



BRUNCH

TOP OF THE HILL, PORTLAND

(207) 773-3366

BREAKFAST PLATES

TWO EGG PLATE* 11

eggs your style // homefries // bacon, ham or sausage // choice of toast

THREE EGG OMELET* 10

two fillings // additional items + 1
spinach, onion, peppers, mushroom, tomato cheddar, swiss, goat, bleu cheese, bacon, ham, sausage,
add toast or homefries // + 2

BISCUITS & GRAVY* 14

two eggs your style // housemade biscuits // sausage gravy

POTATO GNOCCHI* 14

two poached eggs // spinach // bacon // housemade hollandaise

VEGGIE GNOCCHI* 14

two poached eggs // tomato // mushrooms // spinach // housemade hollandaise

EGGS BENEDICT* 15

the classic // ham // poached eggs // housemade hollandaise // on an english muffin

BRIOCHE FRENCH TOAST 10

house made brioche // vanilla custard dipped // whipped butter // Maine maple syrup

SILVER DOLLAR PANCAKES 9

whipped butter // Maine maple syrup // add local blueberries + 2

FRUIT & YOGURT 10

mixed fruit // yogurt // local honey // +2 granola

CORNERED BEEF HASH* 18

two poached eggs // choice of toast

STEAK & EGGS* 21

6oz. new york sirloin // homefries // two eggs your style // choice of toast

HUEVOS RANCHEROS* 14

Tortilleria Pachanga corn everything tortilla // cheddar // black beans // ranchero // crema

SIDES

TOAST & SUCH

BISCUIT	ENGLISH MUFFIN
BRIOCHE	WHEAT
SOURDOUGH	BLUEBERRY MUFFIN +
FOCACCIA	BROWN BREAD +
MARBLE RYE	

OATMEAL 3
HOMEFRIES 2
GRANOLA 2
CORNERED BEEF HASH* 13
SAUSAGE GRAVY* 4
HOLLANDAISE* 2
FRUIT 5
MIXED GREENS 4
BISCUITS & SAUSAGE GRAVY* 8
POTATO SALAD 2
BACON* 5
HAM* 5
SAUSAGE* 5



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SOUP & SALAD

FRENCH ONION SOUP 9

red wine // stock // crostinis // bubbly swiss

TOMATO SOUP 7

topped with parmesan and croutons

THE SOUP 6

changes daily // always vegetarian

CAESAR SALAD* 10

the tradition continues
add pulled chicken // +

FRONT ROOM SALAD 9

mixed greens // radish // carrot // cucumber // house vinaigrette
add pulled chicken // +

BRUNCH COCKTAILS

MIMOSAS

Original // 8

Blood Orange // Mango // Apple Cider // Pomegranate-Cranberry // 9

BRUNCH COCKTAILS

Muddy Moose // 10

Stoli Vanilla, Godiva Chocolate Liqueur, Iced Coffee, Splash of Cream

Maine Maple Coffee // 10

Maker's Mark, Coffee, Splash of Local Maple Syrup

Bloody Mary // 16oz // 10

Infused Jalapeno 22 Vodka +2

SANDWICHES

REUBEN* 15

house made corned beef // 1000 island // sauerkraut // on marble rye

BLT* 10

bacon // lettuce // tomato tapenade // aioli // on grilled sourdough

CROQUE MADAME* 14

ham // swiss // white cheddar cream sauce // sunny side egg // on brioche

BURGER* 14

4oz. all natural beef // fried egg // bacon // cheddar // spicy mayo // on english muffin

FRIED EGG SANDWICH* 11

fried egg // bleu cheese // bacon // aioli // on grilled sourdough

CHICKEN SALAD

SANDWICH* 12

chicken // mayo // walnuts // grapes // scallion // butter lettuce // on focaccia

BEVERAGES

COFFEE & TEA

locally sourced from Coffee By Design & Homegrown Herb Teas

coffee // 2.5

americano // 4

cappuccino // 4

hand tied tea // 3

latte // 4

[ask about daily teas]

oat milk

substitution +2

HARDING & SARAH SMITH

proprietors

EDWARD MCGREGOR

chef de cuisine

ALEXANDER PARE

sous chef