



## Starters

Steamed Edamame tossed with kosher salt	4.95
Hill Café Potato Chips house made french onion dip	4.95
Made To Order Guacamole organic blue corn tortilla chips	5.95
Thai Chicken Lettuce Wraps crushed peanuts, carrots, pickled cucumber, and sweet chili sauce	9.95
Fried Green Tomatoes homemade pimiento cheese, smoked tomato aioli	8.95
Cilantro Jalapeno Hummus served with grilled pita	7.95
Bourbon Glazed BBQ Ribs topped with crispy fried onions	7.95
Black Bean Cakes lemon dill crème fraiche, roasted corn relish	6.95
Sesame Seared Tuna Tataki* seared rare tuna, seaweed salad, and ponzu sauce	9.95
Crispy Fried Oysters chipotle aioli and lemon dill crème fraiche	8.95
Spinach and Artichoke Dip served with grilled pita	7.95
Flash Fried Calamari chipotle aioli and sweet chili lime sauce	8.95
Chicken Quesadilla black beans, shiitake mushrooms, tomatoes, spinach, and Monterey Jack cheese	9.95
Pan Seared Crab Cakes Meyer lemon remoulade, micro greens	10.95

## Soup & Salads

Butternut Squash Bisque	3.95 / 4.95
House Salad mixed greens, tomato, cucumber, carrot, choice of dressing	4.95
Traditional Caesar Salad* romaine, tossed in homemade Caesar dressing, parmesan, croutons	5.95
Beet and Goat Cheese Salad mixed greens, candied pecans, champagne vinaigrette	8.95
Hill Café Caesar* classic Caesar salad topped with choice of grilled chicken, shrimp or fried calamari	9.95
Grilled Chicken Salad mixed greens, dried cranberries, goat cheese, almonds, poppy seed dressing	9.95
Seared Tuna Salad* mixed field greens, pickled carrots and cucumbers, ginger sesame vinaigrette	10.95
Wedge Steak Salad* baby iceberg, grilled steak, tomatoes, red onion, bacon, bleu cheese, ranch dressing	12.95
Grilled Salmon and Spinach Salad tomato, cucumber and red onion relish, honey balsamic dressing	12.95

## Sandwiches

Served with choice of coleslaw, pasta salad, potato salad, shoestring fries or sweet potato fries

California Smoked Turkey avocado, havarti, bacon, lettuce, tomato and smoked tomato aioli on multigrain bread	7.95
Chicken Salad BLT with golden raisins and tarragon on toasted multigrain bread	7.95
Classic Burger* grilled to temperature, lettuce, tomato, red onion, served on a Kaiser roll	7.95
Cajun Chicken Wrap blackened chicken breast, tomato, red onion, spinach, and Monterey Jack cheese	8.95
Pulled Pork BBQ hand pulled slow roasted pork with coleslaw and homemade barbecue sauce on a Kaiser roll	8.95
Fried Oyster Po Boy served with chipotle aioli, shredded lettuce and tomato on a sub roll	8.95
Fried Green Tomato BLT served with homemade pimento cheese on multigrain bread	8.95
Hill Burger* smoked bacon, caramelized onions, and cheddar served with homemade barbecue sauce, on a Kaiser roll	9.95
Blackened Tuna Sandwich* lightly blackened tuna served with a chipotle aioli on a Kaiser roll	9.95
Crab Cake Sandwich served with Meyer lemon aioli on a Kaiser roll	10.95

## Vegetarian

Black Bean Burger Monterey jack cheese, chipotle aioli, fresh avocado	8.95
Hummus Wrap spinach, tomato, cucumber, red onion, feta	8.95
Vegetarian Quesadilla black beans, shiitake mushroom, tomatoes, spinach, Monterey jack cheese	8.95
Black Bean Tacos roasted corn salsa, red cabbage slaw, chipotle aioli, cilantro, served with a side salad	12.95
Mushrooms and Polenta roasted polenta cakes, asparagus, shiitake mushroom butter sauce	12.95
Crispy Eggplant stuffed with artichoke hearts, spinach, ricotta cheese, marinara sauce, over linguini	12.95

## Blue Plates

(\$2.00 off 11:30 a.m. to 6 p.m.)

Homemade Meatloaf smothered in a delicious beef gravy	11.95 / 13.95
Southern Fried Chicken two boneless skinless breasts fried to golden brown perfection	11.95 / 13.95
Roasted Turkey Breast not just for the holidays, topped with turkey gravy	11.95 / 13.95
Chicken Fried Steak try our newest addition topped with traditional white gravy	11.95 / 13.95
Grilled Pork Chops two 5 oz. center cut chops grilled to perfection, served with gravy	11.95 / 13.95
Crispy Fried Fish a southern favorite with a Meyer lemon remoulade	11.95 / 13.95

Choose 2 sides (11.95) or 3 Sides (13.95): macaroni and cheese, braised collard greens, spoon bread, mashed sweet potatoes, brussels sprouts, sautéed greens beans, mashed potatoes

## Entrées

Served after 5 p.m.

Fried Chesapeake Oysters basmati rice, sautéed spinach, lemon dill crème fraiche	14.95
Shrimp and Grits mushrooms, tomatoes, sausage, scallions, pimiento cheese grits	15.95
Pork Tenderloin mashed sweet potatoes, brussels sprouts, granny smith apple chutney	14.95
Herb Crusted Carolina Trout mashed potatoes, braised collard greens and tomato gravy	14.95
Crab Pasta lump crab, tomatoes, asparagus, and linguini tossed in a parmesan cream sauce	15.95
Pan Roasted Atlantic Salmon* over basmati rice, sautéed spinach, topped with artichokes, tomatoes and basil	16.95
Crispy Skin Oven Roasted Chicken mashed potatoes, brussels sprouts, herb pan gravy	12.95
Blackened Mahi Tacos roasted corn salsa, red cabbage slaw, chipotle aioli, cilantro, black beans and rice	14.95
Italian Sausage and Penne Ricotta homemade marinara and parmesan	12.95
Bourbon Glazed Baby Back Ribs mashed sweet potatoes, brussels sprouts	17.95
Grilled Filet Mignon* mashed potatoes, asparagus, rosemary red wine demi glace, crispy shallots	20.95
Pan Seared Crab Cakes basmati rice, asparagus, Meyer lemon remoulade	21.95

\*Notice: These foods may be cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne 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.



## Wines by the Glass

Josh Cabernet  
 McManis Merlot  
 Ruta 22 Malbec  
 Hobb Nobb Pinot Noir  
 Maggie's Zinfandel

William Hill Chardonnay  
 Cadonini Pinot Grigio  
 Peter Mertes Riesling  
 Uppercut Sauvignon Blanc  
 Estate Cellars White Zinfandel

## Wines by the Bottle

### Reds

McManis Merlot — California	\$24
St. Clement Merlot — Napa Valley, California	\$43
Angel's Secret Petite Sirah — California	\$35
Cline Syrah — California	\$27
Belle Glos "Meiomi" Pinot Noir — California	\$45
Girard Cabernet Sauvignon — Napa Valley, California	\$42
Starmount Cabernet — California	\$35
Alamos Cabernet Sauvignon — Argentina	\$24
Perrin Res. Cotes du Rhone — France	\$26
Punto Final Malbec — Argentina	\$26
Montevina Zinfandel — Amador County	\$36
Volteo Tempranillo — Spain	\$24
McWilliams Shiraz — Australia	\$24
Jefferson Cabernet Franc — Monticello, VA	\$35
Castello di Monastero Chianti — Italy	\$36
Fetish Shiraz — Australia	\$32
Las Rocas Granacha — Spain	\$28
Mollydooker Shiraz	\$50
P. Jouet Brut	\$65

### Whites

William Hill Chardonnay — California	\$24
Sonoma Cutrer Chardonnay — California	\$39
Heron Chardonnay — California	\$26
Fat Bastard Chardonnay — France	\$24
Chateau St. Jean Fume Blanc — Sonoma	\$26
Spy Valley Sauvignon Blanc — New Zealand	\$31
Dry Creek Chenin Blanc — Sonoma, California	\$26
Heimberger Pinot Blanc — Alsace, France	\$25
Adelsheim Pinot Gris — Oregon	\$33
Lagedor Pinot Bianco — Adige, Italy	\$29
Estate Cellars White Zinfandel — California	\$21
MarMar Chardonnay — California	\$39

### Sparkling Wines

Gramham Beck Rose NV — California	\$35
Clicquot Yellow Label Brut NV — France	\$85
Domiane Carneros — Napa, California	\$48

## Staples' Reserve Picks

Mount Veeder, Reserve Napa Cab, 2004  
 Caymus Napa Cab, 2009  
 Duckhorn Estate Napa Merlot, 2003  
 Ch. Les Omez de Pez, St. Estephe, 1999  
 Justin Isosceles, 2006  
 Petit Batard — Napa, 2006  
 Domaine Du Pegau Neuf du Pape, 2005  
 Andrew Will "Sorella" — Washington, 2008

BV Tapestry Reserve — Napa, 2009  
 Casa Lapostolle, Clos Apalta, 2004  
 Achaval Ferrer Quimera Red — Medoza, 2009  
 Pahlmeyer Merlot — Napa, 2007  
 Nipozzano Chianti Rufina (Frescobaldi), 2004  
 Robert Mondavi Napa Reserve, 2004  
 Pahlmeyer Merlot — Napa, 2007

## Domestic Bottle Beers

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

## Import Bottle Beers

Amstel Light, Becks, Corona, Guinness pub can, Heineken, Pacifico Clara, Pilsner Urquel, Modelo Especial, Negra Modelo, Stella Artois

## Microbrew Bottle Beers

New Castle, Sierra Nevada Pale Ale, Woodchuck Cider, Racer 5, Anchor Steam, Left Hand Nitro Milk Stout, Full Nelson VPI, Crispin Cider

## Draft Beers

Hardywood Singel, Devil's Backbone Vienna Lager, Allagash White Ale, Bell's Two Hearted Ale, Legend Brown  
 Southern Tier IPA, New Belgium Accumulation White IPA, Starr Hill Dark Star Stout

## Martinis

- 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 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