

BRUNCH Menu

CINNAMON BUNS \$8

Baked to order jumbo cinnamon buns finished with a bourbon maple syrup

OMELETTES

Served With our House Made Potato Casserole

HILLSIDE WESTERN OMELET \$18

Sous vide pork belly, peppers, onions & smoked gouda

LOBSTER OMELET \$28

Fresh lobster meat, asparagus, chives & soft provolone cheese

CAPRESE OMELET \$17

Fresh tomato, mozzarella & basil topped with arugula salad tossed in a light balsamic & finished with creamy Burrata mozzarella

BRUNCH SPECIALTIES

MONTE CRISTO SANDWICH \$19

Honey ham, Gruyère Swiss cheese & a mayo-mustard baked between classic French toast finished with maple syrup. Served with our house made potato casserole

LOBSTER BENEDICT \$28

Buttered lobster, soft poached egg on a toasted English muffin topped with a chive hollandaise sauce. Served with our house made potato casserole

HILLSIDE BENEDICT \$20

Sous vide pork belly, soft poached egg on a toasted English muffin topped with hollandaise sauce. Served with our house made potato casserole

SHORT RIB HASH \$26

House made braised beef short rib hash with peppers & onion, topped with a soft poached egg finished with horseradish hollandaise sauce

BUFFALO CHICKEN & WAFFLES \$17

Belgian waffle topped with crispy breaded chicken tenders tossed in buffalo sauce & finished with a Bleu cheese butter

CREPES

Served With our House Made Potato Casserole

WILD BERRY \$15

Wild berry rum compote & sweetened mascarpone cheese & whipped cream

LOBSTER \$28

Fresh lobster & asparagus topped with a smoked gouda cream sauce

PORK BELLY \$20

Crispy pork belly, Asian stir fry slaw finished with a teriyaki glaze

SHORT RIB \$24

Slow braised beef short rib & vegetable in a demi-glaze with a horseradish cream

GRILLED CHEESE

Thick cut Brioche. Served With our House Made Potato Casserole

FOUR CHEESE \$18

Cheddar, Havarti, Swiss & provolone

LOBSTER \$28

Fresh lobster, asparagus & smoked gouda

PORK BELLY \$16

Sous vide pork belly, cheddar cheese a spicy onion jam

SHORT RIB \$19

Braised beef short rib, horseradish gouda cheese & caramelized onion

LUNCH SPECIALTIES

GRILLED SALMON \$26

Salmon,, bourbon glaze, roasted garlic mashed potato, chef's daily vegetables

CHICKEN PICATTA \$20

Chicken, lemon, white wine, garlic, crispy capers, crispy prosciutto ham, angel hair pasta

SLOW BRAISED SHORTRIB \$32

Short rib served with chili onions, horseradish mashed potatoes, chef's daily vegetables

MIMOSAS & MARTINIS

MIMOSA-RITA \$12

Patron Silver, lime juice, OJ topped with champagne

CARAMEL APPLE MIMOSA \$11

Caramel Vodka, Apple Cider & Champagne finished with a cinnamon-sugar rim

CLASSIC BELLINI \$12

Ruffino Prosecco with Peach Puree

MIMOSA FLIGHT \$18

Three Mini-Mosas. Ask your server for flavor choices

AFFOGATO MARTINI \$15

Vanilla vodka, fresh brewed espresso, Kahlua, vanilla gelato dusted with coca powder & espresso beans

ESPRESSO MARTINI \$13

Vanilla vodka, Tia Maria, Carolan's Irish Cream, fresh brewed espresso

CHOCOLATE MARTINI \$13

Vanilla vodka, chocolate liqueur, White Crème de Cocoa, half & half

HILLSIDE COSMO \$14

Ketel One vodka, Cointreau, fresh lime, splash of cranberry

DIRTY MARTINI \$11

Tito's vodka, Olive juice
Blue cheese stuffed olives (3)ADD \$1.50

LEMON DROP \$14

Ketel One Citron vodka, Cointreau, fresh lemon, simple syrup

PUMPKIN MARTINI \$14

Vanilla vodka, pumpkin liqueur, Carolan's Irish cream, Kahlua

TOASTED S'MORES MARTINI \$14

Vanilla vodka, chocolate liqueur, white crème de cocoa with a graham cracker rim and toasted marshmallow

ALMOND JOY \$12

Coconut rum, amaretto, white & dark crème de cocoa, half & half garnished with chocolate coconut flake rim



Before placing your order, please inform your server if a person in your party has a food allergy.

**Consuming raw, undercooked meats, poultry, seafood, shellfish, or egg may increase your risk for food-borne illness.*

BLOODY MARYS

PICKLED MARY \$12

Tito's vodka, pickle brine, bloody mary mix with a salt & pepper rim & pickle spear

MARY HAD A LITTLE PIG \$15

Tito's vodka & bloody mary mix garnished with crispy pork belly

MARY TAKE THE WHEEL \$15

Tito's vodka & bloody mary mix garnished with grilled cheese

FRUTTI DI MARY \$25

Tito's vodka & bloody mary mix garnished with a scallop wrapped in bacon, shrimp cocktail & lobster finished with a dollop of horseradish

MAMA MIA MARY \$16

Tito's vodka & bloody mary mix garnished with a caprese skewer, olives & prosciutto wrapped asparagus finished with a grissini breadstick

ASK ABOUT OTHER VODKA SELECTIONS!

SANGRIA

RED ~ WHITE

Glass \$9 ~ Pitcher \$30

CARAMEL-APPLE CIDER ~ CINNAMON SPICE

Glass \$11 ~ Pitcher \$35

SANGRIA FLIGHT

FOUR SAMPLINGS OF EACH SANGRIA
RED, WHITE,

CARAMEL-APPLE CIDER & CINNAMON SPICE
\$20

**ASK YOUR SERVER FOR OUR
BEER & WINE MENU**

HOT DRINKS

LUCK OF THE IRISH \$10

Jameson Irish whiskey, coffee, whipped cream

PEANUT BUTTER DELIGHT \$10

Skrewball peanut butter whiskey, coffee or hot chocolate, whipped cream

KENTUCKY COFFEE \$11

Bulleit bourbon, coffee, whipped cream

XO HOT CHOCOLATE \$10

Patron XO Café liqueur, hot chocolate, whipped cream

ESPRESSO \$5 CAPPUCINO \$6

ADD YOUR FAVORITE CORDIAL!