



Events

(435) 200-8840 • events@hearth-hill.com • hearth-hill.com
1153 Center Drive • Park City, UT 84098

Hors d'Oeuvres

(priced per dozen; available passed and stationed)

Chicken Satay 36 
peanut sauce


Scallion Pork Gyoza 26
house-made dumpling, soy dipping sauce

Vietnamese Meatballs 36 
hoisin, thai herbs

Tuna Tartare 36
fried wonton, togarashi aioli, citrus ponzu

Beef Sliders 60
american cheese, bacon-onion jam, pickles, ketchup

Corn Fritters 24
sweet corn, scallions, pimento aioli

Hummus Bites 25 
squash hummus, radish, yam chips

Goat Cheese Crostini 26
fig mostarda, honey

Caprese Skewer 28 
tomato, basil, mozzarella, balsamic

Plated Dinner

STARTERS

Squash Hummus 15

yam chips, radish, cucumber, shishito pepper tempura

Scallion Pork Gyoza 13

house-made dumpling, soy dipping sauce

Vietnamese Meatballs 18

hoisin, thai herbs

Beer Battered Cauliflower 14

carolina gold sauce, chive oil

Cheddar Biscuits 12

honey butter, cracked pepper

Truffle Mac and Cheese 18

gruyère, bacon, bread crumbs, chive

Burrata Caprese 15

sun-dried tomatoes, basil pesto, balsamic, toast

FIRST

choose two

Southwest Salad

romaine, radish, tomato, corn, black beans
avocado, tortilla chips, cilantro dressing

Caesar Salad

romaine, brioche croutons, parmesan crisp

Beet Salad

arugula, goat cheese, pepitas, orange, red onion vinaigrette

Garden Salad

farm greens, cucumber, radish, pomegranate vinaigrette

Soup

chef's daily selection

\$70 per guest

price does not include beverage, sales tax, service charge, or minimums

**consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness*

Plated Dinner

MAIN

choose three

Steak Frites

bistro filet, hand-cut fries, demi-glace, garlic herb compound butter

Coriander Crusted Snapper

saffron couscous, shallot, fennel and micro green salad
coconut-tarragon sauce

Roasted Chicken

mashed potatoes, maitake mushrooms, sun-dried tomato, natural jus

Curry Farro

red curry, roasted vegetables, mint chimichurri

Shrimp Scampi

linguine, spanish chorizo, cilantro, lemon, roasted corn salsa

Braised Short Rib

chipotle-yam grits, cheddar, fig mostarda, fried green tomatoes, fried leeks

DESSERT

choose two

Pumpkin Cheesecake

ginger-graham crust, whipped cream, apple cider reduction, pepitas, candied pecans

Chocolate Decadence

vanilla raspberry sauce, white chocolate chantilly

Ice Cream Trio

vanilla, chocolate, sorbet

\$70 per guest

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Plated Lunch

STARTERS

Cheddar Biscuits 12

honey butter, cracked pepper

Fried Brussels Sprouts 14

miso soubise, bacon, pickled apples, maple sherry vinaigrette, cilantro

Burrata Caprese 17

sun-dried tomatoes, basil pesto, balsamic, toast points

Squash Hummus 14

yam chips, garbanzo, radish, cucumber, shishito pepper tempura

Scallion Pork Gyoza 13

house-made dumpling, soy dipping sauce

Beer Battered Cauliflower 14

carolina gold sauce, chive oil

Truffle Fries 9

parmesan, herbs

FIRST

choose two

Caesar Salad

romaine, brioche croutons, parmesan crisp

Beet Salad

arugula, goat cheese, pepitas, orange, red onion vinaigrette

Garden Salad

farm greens, cucumber, radish, pomegranate vinaigrette

Soup

chef's daily selection

TWO COURSE MEAL

\$38 per guest

THREE COURSE MEAL

\$48 per guest

price does not include beverage, sales tax, service charge, or minimums

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Plated Lunch

MAIN

choose up to three

Hot Chicken Sandwich

spicy fried chicken, coleslaw, pickles, ciabatta

H and H Burger

desert mountain beef, cheddar cheese, lettuce, tomato, soft bun

Truffle Mac and Cheese

creamy gruyère, bacon, bread crumbs, chive

Fish Tacos

blackened rockfish, green salsa, slaw, flour tortilla

Barbacoa Tacos

beef, green salsa, slaw, flour tortilla

Grain Bowl

quinoa, raisins, saffron couscous, farro, almonds mixed greens
avocado, red onion vinaigrette

DESSERT

choose two

Pumpkin Cheesecake

ginger-graham crust, whipped cream, apple cider reduction, pepitas, candied pecans

Chocolate Decadence

vanilla raspberry sauce, white chocolate chantilly

Ice Cream Trio

vanilla, chocolate, sorbet

TWO COURSE MEAL

\$38 per guest

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Lunch & Dinner - a la Carte

(10 guest minimum - priced per person) // available family style

STARTERS

Hummus Board 10

garbanzo, cucumber, radish, yam chips, shishito pepper tempura

Cheddar Biscuits 4

honey butter, cracked pepper

Southwest Salad 8

romaine, radish, tomato, corn, black beans, avocado, tortilla chips, cilantro dressing

Caesar Salad 6

romaine, brioche crouton, parmesan crisp

Garden Salad 6

farm greens, cucumber, radish, pomegranate vinaigrette

MAIN

Steak 30

bistro filet, black garlic chimichurri

Coriander Crusted Snapper 26

saffron couscous, shallot, coconut-tarragon sauce

Roasted Chicken Breast 29

carolina gold bbq sauce or traditional bbq sauce

BBQ Pork Ribs 32

fig mostarda

Shrimp Scampi 28

linguine, spanish chorizo, cilantro, lemon, roasted corn salsa

Cauliflower Steak 18

tennessee hot or brown sugar braised

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Lunch & Dinner - a la Carte

(10 guest minimum - priced per person)

SIDES

6 per person

Mashed Potatoes 

Roasted Seasonal Vegetables 
garlic, butter, fine herbs

Chipotle-Yam Grits 

Farro Risotto

House-Made Coleslaw 

Truffle Mac & Cheese
gruyère, bacon, bread crumbs, chive

Beer Battered Cauliflower 
carolina gold sauce, chive oil

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Heritage

Brooks Kirchheimer, Park City restaurateur, has had the restaurant bug ever since Santa answered his wish as a youngster of a cash register for his pretend diner, with his sisters as guests. Nothing like siblings to teach the art of customer service!

Fast forward, and after a Restaurant Management degree at the University of Denver and a decade managing at the renowned Montage in Beverly Hills and Deer Valley, Zoom in Park City, and Merriman's in Maui, Brooks was eager to open his own restaurant.

Partnering with his parents, Brooks opened Hearth and Hill in 2018. The upscale-casual, family friendly eatery instantly became a popular local gathering spot and perennial award winner.

The key to this success is a commitment to "Inspire our associates, thrill our guests, and enrich our community." Delivering on this commitment was particularly important during the pandemic. As Brooks said, "The pandemic underscored the desire of people to enjoy the company of friends and family, and the vitality that such gatherings inject into the community. If a meal at one of our places can serve that purpose, that's very gratifying."

After three years, expansion beckoned, with new concepts and locations that complement the original: Hill's Kitchen Café & Catering in Park City, and Urban Hill, a fine-dining restaurant in the burgeoning Post District of Salt Lake City. The next concept will be Hearth and Hill Sugarhouse, expected 2024. Just like the first Hearth and Hill, they feature inviting environments and dream teams of restaurant talent.

Leave Room for Dessert Eateries, the name that encompasses the four establishments, was an easy choice, given the Kirchheimer Family's sweet tooth!

HILL'S
kitchen
— PARK CITY, UTAH —



urban
HILL