans, champagne vinaigrette	8.95
Bacon & Blue Cheese Salad romaine, tomatoes, red onion, bacon, blue cheese, ranch dressing	9.95
Spinach Salad quinoa, radish, carrots, avocado, ginger vinaigrette (v)	8.95

(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