



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, 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 (corned beef \$6)

CREATE YOUR OWN BURRITO \$10

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

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

BRIOCHE FRENCH TOAST 14

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 15

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

FRUIT & YOGURT 12

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

CORNED BEEF HASH* 18

two poached eggs // choice of toast

STEAK & EGGS* 27

8oz. Pineland Farms Prime Top Sirloin // homefries // two eggs your style // choice of toast

HUEVOS RANCHEROS* 16

Tortilleria Pachanga corn tortilla // two sunny eggs // 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
JUDY'S 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 7

topped with parmesan and croutons

THE SOUP 7

changes daily

BABY KALE CAESAR* 14

parmesan fricco // white anchovy // (the new tradition continues)
add pulled chicken // +

FRONT ROOM SALAD 11

carrots // tomato // red onions // feta // radish // local greens // sherry vinaigrette

CHEF'S SALAD 15

ham // bleu cheese // hard boiled egg // radish // carrots // vinegar roasted onions // local greens // green goddess dressing

BEET SALAD 14

arugula // roasted beets // vinegar roasted onions // pistachio goat cheese // mustard 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 // swiss on rye
+ Judy's Potato Salad 2

BLT* 13

bacon // lettuce // tomato tapenade // aioli // on grilled sourdough
+ Judy's Potato Salad 2

CROQUE MADAME* 17

ham // swiss // white cheddar cream sauce // sunny side egg // on brioche
+ Judy's Potato Salad 2

BURGER* 17

6oz. all natural beef // spicy aioli // pickle // bacon // cheddar on focaccia
+egg 3
+ Judy's Potato Salad 2

FRIED EGG SANDWICH* 14

fried egg // bleu cheese // bacon // aioli // on grilled sourdough
+ Judy's Potato Salad 2

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

OTHER BEVERAGES

Grapefruit Kombucha // 8

Maine Root Ginger Brew // 4

Maine Root Beer // 4

HARDING & SARAH SMITH

proprietors

JAMES O'SULLIVAN

chef de cuisine

JORDAN JACKSON

brunch chef