



# 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 (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**

### CORNED BEEF HASH\* 22

two poached eggs // choice of toast

### SWEET POTATO HASH 16

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

### BISCUITS & GRAVY\* 16

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

### 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

### STEAK & EGGS\* 28

8oz. 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

## BENEDICTS

### EGGS BENEDICT\* 17

the classic // ham // 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

## TOAST & SUCH

BISCUIT  
SOURDOUGH  
FOCACCIA  
SOURDOUGH

ENGLISH MUFFIN  
WHEAT  
RYE

## SIDES

OATMEAL 5  
SINGLE PANCAKE 8  
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  
SINGLE EGG 3



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## SOUP & SALAD

### FRENCH ONION SOUP 10

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

### TOMATO SOUP 8

topped with parmesan and croutons

### CAESAR SALAD\* 15

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

add Pulled Chicken +10 //Steak +18

### FRONT ROOM SALAD 12

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

add Pulled Chicken +10 //Steak +18

### TRUFFLE BURRATTA SALAD 18

cream filled fresh mozzarella // arugula //  
roasted red peppers // olives // house  
vinaigrette

add Pulled Chicken +10 //Steak +18

### BEET SALAD 15

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

add Pulled Chicken +10 //Steak +18

## BRUNCH COCKTAILS

### MIMOSAS

Original // 11

Blood Orange // Mango // Apple Cider //

Pomegranate-Cranberry // 13

### BRUNCH COCKTAILS

#### Muddy Moose // 12

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

#### Maine Maple Coffee // 12

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

#### Bloody Mary // 16oz // 12

Infused Jalapeno 22 Vodka +2

## SANDWICHES

(choice of Judy's Potato Salad, Homefries or  
Greens)

### 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

### THE FRONT ROOM BURGER 14

3oz smash patty // tomato tapenade // aioli //  
choice of cheese on brioche bun  
add another patty +4

### FRIED EGG SANDWICH\* 15

fried egg // cheddar // bacon // aioli // on  
grilled sourdough

### PULLED CHICKEN SANDWICH 15

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

## BEVERAGES

### COFFEE & TEA

locally sourced from Coffee By Design  
& Homegrown Herb Teas

coffee // 3

cappuccino // 6

latte // 6

oat milk

substitution +2

americano // 5

hand tied tea // 5

[ask about daily teas]

### OTHER BEVERAGES

Capt'n Eli's Ginger Brew // 4

Capt'n Eli's Root Beer // 4

### HARDING & SARAH SMITH

proprietors

### JAMES O'SULLIVAN

chef de cuisine