

# 447 HUDSON *Clearwater*

BRUNCH  
WEEKENDS 9 AM - 3 PM

## *Beverages*

FRUIT SMOOTHIE ORANGE, BANANA, BLUEBERRY & RASPBERRY (FOR ORAC-ENERGY GREENS ADD \$ 3)	\$ 8
ORANGE OR GRAPEFRUIT JUICE	\$ 5
COLD-PRESSED JUICES MORNING ZIP: CARROT, APPLE, GINGER GREEN MACHINE: KALE, CUCUMBER, CELERY, APPLE, LEMON SPRING FLING: PEAR, CUCUMBER, LEMON, GINGER REJUVENATOR: BEET, APPLE, LEMON, GINGER	\$ 8
HOUSE-MADE NATURAL SODAS WATERMELON-LIME & MINT, SOUR CHERRY, OR PEAR-GINGER	\$ 5

## *Sparkling*

PROSECCO, VALDO, VENETO, ITALY	\$ 9/36
SPARKLING ROSÉ, ROEDERER ESTATE, CALIFORNIA	\$ 19/89
CHAMPAGNE, HENRIOT BRUT, FRANCE 375ML	\$ 18/40
LAMBRUSCO MANTOVANO, MOLO 8, ITALY	\$ 11/44

## *White Wine*

ROSÉ, GUEISSARD, PROVENCE, FRANCE '16	\$ 11/44
TXAKOLI, URRUZOLA, PAIS VASCO, SPAIN '15	\$ 13/52
CHENIN BLANC, VINCENT RAIMBAULT, FRANCE '14	\$ 12/48
SAUVIGNON BLANC, GIESEN, NEW ZEALAND '16	\$ 12/48
SANCERRE, PATIENT COTTAT, FRANCE '16	\$ 15/60
GRÜNER VELTLINER, STADT KREMS, AUSTRIA '16	\$ 11/44
CHARDONNAY, POCO A POCO, CALIFORNIA '15	\$ 14/56

## *Red Wine*

PINOT NOIR, J CHRISTOPHER, OREGON '14	\$ 15/60
RIOJA, SEIS DE LUBERRI, SPAIN '13	\$ 13/52
CÔTES DU RHÔNE VILLAGES, FRANCE '14	\$ 15/60
NEBBIOLO, MALABAILA DI CANALE, ITALY '14	\$ 13/52
MALBEC, RIVUS, ARGENTINA '12	\$ 12/48
BORDEAUX, CHATEAU HAUT MYLES, FRANCE '12	\$ 14/56
CABERNET, VINDICATED, CALIFORNIA '15	\$ 15/60

## *Beer*

FULL SAIL SESSION LAGER, OREGON	\$ 7
SIXPOINT THE CRISP PILSNER, NEW YORK	\$ 8
SLY FOX PIKELAND PILSNER, PENNSYLVANIA	\$ 9
ANCHOR STEAM LAGER, CALIFORNIA	\$ 8
ITHACA FLOWER POWER IPA, NEW YORK	\$ 9
GREAT DIVIDE COLETTE FARMHOUSE ALE, COLORADO	\$ 9
LA CHOUFFE BELGIAN STRONG PALE ALE, BELGIUM	\$ 10
ANDERSON VALLEY BRINEY MELON GOSE, CALIFORNIA	\$ 9
DOWNEAST CIDER HOUSE, MASSACHUSETTS	\$ 9

COCKTAILS \$ 13

## *Proud Mary*

VODKA, CELERY,  
PICKLED CUCUMBER, OLIVE,  
SPICY TOMATO

## *Elderflower Spritz*

ELDERFLOWER LIQUEUR,  
FIG VODKA, PROSECCO,  
BLOOD ORANGE

## *Lolita*

GIN, APEROL, PROSECCO,  
ELDERFLOWER LIQUEUR,  
GRAPEFRUIT, LEMON TWIST

## *Hudson Mule*

BISON-GRASS VODKA,  
GINGER BEER, LIME,  
CANDIED GINGER

## *Calacas*

JALAPEÑO TEQUILA, BEETS, LIME,  
AGAVE, CHILI-LIME SALT

## *Damson Sour*

DAMSON PLUM GIN, EGG WHITE,  
ORANGE & LAVENDER BITTERS,  
LEMON, ORANGE TWIST

## *El Diable*

REPOSADO TEQUILA, CASSIS,  
GINGER BEER, LIME, BLACKBERRY

## *JC Pimm's*

PIMM'S NO. 1, APPLE,  
GINGER ALE, LEMON, ORANGE,  
BLACKBERRIES, MINT

## *Sweets*

MINI CHOCOLATE OR ALMOND CROISSANT	\$ 3
PLAIN CROISSANT, HOUSE-MADE PRESERVES	\$ 4
HOUSE-MADE CINNAMON ROLL	\$ 3
BLUEBERRY CORNMEAL JOHNNYCAKES, MAPLE SYRUP	\$ 8

## *Starters*

SEASONAL FRUIT BOWL, GREEK YOGURT	\$ 8
GRAPEFRUIT BRÛLÉE, FRESH MINT	\$ 5
HOUSE-MADE GINGER, WALNUT & PUMPKIN SEED GRANOLA, SEASONAL FRUIT, CHOICE OF MILK (FOR GREEK YOGURT ADD \$ 2)	\$ 9
FRIED EGG* & CHEESE SANDWICH, TOMATO & AVOCADO OR BACON, HOUSE-MADE ENGLISH MUFFIN	\$ 9
AVOCADO, CHILI FLAKES, MULTI-GRAIN TOAST (ADD POACHED EGG* \$ 2)	\$ 9
COLD-SMOKED SALMON*, LEMON CREAM CHEESE, MULTI-GRAIN TOAST, CAPER BERRIES, DILL	\$ 13
BIBB LETTUCE, SHAVED SUMMER VEGETABLES, BLUEBERRIES, WALNUT & MINT PESTO, PARMESAN	\$ 13
RED QUINOA, TATSUI, CUCUMBER, POACHED EGG*, ALMONDS, MANCHEGO, PEAR VINAIGRETTE	\$ 14

## *Mains*

CORNFLAKE-CRUSTED FRENCH TOAST MACERATED BERRIES, WHIPPED MASCARPONE, MINT	\$ 16
SOUTHERN EGGS BENEDICT POACHED EGGS*, HOUSE-CURED HAM, SAUTÉED SPINACH, JALAPEÑO HOLLANDAISE*, BISCUIT (SUB SMOKED SALMON* ADD \$ 3)	\$ 17
POACHED EGGS* & ROASTED TOMATOES CRÈME FRAÎCHE, GRILLED COUNTRY BREAD	\$ 15
HERBED FRENCH OMELETTE* MUSHROOM, TOMATO, AGED CHEDDAR, MIXED GREENS (FOR EGG WHITES OR AVOCADO ADD \$ 2)	\$ 15
HUEVOS RANCHEROS FRIED EGGS*, CORN TORTILLAS, BLACK BEANS, GUAJILLO SALSA, AVOCADO, PICO DE GALLO, QUESO FRESCO, LIME (ADD GRASS-FED STEAK \$ 10)	\$ 16
ORGANIC GRASS-FED BEEF OR VEGGIE BURGER BIBB LETTUCE, TOMATO, RED ONION, PICKLES, JALAPEÑO AIOLI*, BRIOCHE BUN (ADD CABOT CHEDDAR, JALAPEÑO CHEDDAR, ROQUEFORT BLUE, MANCHEGO, OR CRISPY SHALLOTS \$ 1)	\$ 16/14
HUDSON SCRAMBLE SCRAMBLED EGGS, CHEESE, TOMATO, AVOCADO, CHIVES, MUSHROOMS, GRILLED COUNTRY BREAD (ADD GRASS-FED STEAK \$ 10)	\$ 14

DUCK HASH  
FRIED EGGS, SPINACH, SHREDDED POTATO, WHOLE-GRAIN MUSTARD, WATERCRESS \$ 16

## *Sides*

TWO EGGS* ANY STYLE	\$ 5
HOUSE-MADE ENGLISH MUFFIN OR MULTI-GRAIN TOAST, FRUIT PRESERVES	\$ 4
APPLEWOOD SMOKED BACON	\$ 5
ROSEMARY POMME FRITES, HOUSE-MADE DIJON AIOLI*	\$ 5

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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