



# BRUNCH

TOP OF THE HILL, PORTLAND

(207) 773-3366

## BREAKFAST PLATES

### TWO EGG PLATE\* 15

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

### THREE EGG OMELET\* 15

two fillings included // 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)

**Add toast +2 // Add homesfries +4**

### CREATE YOUR OWN BURRITO \$16

scrambled eggs, choice of cheese and one filling // additional fillings \$2 see fillings above // topped with ranchero sauce and crema

## BENEDICTS

### 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

### IRISH BENEDICT\* 19

house made corned beef hash // poached eggs // housemade hollandaise // on an english muffin

### VEGGIE BENEDICT\* 16

sliced tomato // spinach // parmesan // poached eggs // housemade hollandaise // on an english muffin

## TOAST & SUCH

BISCUIT  
SOURDOUGH  
FOCACCIA  
SOURDOUGH RYE

ENGLISH MUFFIN  
WHEAT  
DAILY MUFFIN +

### BRIOCHE FRENCH TOAST 17

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

### SILVER DOLLAR PANCAKES 13

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

### BACON GNOCCHI\* 18

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

### VEGGIE GNOCCHI\* 17

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

### SWEET POTATO HASH 16

sweet potato // onions // poblano peppers // two poached eggs // choice of toast

### CORNED BEEF HASH\* 19

two poached eggs // choice of toast

### BISCUITS & GRAVY\* 16

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

### STEAK & EGGS\* 28

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

### HUEVOS RANCHEROS\* 17

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

### FRUIT & YOGURT 14

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

## SIDES

OATMEAL 5  
SINGLE PANCAKE 5  
HOMEFRIES 4  
GRANOLA 2  
CORNED BEEF HASH\* 16  
SAUSAGE GRAVY\* 4  
HOLLANDAISE\* 4  
FRUIT 7  
MIXED GREENS 6  
BISCUTS & SAUSAGE GRAVY\* 10  
JUDY'S POTATO SALAD 5  
BACON\* 6  
HAM\* 7  
SAUSAGE\* 7



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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 8

changes daily

### CAESAR SALAD\* 15

romaine // parmesan fricco // white anchovy // (the tradition continues)

add Pulled Chicken +10 //Steak +18 // Lobster MK

### FRONT ROOM SALAD 12

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

add Pulled Chicken +10 //Steak +18 // Lobster MK

### SEASONAL SALAD 16

cucumber // tomato // almonds // goat cheese // vinegar roasted red onions // blueberry jalapeno vin

add Pulled Chicken +10 //Steak +18 // Lobster MK

### BEET SALAD 15

arugula // roasted beets // vinegar roasted onions // pistachio goat cheese // mustard vinaigrette

add Pulled Chicken +10 //Steak +18 // Lobster MK

## 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

(add Judy's Potato Salad or Homefries To Any Sandwich +2)

### REUBEN\* 19

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

### BLT\* 16

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

### CROQUE MADAME\* 18

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

### BURGER OF THE DAY\* MP

6oz all natural patty // topping change daily

### FRIED EGG SANDWICH\* 15

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

### PULLED CHICKEN SANDWICH 15

pulled chicken // cheddar // bacon // vinegar roasted red onions // aioli // on focaccia

### BREAKFAST SANDWICH 15

fried egg // choice of cheese // choice of bacon, ham or sausage // on english muffin with homefries

## 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

Maine Root Ginger Brew // 4

Maine Root Beer // 4

### HARDING & SARAH SMITH

proprietors

**JAMES O'SULLIVAN**

chef de cuisine

**JORDAN JACKSON**

brunch chef