

MENU

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 BLUEPOINT OYSTERS
mignonette, horseradish **13**

SHRIMP COCKTAIL
lemon, cocktail sauce **15**

TUNA TATAKI
ginger soy lime dressing **16**

SALADS

CAESAR

romaine, croutons, parmesan **11**

FARM STAND SALAD ^{GF}

tomato, cucumber, red onion, carrots, mixed greens, goat cheese, apple dijon vinaigrette **13**

BABY ARUGULA ^{GF}

shaved apples, gorgonzola crumbles, bacon, dried cranberries, white balsamic vinaigrette **13**

MEDITERRANEAN ^{GF}

tomato, cucumber, red onion, chick peas, feta, kalamata olives, romaine, red wine vinaigrette **14**

ROASTED VEGETABLES ^{GF}

baby carrot, butternut squash, brussels sprouts, asparagus, quinoa, golden raisins, champagne vinaigrette **15**

STEAK SALAD ^{GF}

roast tomato, grilled onion, roast mushroom, mixed greens, blue cheese, steak sauce vinaigrette **17**

SOUTH WEST CHICKEN ^{GF}

BBQ chicken, roast corn, black beans, avocado, red onion, romaine, queso fresco, basil ranch dressing **16**

THAI SHRIMP & NOODLE

carrot, scallion, napa cabbage, red pepper ginger soy lime dressing **18**

ADD TO ANY OF OUR SALADS

steak **10** | chicken **6** | shrimp **12** | salmon **9** | tuna **12**

STARTERS

FRENCH ONION SOUP

gruyere cheese, brioche crouton **9**

COLOSSAL PRETZEL

cheese fondue, honey mustard **15**

SHISHITO PEPPERS ^{GF}

sriracha aioli **10**

TRUFFLED CHIPS

truffle parmesan fondue, smoked bacon, scallion **12**

“LOADED” TATER KEGS

beer cheese fondue, bacon, parmesan, scallion **13**

CHICKEN WINGS

buffalo sauce, bleu cheese, celery **12**

BEEF BULGOGI DUMPLINGS

teriyaki broth **15**

FISH TACOS ^{GF}

blackened grouper, avocado crema, napa slaw, pico de gallo **15**

CRISP CALAMARI

herbs, marinara **12**

BBQ PORK RIB TIPS ^{GF}

creamy coleslaw **14**

CRISPY THAI SHRIMP

thai chili mayo, lime **16**

PASTRAMI SALMON

pickled red onion, honey mustard, rye **16**

KOBE BEEF SLIDERS

caramelized onion, truffle aioli **15**

CHILI BEEF TOSTADA ^{GF}

sriracha aioli, queso fresco roasted corn salsa **14**



BETWEEN THE BUN

THE HILLS BURGER

“prime” 10 oz patty, bacon, cheese fondue, frizzled onions, lettuce, tomato **18**

ALL-AMERICAN BURGER

two 4 oz patties, american cheese, lettuce, tomato, onion, pickle, 50/50 sauce **15**

SALMON BURGER

wild mushroom, jalapeño, avocado, sriracha aioli **17**

GRILLED CHICKEN SANDWICH

roasted red peppers, fresh mozzarella, basil mayo **14**

PASTRAMI ON RYE

melted swiss, sweet onion marmalade **16**

BEEF BRISKET “DIP”

melted gruyere, caramelized onion, french onion jus **16**

BLACK ANGUS STEAK

sweet & spicy peppers, sautéed onions, provolone **18**

ARTISAN FLATBREADS

MARGHERITA

san marzano tomato, torn basil, fresh mozzarella **13**

BARBEQUE CHICKEN

monterey jack cheese, grilled red onion **15**

FIG-PIG-GOAT

prosciutto, fig jam, goat cheese, mozzarella, arugula, balsamic glaze **16**

RUSTIC

applewood smoked bacon, brussels sprouts, ricotta, truffle **14**

MAINS

MISO GLAZED SALMON ^{GF}

jasmine rice, asparagus, orange glaze **26**

BARBEQUE PORK CHOP ^{GF}

white cheddar grits, bacon tomato jam **25**

ROASTED GARLIC & HERB SHRIMP ^{GF}

corn & jalapeno sweet potato hash, mango drizzle **27**

BRICK PRESSED CHICKEN ^{GF}

baby spinach, roast tomato & garlic, whipped potato, natural jus **23**

GARDEN VEGETABLE STIR FRY ^{GF}

lemon thyme brown rice, thai chili sauce
steak **10** | chicken **6** | shrimp **12** | salmon **9** | tuna **12**

RIGATONI BOLOGNESE

traditional beef, pork, veal ragu, parmesan cheese **21**

SHORT RIB MAC & CHEESE **21**

braised short rib, cheddar cheese

BALSAMIC MARINATED HANGER ^{GF}

STEAK roast mushroom, crisp potato, grilled onion, truffle jus **29**

- SIDES -

TRUFFLE PARMESAN FRIES **7**

SWEET & SOUR
BRUSSELS SPROUTS **7**

WHIPPED POTATOES **6**

CLASSIC ONION RINGS **6**

ROAST ASPARAGUS **7**

SAUTEED SPINACH **6**

Please advise your server of any allergies you may have. Not all ingredients are listed on the menu. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

18% gratuity will be added parties of 8 or more