



# BRUNCH

TOP OF THE HILL, PORTLAND

(207) 773-3366

## BREAKFAST PLATES

### TWO EGG PLATE\* 13

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

### THREE EGG OMELET\* 12

two fillings // additional items + 2

**Cheese** : cheddar, provolone, swiss, pepperjack, feta (bleu cheese or local goat \$4)

**Veggies** : spinach, grilled onions, red onions, potatoes, tomato, jalapenos, roasted peppers, olives, mushrooms, black beans

**Meats** : bacon, ham, sausage (shortrib & corned beef \$6)

### CREATE YOUR OWN BURRITO \$8

scrambled eggs and choice of cheese  
Additional filling \$2 See fillings above

### BISCUITS & GRAVY\* 15

two eggs your style // house made biscuits // sausage gravy

### BACON GNOCCHI\* 16

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

### VEGGIE GNOCCHI\* 15

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

### EGGS BENEDICT\* 16

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

## TOAST & SUCH

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

### BRIOCHE FRENCH TOAST 14

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

### SILVER DOLLAR PANCAKES 11

whipped butter // Maine maple syrup // add local blueberries or chocolate chips+ 2

### HOUSE BURRITO 14

flour tortilla // scrambled eggs // pulled chicken // pepper jack cheese // black beans // jalapeno // topped with crema & ranchero sauce

### FRUIT & YOGURT 12

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

### CORNED BEEF HASH\* 21

two poached eggs // choice of toast

### STEAK & EGGS\* 25

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

### HUEVOS RANCHEROS\* 16

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

## SIDES

OATMEAL 5  
HOMEFRIES 4  
GRANOLA 2  
CORNED BEEF HASH\* 16  
SAUSAGE GRAVY\* 4  
HOLLANDAISE\* 4  
FRUIT 7  
MIXED GREENS 6  
BISCUITS & SAUSAGE GRAVY\* 10  
POTATO SALAD 5  
BACON\* 6  
HAM\* 7  
SAUSAGE\* 7



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## SOUP & SALAD

### FRENCH ONION SOUP 9

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

### TOMATO SOUP 8

topped with parmesan and croutons

### THE SOUP 8

changes daily // always vegetarian

### CAESAR SALAD\* 12

the tradition continues

add pulled chicken // +

### FRONT ROOM SALAD 11

roasted chickpeas // asparagus // feta // radish // local greens // green goddess dressing

### CHEF'S SALAD 15

ham // cajun turkey // hard boiled egg // swiss // local greens // bleu cheese vinaigrette

## BRUNCH COCKTAILS

### MIMOSAS

Original // 9

Blood Orange // Mango // Apple Cider // Pomegranate-Cranberry // 11

## BRUNCH COCKTAILS

### Muddy Moose // 11

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

### Maine Maple Coffee // 11

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

### Bloody Mary // 16oz // 11

Infused Jalapeno 22 Vodka +2

## SANDWICHES

### REUBEN\* 18

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

### BLT\* 13

bacon // lettuce // tomato tapenade // aioli // on grilled sourdough  
add cajun turkey +6

### CROQUE MADAME\* 17

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

### BURGER\* 17

6oz. all natural beef // tomato tapenade // pickle // bacon // cheddar on ciabatta

### FRIED EGG SANDWICH\* 14

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

### CHICKEN BOMB 14

griddled house ground chicken // peppers // onions // whipped goat cheese // lemon reduction on ciabatta roll

## BEVERAGES

### COFFEE & TEA

locally sourced from Coffee By Design & Homegrown Herb Teas

coffee // 3

americano // 4

cappuccino // 5

hand tied tea // 5

latte // 6

[ask about daily teas]

oat milk

substitution +2

**HARDING & SARAH SMITH**  
proprietors

**EDWARD MCGREGOR**  
chef de cuisine

**ALEXANDER PARE'**  
sous chef