

APPETIZERS

BUTTERNUT SQUASH SOUP 11
TOASTED PUMPKIN SEED, CROUTONS, HERB OIL

FRENCH ONION SOUP 13
CARMELIZED ONION SOUP, CROSTINI, SWISS CHEESE

BABY ROMAINE CAESAR 13
PARMESAN, CROUTON, CLASSIC CAESAR DRESSING

AUTUMN SALAD 14
KALE, TENDER GREENS, SQUASH, CARROT, RADISH, POMEGRANITE, HONEY GINGER DRESSING

ROASTED BEET SALAD 15
TOASTED HAZELNUTS, WATERCRESS, BURRATA, ORANGE TARRAGON VINAIGRETTE

CURRY HUMMUS 9
MEDITERANEAN CHICKPEAS, CARROT SALAD, BAGUETTE

CRISPY FRIED BRUSSELS SPROUTS 12
ROMESCO SAUCE, SMOKED BACON, SHERRY VINAIGRETTE, SESAME SEEDS

NEW ENGLAND CHEESE PLATE 14
ASSORTMENT OF LOCAL CHEESES, MARCONA ALMONDS, PICKLED VEGETABLES, FRUIT CHUTNEY, TOASTED BAGUETTE

AHI TUNA TARTAR 18
SOY REDUCTION, PICKLED DAIKON RADISH, CELERY LEAF, CAVIAR, FRIED WONTON

BbHILL POUTINE 15
FRENCH FRIES, RED WINE BEEF GRAVY, CHEDDAR CHEESE CURDS

BRAISED BERKSHIRE PORK BELLY 15
BRAISED RED CABBAGE, STAR ANISE CARROT PUREE

SIDES

ROASTED FALL VEGETABLES 11

MACARONI & CHEESE 11

Add bacon-2

Add truffle-3

MASHED POTATOS 11

LETTUCE SALAD 9

FRENCH FRIES 9

Add garlic parm-3

Add truffle-3

DESSERTS

PUMPKIN CHEESECAKE
GRAHAM CRACKER CRUST, BOURBON PECAN SAUCE
-11-

SEASONAL CRUMBLE
WITH VANILLA ICE CREAM
-13-

STICKY TOFFEE PUDDING
SPONGE CAKE, TOFFEE SAUCE, VANILLA ICE CREAM
-11-

CAST IRON CHOCOLATE CHIP COOKIE
WITH VANILLA ICE CREAM
-13-

ENTREES

ROASTED MUSHROOM RISOTTO 21
FOREST MUSHROOMS, CHIVE, PARMESAN, MASCARPONE, TOASTED PINE NUTS

FAROE ISLAND SALMON 28
BRUSSEL SPROUTS, ROASTED BEETS, LENTILS, LEMON CRÈME FRIACHE

SEARED SEA SCALLOPS 28
CELERY, POTATO & LEEK, CLAM CHOWDER SAUCE

SHRIMP GUMBO PASTA 27
ANDOUILLE SAUSAGE, CELERY, GREEN PEPPER & ONION, CREAMY GUMBO SAUCE, CASCATELLI PASTA

HERITAGE CHICKEN BREAST 27
ROASTED CHICKEN, FORAGED MUSHROOMS, MASHED POTATO, LEMON-THYME CHICKEN JUS

HEARTY CHICKEN & BISQUITS 21
SLOW ROASTED CHICKEN THIGHS, PEAS, CARROTS, DELICATA SQUASH, CELERY & ONION IN A RICH, CREAMY HERB SAUCE, HOMEMADE SCALLION BISQUITS

PORK TENDERLOIN & SAUERKRAUT 28
PORK TENDERLOIN, BELLY & SAUSAGE, OVER HOUSE MADE SAUERKRAUT WITH CARROTS, ONION, APPLE MUSTARD SAUCE

PAPPARDELLE BOLOGNESE 26
IN HOUSE GROUND BEEF, SAN MARZANO TOMATO, BASIL RICOTTA

STEAK FRITES 33
8oz ALLEN BROTHERS FLAT IRON STEAK, WATERCRESS SALAD, FRENCH FRIES, BORDELAISE

SANDWICHES

BLACK BEAN QUINOA BURGER 17
CITRUS HUMMUS, MARINATED CUCUMBER, LETTUCE, SRIRACHA MAYO, CIABATTA, FRENCH FRIES

ROASTED PORTOBELLO SANDWICH 17
ROASTED PEPPERS, BALSAMIC AIOLI, LETTUCE, CIABATTA, FRENCH FRIES

FRIED CHICKEN SANDWICH 18
BREADED FRIED CHICKEN THIGH, RED CABBAGE COLESLAW, BRIOCHE BUN, FRENCH FRIES

THANKSGIVING SANDWICH 18
ROASTED TURKEY, SOURDOUGH STUFFING, CRANBERRY AIOLI, TOASTED COUNTRY WHITE BREAD, FRENCH FRIES

REUBEN 17
PASTRAMI, SWISS, CIDER-BRAISED, CABBAGE, RUSSIAN DRESSING, MARBLE RYE, FRENCH FRIES

BbHILL SMASH BURGER 12
AMERICAN CHEESE, LETTUCE, TOMATO, ONION, PICKLES, POTATO ROLL, BBHILL SAUCE, FRENCH FRIES
DOUBLE PATTY \$4

BLUE CHEESE SMASH BURGER 21
TWO 4oz SMASH PATTIES, BLUE CHEESE, SMOKED BACON, CARMELIZED ONION, GARLIC AIOLI, BRIOCHE BUN, FRENCH FRIES



DINNER COCKTAILS

BLUEBERRY COSMO TITO'S VODKA, COINTREAU, POMEGRANATE, BLUEBERRY JUICE, FRESH LIME -15-	MAPLE OLD FASHIONED BASIL HAYDEN'S BOURBON, LOCAL MAPLE SYRUP -15-	APPLE CIDER MULE TITO'S VODKA, HILLTOP ORCHARD APPLE CIDER, GINGER BEER -15-	THE CALVADOS COCKTAIL APPLE BRANDY, COINTREAU, ORANGE BITTERS, ORANGE JUICE -15-	PUMPKIN MARTINI STOLI VANILLA VODKA, BAILEYS, PUMPKIN SPICE SYRUP, LICOR 43 -16-
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WINES

WHITE/ROSE	RED
Cremant Brut Rose -16/50- Sparkling Antonin Rodet, France NV	Pinot Noir -19/65- Au Bon Climat, Bien Nacido Vineyard Santa Barbara, California 2023
Pinot Grigio -11/35- Brigantello Delle Venezie, Veneto, Italy 2024	Nebbiolo -15/48- Cascina Pace Langhe, Piedmont, Italy 2022
Sauvignon Blanc -15/48- Ten Sisters Winery Marlborough, NZ 2023	Merlot/Cab -11/35- La Moulinière Bordeaux, France 2024
Chardonnay -16/50- Au Bon Climat, Bien Nacido Vineyard Santa Barbara, California 2023	Côtes Du Rhône -14/45- Ferraton Père & Fils Grenache/Syrah, Rhone Valley, France 2023
	Cabernet Sauvignon -16/50- Girasole Vineyards Mendocino County, California

BEER/CIDER

Non-Alcoholic IPA -6- Athletic "Run Wild" CT 0.5%	Hazy Dry -8- Hudson North "Hazy Dry" Cider NY 5%	Belgian-Style Wheat -8- Allagash "White" ME 5.2%
Non-Alcoholic IPA -6- Athletic "Wits Peak" CT 0.5%	Caramel Apple -8- Hudson North "Caramel Apple" Cider NY 5%	Hazy IPA -10- Equilibrium "Emcee" NY 6%
Heineken 0.0 -5- 0.5%	Sour Peach Pale Ale -12- Hudson Valley "Peach Silhouette" NY 5%	Shipyard Pumpkin -7- Shipyard Brewing, ME 4.5%
Pilsner -8- Return "Polished Pilsner" NY 5.2%	Festbier -9- Drowned Lands "Winnow" NY 5.2%	Sam Adams Lager Draft -8- Samuel Adams Brewery, MA 5%
Dark Lager -7- Von Trapp Dunkel VT 5.7%	West Coast Style IPA -17- Maine Beer Company "Maine Lunch" ME 7%	Guinness -7- 4.2%
Michelob Ultra -4- 4.2%	Green City -8- Other Half Double Dry Hazy IPA 7%	

AFTER DINNER

2021 Vintage Porto -14- Quinta De Passadouro Pinhao, Portugal	Oban Single Malt -18- Full Bodied Highland Malt Argyll, Scotland	Cognac VS -15- Chateau De Montifaud Petite Champagne, France
Pineau De Charentes -12- Chateau De Montifaud Jarnac- Champagne, France	2015 Chateau Suduiraut -?- Chateau Suduiraut Sauternes, France	