

appetizers & small plates

the hills nachos

cheese blend sm \$5 / lg \$10
spicy chicken sm \$6 / lg \$11
spicy beef sm \$7 / lg \$12
tricolor tortilla chips, house cheese blend,
pico de gallo, black olives, scallions, jalapeños
free cheese sauce: add \$1

san francisco fries \$7

hand cut russet fries, garlic, parmesan, parsley

goat cheese of the gods \$7

sweet & spicy almond crusted goat cheese,
crostini, fig jam, honey

calamari fritti \$11

lightly fried calamari & cherry peppers served with
aioli and marinara

crispy brussel sprouts \$8

crispy fried, tangy remoulade

onion rings \$8

buttermilk & seasoned flour onion rings, tangy remoulade

sweet chili & wasabi edamame hummus \$8

wasabi spiked edamame hummus,
sweet chili sauce, wonton crisps

chicken wings \$10

crispy wings, carrot & celery sticks,
plain, buffalo, bbq, carolina golden bbq sauce

crispy chicken tenderloin basket

sm \$10 lg \$15
served with hand cut russet fries

basket of kettle chips \$3

popcorn cauliflower \$7

handbreaded cauliflower bites,
buffalo and ranch dipping sauces

pesto & artichoke caprese flatbread \$8

artisan flatbread baked with pesto, fresh mozzarella,
artichokes, and vine ripe tomatoes-balsamic & evoo drizzle

desserts

\$7

Raspberry Lemon Drop Cake

Yellow sponge cake layered with
lemon mousse and raspberry preserves

White Chocolate

Strawberry Dream Cake *gf*

Layers of gluten free vanilla cake, strawberries
and white chocolate butter cream

Salted Caramel Brownie Sundae

Dark chocolate brownie, salted caramel,
hot fudge, French vanilla ice cream,
fresh whipped cream

Chocolate Lava Cake

Warm molten chocolate center,
fresh whipped cream

Peanut Butter Cup Pie

Creamy peanut butter and Reese's
peanut butter cup filling in an Oreo cookie crust,
fresh whipped cream

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soup & salad

soup of the day cup \$4 bowl \$6

house greens demi \$5 full \$9
mixed greens, english cucumber, carrots, red onion, grape tomatoes, house croûtons

classic caesar demi \$6 full \$10
hearts of romaine, shaved parmesan, house croûtons, traditional dressing

black & bleu steak \$16
cracked pepper grilled steak tip brochette, mixed greens, cucumber, vine ripe tomato, pickled red onions, creamy bleu cheese dressing

strawberry field \$12
baby arugula, mixed greens, goat cheese, strawberries, sweet & spicy almonds, strawberry poppy seed dressing

the hills power salad \$13
kale, baby arugula, farro, avocado, diced egg, tomatoes, cucumbers, red onions, crumbled bleu cheese, lemon tahini dressing

salad enhancements

*grilled salmon \$8 grilled shrimp \$8 house steak tips \$7
grilled or crispy chicken \$5 grilled turkey tips \$6
crispy cauliflower \$5 crispy sesame tofu \$5*

sandwiches

the hills burger \$12
8 ounce angus beef, choice of cheese, lettuce, tomato, onion, on a brioche roll

southern fried buttermilk chicken \$12
buttermilk battered chicken breast, lettuce, tomatoes, pickles, and ranch on a brioche roll

chicken caesar wrap \$12
choice of grilled chicken or crispy buffalo chicken, romaine, parmesan, traditional dressing, in a wrap

pesto chicken \$12
grilled chicken, pesto, tomato, mixed greens, fresh mozzarella, balsamic glaze, on a brioche roll

fish tacos \$15
pan blackened haddock, soft tortillas, pickled onions, honeyed jalapeños, cabbage slaw, avocado crema

*choice of hand cut russet fries, sweet potato fries,
house-made chips, or onion rings*

entrées

linguine bolognese \$15
linguine pasta in a slow simmered sauce of beef, pork, veal, tomatoes, romano, basil & cream

carolina gold bbq turkey tips \$16
grilled turkey tenderlon tips brushed with carolina gold bbq sauce, handcut fries, cole slaw, cheddar jalapeño cornbread

lancashire fish & chips \$17
beer battered atlantic haddock, hand cut russet fries, cole slaw
shrimp & haddock \$23

eggplant napoleon \$15
hand breaded eggplant, fresh mozzarella and vine ripe tomato stack served with linguine pomodoro and crispy artichoke hearts

shrimp scampi \$19
jumbo shrimp, garlic, lemon, wine, butter, fresh herbs, spinach, tomatoes, linguine pasta

parmesan \$16
choice of hand breaded chicken cutlets, eggplant or both, baked with mozzarella over linguine marinara

the hills steak tips \$19
signature house marinated sirloin tips with choice of 2 sides

general ben’s tofu bowl \$15
sesame jasmine rice, wonton crisps, tomatoes, cucumbers, wasabi edamame hummus pickled onions, avocado, sweet & spicy crispy tofu

classic mac & cheese \$12
cavatappi pasta baked in our rich cheese sauce with crumb topping
with shrimp or house tips \$18 with grilled or buffalo chicken \$16
with buffalo cauliflower \$16 with crispy sesame tofu \$16

spice grilled salmon \$20
shawarma spice rubbed grilled faroe island salmon, mushroom and wild greens farro risotto, avocado lime crema

veggie tostadas \$14
sauteed mushrooms, onions, tomatoes, spinash, and fresh mozzarella baked on flour tortillas with lime crema, tomato arugula salad

thai breakers bowl \$16 / \$18
rice noodles sautéed with vegetables in a peanut pad thai sauce topped with
crispy sesame chicken, cauliflower or tofu (\$16)
or crispy sesame shrimp (\$18)

garlic basil zucchini noodles may be substituted on any dish \$2

artisan pizza

fire roasted free form flatbread and
gluten free cauliflower crust available

cheese \$10
house sauce, whole milk mozzarella & romano

margherita \$13
house sauce, fresh mozzarella, vine ripe tomatoes, basil leaf

vegetable \$13
house sauce, mozzarella, onions, peppers, tomatoes, spinach, mushrooms, olives

bacon bleu \$13
garlic herb oil and balsamic brushed crust, mozzarella, romano, bleu cheese crumbles, spinach, applewood bacon

bbq chicken \$13
bbq sauce, mozzarella, grilled chicken, green onions, applewood bacon

chicken diablo \$13
house sauce, mozzarella , bleu cheese crumbles, jalapeños, crispy buffalo chicken

meat \$14
house sauce, mozzarella, pepperoni, applewood bacon, prosciutto, ground beef

prosciutto & fig \$13
fig jam, fresh mozzarella, gorgonzola, shaved parmesan, prosciutto, arugula

What's Your Pleasure?
Signature Cocktails
Martinis
Beer On Tap
Bottled Beer
Wine

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs
may increase the risk of food borne illness.