



BRUNCH

TOP OF THE HILL, PORTLAND

(207) 773-3366

BREAKFAST PLATES

TWO EGG PLATE* 14

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

THREE EGG OMELET* 13

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 \$11

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

BACON GNOCCHI* 17

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

VEGGIE GNOCCHI* 16

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

EGGS BENEDICT* 17

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

LOBSTER BENEDICT* MP

spinach // poached eggs // housemade hollandaise // on an english muffin

STEAK BENEDICT* 25

mushrooms // onions // garlic brie // poached eggs // housemade hollandaise // on an english muffin

BRIOCHE FRENCH TOAST 15

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

BUTTERMILK PANCAKES 12

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

HOUSE BURRITO 16

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

FRUIT & YOGURT 13

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

CORNED BEEF HASH* 19

two poached eggs // choice of toast

STEAK & EGGS* 28

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

HUEVOS RANCHEROS* 17

Tortilleria Pachanga corn tortilla // tow sunny eggs // cheddar // black beans // ranchero // crema

BISCUITS & GRAVY* 16

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

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
BRULEED GRAPEFRUIT - STRAWBERRIES //
BLOOD ORANGE SYRUP* 7

TOAST & SUCH

BISCUIT
SOURDOUGH
FOCACCIA
SOURDOUGH RYE
ENGLISH MUFFIN
WHEAT
BLUEBERRY MUFFIN +



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SOUP & SALAD

FRENCH ONION SOUP 10

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

TOMATO SOUP 8

topped with parmesan and croutons

THE SOUP 7

changes daily

BABY KALE CAESAR* 15

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

FRONT ROOM SALAD 12

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

CHEF'S SALAD 16

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

BEEF SALAD 15

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, 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* 19

house made corned beef // 1000 island //
sauerkraut // swiss on rye
+ Judy's Potato Salad 2

BLT* 14

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

CROQUE MADAME* 18

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

BURGER OF THE DAY* MP

6oz all natural patty // topping change daily
+ Judy's Potato Salad 2

FRIED EGG SANDWICH* 15

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