

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
add: oyster \$2 each

SHRIMP COCKTAIL

lemon, cocktail sauce 15
add: shrimp \$3 each

FRESH SALADS

CLASSIC CAESAR

romaine, croutons, parmesan 11

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 N' GREENS ^{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

ADD TO ANY OF OUR SALADS

steak 10 | chicken 6 | shrimp 12
salmon 9 | crispy calamari 8

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

CRISP CALAMARI

herbs, marinara 12



FILET MIGNON 36

8 oz

COWBOY RIBEYE 39

16 oz

BALSAMIC HANGER STEAK 29

10 oz

BONE-IN NEW YORK STRIP 35

14 oz

BBQ PORK CHOP 25

12 oz

SERVED WITH:

roast mushroom, grilled onion, crisp potato, house made steak sauce

MARGHERITA FLATBREAD

san marzano tomato, torn basil, fresh mozzarella 13

FIG-PIG-GOAT FLATBREAD

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

FISH TACOS ^{GF}

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

CRISPY THAI SHRIMP

thai chili mayo, lime 16

BEEF BULGOGI DUMPLINGS

teriyaki broth 15

KOBE BEEF SLIDERS

caramelized onion, truffle aioli 15

BURATTA ^{GF}

tomato, basil, balsamic glaze 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

BLACK ANGUS STEAK

sweet & spicy peppers, sautéed onions, provolone 18

PASTRAMI ON RYE

melted swiss, sweet onion marmalade 16

BEEF BRISKET “DIP”

melted gruyere, caramelized onion, french onion jus 16

MAINS

ROAST SALMON BARIGOULE ^{GF}

artichoke, mushroom, baby carrot, onion, lemon vermouth sauce 26

NICKY'S JERK CHICKEN ^{GF}

coconut rice, stewed black bean 23

SHRIMP & GRITS ^{GF}

calabrian chili butter, asparagus, tomato 27

PARMESAN & GARLIC BAKED COD ^{GF}

french bean, roast tomato, crisp potato 26

GARDEN VEGETABLE STIR FRY ^{GF}

lemon thyme brown rice, thai chili sauce 17
steak 10 | chicken 6 | shrimp 12 | salmon 9

MOULES-FRITES ^{GF}

shallots, garlic, white wine, fresh herbs 22

RIGATONI BOLOGNESE

traditional beef, pork, veal ragu 19

BOWTIES WITH BASIL PESTO

roast tomato, pecorino romano 17
chicken 6 | shrimp 12

- SIDES -

TRUFFLE PARMESAN FRIES 7

SWEET POTATO FRIES 7

SWEET & SOUR
BRUSSELS SPROUTS 7

CLASSIC ONION RINGS 6

ROAST ASPARAGUS 7

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