



BRUNCH

TOP OF THE HILL, PORTLAND

(207) 773-3366

BREAKFAST PLATES

TWO EGG PLATE* 16

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

THREE EGG OMELET* 16

two fillings included // additional items + 2

Cheese : cheddar, swiss, pepperjack, feta (local goat +4) (Bleu +4)

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

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

Add toast +2 // Add homesfries +4

CORNERED BEEF HASH* 23

two poached eggs // choice of toast

SWEET POTATO HASH 17

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

BISCUITS & GRAVY* 17

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

BENEDICTS

EGGS BENEDICT* 18

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

STEAK BENEDICT* 26

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

IRISH BENEDICT* 22

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

TOAST & SUCH

BISCUIT
SOURDOUGH
FOCACCIA

ENGLISH MUFFIN
WHEAT
MARBLE RYE

BRIOCHE FRENCH TOAST 18

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

SILVER DOLLAR PANCAKES 14

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

BACON GNOCCHI* 19

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

VEGGIE GNOCCHI* 18

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

STEAK & EGGS* 27

6oz. Hanger Steak // chimichurri // homefries // two eggs your style // choice of toast

HUEVOS RANCHEROS* 18

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

FRUIT & YOGURT 15

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

SIDES

OATMEAL 6
SINGLE PANCAKE 8
HOMEFRIES 5
GRANOLA 3
CORNERED BEEF HASH* 17
SAUSAGE GRAVY* 5
HOLLANDAISE* 5
FRUIT 8
MIXED GREENS 7
BISCUITS & SAUSAGE GRAVY* 11
JUDY'S POTATO SALAD 6
BACON* 8
HAM* 8
SAUSAGE* 8
SINGLE EGG 4



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SOUP & SALAD

FRENCH ONION SOUP 11

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

TOMATO SOUP 9

topped with parmesan

CAESAR SALAD* 15

little gem lettuce // white anchovy // (the tradition continues)

add Grilled Chicken +12 // Steak +18 // Shrimp +5 each

FRONT ROOM SALAD 13

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

add Grilled Chicken +12 // Steak +18 // Shrimp +5 each

WEDGE SALAD \$15

bacon // Bleu cheese // Bleu cheese vin

add Grilled Chicken +12 // Steak +18 // Shrimp +5 each

BRUNCH COCKTAILS

MIMOSAS

Original // 12

Blood Orange // Mango // Apple Cider //

Pomegranate-Cranberry // 14

BRUNCH COCKTAILS

Muddy Moose // 13

Stoli Vanilla, Creamy Chocolate

Liqueur, Iced Coffee

Maine Maple Coffee // 13

Maker's Mark, Coffee, Splash of

Local Maple Syrup

Bloody Mary // 16oz // 13

Infused Jalapeno 22 Vodka +2

add bacon +3 add shrimp +5 each

SANDWICHES

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

REUBEN* 20

house made corned beef // 1000 island //

sauerkraut // swiss on rye

BLT* 17

bacon // lettuce // tomato tapenade // aioli //

on grilled sourdough

CROQUE MADAME* 19

ham // swiss // white cheddar cream sauce //

sunny side egg // on brioche

THE FRONT ROOM BURGER 15

Two 3oz smash patties // tomato tapenade // aioli //

pickles // choice of cheese on brioche bun

add bacon +4 // add egg +4

FRIED EGG SANDWICH* 16

fried egg // cheddar // bacon // aioli // on

grilled sourdough

GRILLED CHICKEN SANDWICH 17

chili mayo // bacon // lettuce // tomatillo salsa //

on focaccia

GRILLED MEATLOAF SANDWICH 16

lettuce // tomato tapenade // red onion //

cheddar // aioli // on brioche

BEVERAGES

COFFEE & TEA

Front Room Blend from Coffee By Design

Homegrown Herb Teas :

Irish Breakfast, Earl Grey, Mint, Green, Lemon

OTHER BEVERAGES

Juices : Orange, Cranberry, Apple,

Pineapple, Grapefruit // 4

Capt'n Eli's Ginger Brew // 6

Capt'n Eli's Root Beer // 6

HARDING & SARAH SMITH

proprietors

JAMES O'SULLIVAN

chef de cuisine

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS // PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES // 18% GRATUITY MAY BE ADDED OF PARTIES OF 5+