

HEARTH *and* HILL

a gathering spot

brunch

hearth-hill.com

snackable

Cheddar Biscuits 12
honey butter, cracked pepper

Seasoned Fries 8 (v) (gf)
chive crème fraîche

shareable

Beer Battered Cauliflower 14 (v) (gf)
carolina gold sauce, chive oil

Truffle Mac and Cheese 18 (gf)
gruyère, bacon, bread crumb, chive

Cinnamon Roll 9
brown butter cream cheese frosting

Squash Hummus 14 (v) (gf)
shishito pepper tempura, yam chips, radish

Scallion Chicken Gyoza 13
house-made dumpling, soy dipping sauce

harvestable

Add: Chicken 9 / Salmon* 10 / Steak* 12

Refuel Salad 17 (v) (gf)
almond, apple, beet, cranberry, brown rice, yam
ranui gardens greens, pomegranate vinaigrette

Avocado Salad 19 (v) (gf)
romaine, radish, cucumber, orange segments
seed granola, cilantro coconut dressing

Winter Citrus Salad 19 (v) (gf)
blood orange, cara cara orange
toasted goat cheese, roasted sunflower seed
meyer lemon vinaigrette

Hawaiian Ahi Poke Bowl* 29 (gf)
sushi rice, salted cucumber, wakame seaweed
edamame, mango, yamagobo, grapefruit ponzu
togarashi aioli **Add: avocado 3**

feastable

Add: Bacon or Sausage 6 / 2 Eggs 5
Hashbrowns 4

Eggs Benedict* 19 (gf)
black forest ham, spinach, tomato, poached egg
hollandaise, english muffin **Add: avocado 3**

French Toast 15
lemon mascarpone, blueberry compote, maple

Spanish Omelet 16 (gf)
avocado, green pepper, onion, chorizo
ranchero salsa, cilantro sour cream

Avocado Toast 17 (gf)
smashed avocado, soft poached egg
everything bagel spice, pork floss, brioche

Lechón 18 (gf)
roasted suckling pig, lemongrass rice
scallions, gravy **Add: egg 3**

Biscuits and Bison Gravy 18
jalapeño, honey, scallions

Chicken Enchiladas 17
salsa verde, salsa rojo, chihuahua cheese
cilantro sour cream, fried egg

Breakfast Plate 16 (gf)
2 eggs any style, chicken-apple sausage
fruit, jam, brioche

Ramen* 20
roasted pork belly, scallion, soft egg
mushroom, nori

Smothered Breakfast Burrito 16 (gf)
scrambled eggs, potato, bacon, cheddar, guacamole
red & green salsa, sour cream, flour tortilla

holdable

Bison Burger* 23 (gf)
bacon jam, blue cheese mousse, shaved onion
lettuce, bbq chips, ciabatta, fries

H and H Burger* 18 (gf)
desert mountain beef, pimento cheese, lettuce
tomato, soft bun, fries
Add: bacon 3 avocado 3



Gluten-Free or Vegan preparations available upon request

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

refreshers

- 8 -
**Jack's
Lemonade**
lemonade
raspberry

- 7 -
**Chai
Blossom**
chai-coconut
lemon, bubbles
orange blossom water

- 9 -
**Boone's
Hot Cocoa**
whipped cream
sea salt caramel
chocolate flakes

- 8 -
**Moroccan
Mule**
green tea, lime
ginger beer
mint

- 6 -
**Strawberries
n' Cream**
strawberry
french vanilla
cream, bubbles

- 9 -
**Black
Diamond**
seedlip n/a gin
lavender, lemon
elderflower

Make it a Cocktail!

As part of our commitment to "Inspire our associates, thrill our guests, and enrich our community!", we're proud to have provided medical coverage and retirement savings for our team since our founding.

"Hearth and Hill", the "H-mountain" logo, and any associated names or marks are registered trademarks of Hearth & Hill, LLC.

old fashioned

spirit • sweetener • bitters • garnish

- 15 -

your choice of:

Spirit

Whiskey • Mezcal
Tequila • Gin

Sweetener

Maple • Agave
Simple • Ginger Honey

Bitters

Angostura • Orange
Chocolate • Cinnamon

Garnish

Lemon • Orange
Amarena Cherry

cocktails

Signature

Cozy Sweater 15

bourbon, maple, orange
lemon, cinnamon

Smoke Show 15

mezcal, lime
jalapeño, tajín

Lavender Margarita 15

tequila, dry curaçao
lavender, lime

Hand H Manhattan 16

bourbon, rye, blanc vermouth
amaro, angostura bitters

Seasonal

First Day On The Slopes 16

tequila, mezcal, aperol
coconut, lime

Chai-Tini 14

vodka, cold brew
chai-coconut

Starry Night 15

gin, cognac, lemon
sparkling wine

All The Dram Time 16

blended scotch, all spice dram
maple, islay scotch

Classic

Corpse Reviver No. 2 15

gin, dry curaçao, lemon
cocchi americano, pernod

Paper Plane 19

bourbon, amaro nonino
aperol, lemon

Penicillin 15

blended scotch, ginger honey
lemon, islay scotch

Painkiller 14

white rum, aged rum, orange
pineapple, coconut

beers draft 7

1842 Czech Pilsner Lager

Bohemian

Blonde Ale

Kiitos

Golden Spike Hefeweizen

Uinta

Yacht Rock Juice Box IPA

Proper

Silver Creek Amber

Park City Brewing

Mountain West Cider

(5oz 6 / 16oz 15)

wine by the glass

Sparkling & Rosé

Crémant d'Alsace Domaine Ansen "Struch" Alsace, France 16

Brut Rosé Redentore, Veneto, Italy 12

Rosé Rotating Selection 13

White

Albariño Flor de Verano, Rias Baixas, Spain 11

Sauvignon Blanc Saveé Sea, Marlborough, New Zealand 12

Chardonnay Milou, Languedoc, France 12

Pinot Gris Primarius, Willamette Valley, Oregon 13

Chardonnay Au Bon Climat, Santa Barbara, CA 17

Viognier Jaffers, Santa Maria Valley, California 16

Red

Pinot Noir Head High, Sonoma Coast, CA 14

Malbec Trapiche, Mendoza, Argentina 12

Tempranillo Solar de Randez, Rioja, Spain 11

Sangiovese Loghi, Toscana Rosso, Italy 14

Zinfandel Easton, Amador County, California 16

Cabernet Sauvignon Fableist, Paso Robles, CA 16

beer in the can

Gluten Free Ale Kiitos (5%) 8

Thai Tom Kha Sour Shades (6.5%) 10

Escape to Colorado IPA Epic (6.2%) 9

Nitro Polygamy Porter Wasatch Brewing (6%) 9

Son of a Baptist Coffee Stout Epic (8%) 10

Ferda Double IPA T.F. Brewing (8.2%) 12

Free Wave IPA Athletic Brewing Co. (Non-Alcoholic) 7

additional beverages

Bottled Sparkling Water (500ml) 5

Soft Drinks 4

Hot Teas 4

Iced Tea 4

Publik Coffee 4

urban
HILL

Now Open in Salt Lake City!



HILL'S
kitchen
— PARK CITY, UTAH —
Café & Catering

Winter 2022-2023