

STARTERS

STEAMED EDAMAME TOSSED WITH KOSHER SEA SALT	4.95
HILL CAFÉ HOMEMADE CHIPS CREAMY CRACKED PEPPERCORN RANCH DRESSING	4.95
SHRIMP POT STICKERS PONZU DIPPING SAUCE	8.95
GRILLED THAI CHICKEN LETTUCE WRAPS CRUSHED PEANUTS, JULIENNED CARROTS, CUCUMBER SALAD, CILANTRO, SWEET CHILI SAUCE	8.95
FRIED GREEN TOMATOES HOMEMADE PIMENTO CHEESE, SMOKED TOMATO AIOLI	8.95
HUMMUS DUO CLASSIC GARLIC AND ROASTED RED PEPPER HUMMUS WITH CRUDITÉ AND WARM PITA POINTS	7.95
BLACK BEAN CAKES LEMON DILL CRÈME FRAICHE CORN AND CILANTRO RELISH	7.95
RARE TUNA TATAKI* SESAME SEARED RARE TUNA OVER SEAWEED SALAD WITH PONZU SAUCE	8.95
CRISPY FRIED OYSTERS TABASCO AIOLI AND LEMON DILL CRÈME FRAICHE	7.95
CHICKEN QUESADILLA BLACK BEANS, SHIITAKE MUSHROOMS, TOMATOES, SPINACH, AND MONETARY JACK CHEESE	9.95
CHESAPEAKE CRAB DIP WITH LUMP CRAB MEAT AND ARTICHOKE HEARTS SERVED WITH FRIED FLOUR TORTILLA CHIPS	7.95
FLASH FRIED CALAMARI CHIPOTLE AIOLI AND SWEET CHILI LIME SAUCE	7.95
CRAB CAKES PAN SEARED MEDALLIONS OVER KEY LIME REMOULADE	8.95
PAN SEARED SCALLOPS* APPLEWOOD SMOKED BACON BUERRE BLANC	9.95

SOUPS AND SALADS

NEW ENGLAND CLAM CHOWDER	3.95/4.95
SOUP DU JOUR	3.95/4.95
HOUSE SALAD MIXED GREENS, TOMATO, CUCUMBER, AND CHOICE OF DRESSING	4.95
TRADITIONAL CAESAR SALAD* CRISP HEARTS OF ROMAINE, TOSSED IN HOMEMADE CAESAR DRESSING, PARMESAN, AND CROUTONS	5.95
HILL CAFÉ CAESAR* CLASSIC CAESAR SALAD TOPPED WITH CHOICE OF GRILLED CHICKEN, SHRIMP OR FRIED CALAMARI	8.95
GRILLED CHICKEN SALAD MANDARIN ORANGES, TOASTED ALMONDS, SMOKED GOUDA AND POPPY SEED DRESSING	8.95
SPINACH AND SCALLOP SALAD* SMOKED GOUDA, COUNTRY HAM, GRAPE TOMATOES AND SMOKED TOMATO VINAIGRETTE	10.95
SEARED TUNA SALAD* MIXED FIELD GREENS WITH CARROTS, CUCUMBERS, AND ORANGE SESAME VINAIGRETTE	10.95
WEDGE STEAK SALAD* BABY ICEBERG WEDGE WITH GORGONZOLA CHEESE, GRAPE TOMATOES, RED ONION, APPLEWOOD SMOKED BACON, AND CRACKED PEPPERCORN DRESSING	12.95

HOMEMADE DRESSINGS: BLEU CHEESE, PEPPERCORN RANCH, HONEY BALSAMIC, SMOKED TOMATO, ORANGE SESAME

VEGETARIAN DISHES

BLACK BEAN BURGER MONTEREY JACK CHEESE, CHIPOTLE AIOLI AND FRESH AVOCADO	8.95
PORTOBELLO AND SPINACH WRAP SAUTÉED BABY PORTABELLAS, ROASTED RED PEPPERS, CARAMELIZED ONIONS, FRESH SPINACH	7.95
VEGETARIAN QUESADILLA SAUTÉED SPINACH, SHIITAKE MUSHROOMS, TOMATOES, AND BLACK BEANS	8.95
RISOTTO STUFFED ROASTED RED PEPPER SMOKED TOMATO AND ASPARAGUS RISOTTO, AND WHITE CHEDDAR FONDUE	11.95
SAUTÉED MUSHROOMS AND POLENTA SHITAKE MUSHROOMS, CREAMY POLENTA CAKES, AND GRILLED ASPARAGUS	11.95
SUNDRIED TOMATO AND GOAT CHEESE PASTA FRESH BASIL, PINE NUTS TOSSED, SAUTÉED SHIITAKE MUSHROOMS WITH PENNE PASTA	12.95
CRISPY FRIED EGGPLANT STUFFED WITH ARTICHOKE HEARTS, SPINACH, RICOTTA CHEESE WITH MARINARA SAUCE OVER SPAGHETTI	12.95

SANDWICHES

SERVED WITH COLESLAW, PASTA SALAD, POTATO SALAD OR SHOE STRING FRIES

CLASSIC BURGER*	6.95
COOKED TO YOUR LIKING, LETTUCE, TOMATO, RED ONION, SERVED ON A KAISER ROLL	
HILL BURGER*	8.95
CRISP BACON, CARAMELIZED ONIONS, AND CHEDDAR SERVED WITH HOMEMADE BBQ SAUCE	
CAJUN CHICKEN WRAP	7.95
SPICED RUBBED CHICKEN BREAST, TOMATO, ONIONS AND MONTEREY JACK	
CALIFORNIA SMOKED TURKEY	7.95
WITH AVOCADO, HAVARTI CHEESE, BACON AND A TOMATO AIOLI ON MULTIGRAIN BREAD	
PULLED PORK BBQ	8.95
HAND PULLED SLOW ROASTED PORK WITH COLESLAW AND HOMEMADE BARBECUE SAUCE	
CHICKEN SALAD BLT	7.95
WITH GOLDEN RAISINS AND TARRAGON ON TOASTED MULTIGRAIN BREAD	
FRIED OYSTER PO BOY	8.95
SERVED WITH CHIPOTLE AIOLI, SHREDDED LETTUCE AND TOMATO ON A SUB ROLL	
BLACKENED TUNA SANDWICH*	9.95
LIGHTLY BLACKENED SLICED TUNA SERVED WITH A CHIPOTLE AIOLI ON A SOUR DOUGH SUB ROLL	
FRIED GREEN TOMATO BLT	8.95
SERVED WITH HOMEMADE PIMENTO CHEESE ON A MULTIGRAIN BREAD	
CRAB CAKE SANDWICH	10.95
SERVED WITH A KEY LIME REMOULADE ON A KAISER	

BLUE PLATES

\$2.00 OFF (11:30 A.M - 6:00 P.M.)

CRISPY FRIED FISH	11.95
MOM'S HOMEMADE MEATLOAF	11.95
OVEN ROASTED TURKEY	11.95
GRILLED PORK CHOP*	11.95
SOUTHERN FRIED CHICKEN	11.95

SERVED WITH TWO SIDE DISHES: MACARONI AND CHEESE, SAUTÉED SPINACH,
MASHED POTATOES, SAUTÉED GREEN BEANS

ENTREES

SERVED AFTER 5:00

SAUSAGE PENNE RICOTTA	12.95
HOMEMADE MARINARA SAUCE, PENNE, AND RICOTTA CHEESE	
CUBAN ROASTED PORK	14.95
MOJO MARINATED ROASTED PORK, BLACK BEANS, WHITE RICE	
CRISPY FRIED OYSTERS	15.95
RED SKIN MASHED POTATOES, SAUTÉED SPINACH, LEMON DILL CRÈME FRAICHE, TABASCO AIOLI	
LOW COUNTRY SHRIMP AND GRITS	17.95
BYRDS MILL STONE GROUND GRITS, SAUTÉED MUSHROOMS, GARLIC BACON AND SCALLIONS	
SESAME SEARED AHI TUNA	17.95
ASIAN SLAW, SOY BUERRE BLANC, PICKLED GINGER AND RICE	
PAN SEARED SALMON	18.95
ROASTED GARLIC RISOTTO, SAUTÉED SPINACH, TOPPED WITH SAUTÉED ARTICHOKE HEARTS, TOMATOES, WHITE WINE, GARLIC AND BASIL	
BBQ BABY BACK RIBS	18.95
CHIPOTLE HONEY RIB GLAZE WITH FRENCH FRIES AND COLESLAW	
GRILLED SHRIMP AND SCALLOPS	18.95
ASPARAGUS AND SHIITAKE RISOTTO, CITRUS SOY BUERRE BLANC	
FRIED SOFT SHELL CRAB	18.95
RED SKIN MASHED POTATOES, SAUTÉED ASPARAGUS AND CHESAPEAKE REMOULADE	
CAST IRON SEARED FILET MIGNON*	20.95
MASHED POTATOES, GRILLED ASPARAGUS, LUMP CRAB CITRUS BUERRE BLANC	
PAN SEARED CRAB CAKES	20.95
RED SKIN MASHED POTATOES, SAUTÉED ASPARAGUS AND A KEY LIME REMOULADE	
BLACKENED RIBEYE*	21.95
ROASTED POTATOES, GRILLED ASPARAGUS, BLUE CHEESE AND BACON PAN SAUCE	

*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD
BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE OR PARTIES REQUESTING SEPARATE CHECKS.



SUNDAY BRUNCH
(Served from 10:30-3:00)

HOTCAKES AND EGGS

FRENCH TOAST	5.95
Topped with fresh strawberries dusted with powdered sugar and served with maple syrup	
HOTCAKES	5.95
Dusted with powdered sugar and served with maple syrup	
With Chocolate Chips, Blueberries, Strawberries	6.95
TWO EGGS YOUR WAY	5.95
Served scrambled, fried or poached with choice of bacon or maple sausage, hash browned potatoes and a buttermilk biscuit.	
SAUSAGE GRAVY AND BISCUITS	5.95
Two buttermilk biscuits smothered in sausage gravy	
GREEN EGGS AND HAM	7.95
Scrambled with cilantro with fresh sliced avocado and served with hash browned potatoes and buttermilk biscuit.	
HUEVOS RANCHEROS	8.95
Two fried eggs served over black beans, cheddar cheese, and chorizo sausage, topped with salsa and sour cream and served in a fried flour tortilla	
CRAB AND ASPARAGUS OMELET	9.95
Crab, asparagus and ricotta cheese served with hash browned potatoes and a buttermilk biscuit	
EGGS BENEDICT	8.95
Two poached eggs over Virginia ham, English muffins, topped with hollandaise and asparagus served with hash browned potatoes	
CUBAN ROAST PORK OMELET	7.95
Roast pork, black beans and havarti cheese served with hash browned potatoes and buttermilk biscuits	
SPANISH OMELET	7.95
Open-faced omelet filled with chorizo sausage, cheddar cheese, Spanish onions, potatoes and roasted peppers.	
COUNTRY HAM AND CHEESE OMELET	7.95
Diced Virginia ham with cheddar cheese served with hash browned potatoes and buttermilk biscuit.	
CALIFORNIA HUEVOS	8.95
Two fried eggs served over black beans, cheddar cheese, and fresh avocado, topped with salsa and sour cream and served in a fried flour tortilla	
VEGETARIAN OMELET	8.95
With diced tomatoes, baby spinach, sautéed mushrooms served with hash browned potatoes and buttermilk biscuit	
REDNECK BENEDICT	9.95
Two poached eggs over sausage patties and buttermilk biscuits, topped with sausage gravy served with hash browned potatoes	
FRIED GREEN TOMATO BENEDICT	9.95
Two poached eggs over fried green tomatoes, English muffins, topped with hollandaise and asparagus served with hash browned potatoes	
CRAB BENEDICT	10.95
Two poached eggs over crab cakes, English muffins, topped with hollandaise and asparagus served with hash browned potatoes	

SANDWICHES

THE HILL BURGER	8.95
Our 8oz burger grilled with caramelized onions, bacon and cheddar cheese served with B.B.Q. sauce, lettuce and tomato	
THE CLASSIC BURGER	6.95
Grilled to perfection served on a Kaiser with lettuce, tomato and red onion	
FRIED GREEN TOMATO BLT	8.95
Homemade pimento cheese, bacon, lettuce and fried green tomatoes on multigrain bread	
CAJUN CHICKEN WRAP	7.95
Cajun spice grilled chicken, monteray jack cheese, sautéed onions, lettuce and tomato served with chipotle aioli	
PAN SEARED CRAB CAKE	10.95
Our lump crab cake pan seared with a key lime remoulade served on kaiser with lettuce and tomato	

SALADS AND SOUPS

SOUP DU JOUR	3.99 / 4.99
NEW ENGLAND CLAM CHOWDER	3.99 / 4.99
SEARED AHI TUNA SALAD	10.95
Seared rare ahi tuna over mixed field greens, with julienne carrots, cucumbers, daikon radish and a orange sesame vinaigrette	
GRILLED CHICKEN SALAD	8.95
Mandarin oranges, toasted almonds, smoked gouda with poppy seed dressing	

Wines by the Glass

L de Lyeth Cabernet
Cycles Gladiator Merlot
Wyndham Shiraz
Angeline Pinot Noir
Coppola Rosso Zinfandel

Concannon Chardonnay
Cadonini Pinot Grigio
Forest Ville Riesling
Brancott Sauvignon Blanc
Estate Cellars White Zinfandel

Reds

Cycles Gladiator Merlot, CA	\$21
Echelon Merlot -Central Coast, CA	\$29
Flora Springs Merlot-Napa Valley, CA	\$43
David Bruce Petite Syrah-CA	\$35
Cline Syrah-California	\$27
David Bruce Pinot Noir-California	\$49
Big House Red-California	\$25
Carmenet Dynamite Cabernet-CA	\$39
Alamos Cab.Sauvignon-Argentina	\$24
Perrin Res. Cotes du Rhone-France	\$26
Trumpeter Malbec-Argentina	\$26
Montevina Zinfandel-Amador County	\$36
Cortijo III Rioja -Spain	\$24
McWilliams Shiraz	\$22
Jefferson Cab. Franc-Monticello,VA	\$35
Miccine Chianti-Italy	\$36
Gemtree Shiraz-Au	\$40

Whites

Concannon Chardonnay-CA	\$21
Sonoma Cutrer Chardonnay-CA	\$39
Heron Chardonnay-California	\$26
Fat Bastard Chardonnay-France	\$24
Allan Scott Sauv.Blanc-New Zealand	\$28
Spy Valley Sauv.Blanc-New Zealand	\$31
Dry Creek Chenin Blanc-Sonoma,CA	\$26
Heimberger Pinot Blanc-Alsace,FR	\$25
Adelsheim Pinot Gris-Oregon	\$33
Lagedor Pinot Bianco-Adige, Italy	\$29
Estate Cellars White Zinfandel-CA	\$21
Rosemont "Hill of gold" Chard.-Au	\$39

Sparkling Wines

Mumms Blanc de Noirs NV-CA	\$42
Clicquot Yellow Label Brut NV-FR	\$85
Domiane Carneros Napa, 04 CA	\$48

Staples' Reserve Picks

Freemark Abbey Napa cab 1997
Caymus Napa cab 2005
St.Clement "Oropas" Napa cab 2005
Ch. Les Omez de Pez, St Estephe 1999
Justin Isosceles 2004
Plan Pegau, France 2004
Domaine Du Pegau Neuf du Pape 2005
William Selyem "Westside rd" Pinot Noir 2006
Castel Giocondo Brunello (Frescobaldi) 2001
Robert Mondavi Oakville Cab 2004
Casa Lapostolle, Clos Apalta, 2004
Pio Cesare, Barollo, 2004
Nipozzano Chianti Rufina (Frescobaldi) 2004
Seghesio Omaggio 2005
Robert Mondavi Napa Reserve 2004

Domestic Bottle Beers

Budweiser, Bud Light, Miller Lite, Coors Light, Rolling Rock, P.B.R., Michelob Ultra, High Life

Import Bottle Beers

Amstel Light, Becks, Corona, Heinken, Pacifico Clara, Pilsner Urquel, Modelo Especial, Negra Modelo, Stella

Micro-Brew Bottle Beers

New Castle, Sierra Nevada Pale Ale, Woodchuck Cider, Yuengling Lager, Anchor Steam

Draft Beers

Guinness, Bass, Pyramid Hefeweizen, Legend Lager, Legend Brown, Southern Tier IPA

Martinis

House \$6.00 Call \$7.00 Premium \$8.00 and up

The Carltni if you don't know... you should ask him

The Church Hill house vodka, dry vermouth, served with roasted garlic stuffed olives

The Moldy house vodka, dry vermouth, served with blue cheese stuffed olives

The Cosmopolitan house vodka, triple sec, and a splash of cranberry juice

The Apple Martini house vodka with apple liqueur and a splash of sour

The Classic choice of vodka or gin, straight up, served with a hint of dry vermouth

The Dirty Martini choice of vodka or gin, straight up with a touch of olive juice, served with olives

The Perfect Manhattan blended whiskey, sweet vermouth, dry vermouth, and a dash of bitters

The Key West Cocktail Absolut Mandarin, Malibu rum, with a splash of pineapple and cranberry

The 007 Absolut Mandarin, peach schnapps, a splash of orange juice and 7-up

The Lemon Drop house vodka, sugar, fresh squeezed lemon, triple sec

The Christini Godiva, Baileys, vodka, crème de cocoa