

BRUNCH

We use the freshest, seasonal ingredients available in the market place.

THE HILLS

40 MAIN STREET, MILLBURN, NJ
THEHILLSTAVERN.COM



@THEHILLSTAVERN

- RAW BAR -

SIX CHILLED BLUE POINT OYSTERS

mignonette, horseradish 13

"BLOODY MARY" SHRIMP COCKTAIL

lemon, snow pea shoots 14

SIX CHILLED MIDDLENECK CLAMS

mignonette, horseradish 8

WHOLE CHILLED LOBSTER

cocktail sauce 24

THE DELUXE

4 shrimp, 6 clams, 6 oysters, half lobster 39

THE ROYALE

8 shrimp, 12 clams, 12 oysters, whole lobster 79

EGGS

HUEVOS RANCHEROS

refried beans, tortilla, queso fresco, avocado, crème, ranchero sauce, sunny side eggs 14

BRUNCH BURRITO

scrambled eggs, chorizo, cheddar, pico de gallo, avocado 13

EGGS & GRITS

black forest ham, scallions, tomato, sunny side eggs 13

BISCUITS & GRAVY

sausage, gruyere, poached eggs 13

STEAK & EGGS

mini ribeye, sunny side eggs, chimichurri, home fries 16

HUNGRY HILLS

three scrambled eggs, bacon, sausage, home fries, multi-grain toast 14

AVOCADO MULTI-GRAIN TOAST

cherry tomatoes, breakfast radishes, poached egg 14

- GRIDDLE -

CRÈME BRULEE FRENCH TOAST 13

BUTTERMILK PANCAKES 13

Served with fresh berries and whipped cream

SANDWICHES

SALMON BURGER

bibb lettuce, wild mushroom, jalapeño, avocado, sriracha aioli 15

JERSEY BURGER

fried egg, taylor ham, american cheese, chipotle mayo 16

GRILLED CHICKEN SANDWICH

roasted red pepper, fresh mozzarella, basil mayo 12

CROQUE MONSIEUR / MADAME

ham, gruyere, dijon mustard, béchamel, (madame with egg) 10/11

GOURMET GRILLED CHEESE

brie, bacon, avocado, tomato, wheat-berry bread 11

CHOICE OF: greens, chips, french fries with all sandwiches

STARTERS

TUNA POKE

pineapple, avocado, hazelnut, scallion, seaweed salad, jalapeño 15

TRUFFLED CHIPS

bleu cheese, scallion, double smoked bacon 12

SHISHITO PEPPERS

sriracha aioli 8

KALE & ARTICHOKE DIP

fontina, truffle, naan bread 14

DEVILED EGGS

smoked paprika 7

MAC & CHEESE

alagash white cheddar, american 10

CHICKEN WINGS

buffalo sauce, bleu cheese, celery 12

FRIED CALAMARI

roasted pepper marinara, lemon 12

SOUP & SALAD

SEASONAL SOUP

chef's choice mp

FRENCH ONION SOUP

gruyere, provolone, spanish sherry, herb crostini 9

BABY KALE

pine nut gremolata, sundried cherry, mint, ricotta salata, lemon vinaigrette 12

BEET

arugula, fennel, goat cheese, blood orange vinaigrette sorbet 12

CRISPY CALAMARI

mesclun greens, red onion, avocado, cucumber, hearts of palm, miso vinaigrette 17

CAESAR

romaine, lemon, croutons, parmesan 10

COBB

romaine, bacon, tomato, egg, avocado, bleu cheese crumbles, ranch dressing 12

MESCLUN

tomato, cucumber, fine herbs, white balsamic vinaigrette 10

ADD TO ANY OF OUR SALADS

steak 9 shrimp 9 chicken 6 salmon 10

BRUNCH COCKTAILS

MORNING MARGHERITA

tequila, prosecco, combier, OJ, lime 10

EYES WIDE OPEN

bailey's, stoli vanil, espresso 10

BELLINI

tito's, prosecco, fresh peach puree, peach schnapps 10

LYCHEE MIMOSA

lychee puree, prosecco 10

MAN-MOSA

stoli ohranj, wheat beer, OJ, prosecco 10

- SIDES -

chicken & apple sausage 6
applewood smoked bacon 6

french fries 6

home fries 5

stone ground grits 5

berries & whipped cream 6

latkes 6

Please advise your server of any allergies you may have. Not all ingredients are listed on the menu.