

# 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

*GAMAY, LA GALOCHE, BEAUJOLAIS, FRANCE '15	\$ 13/52
PINOT NOIR, J CHRISTOPHER, OREGON '14	\$ 15/60
RIOJA, SEIS DE LUBERRI, SPAIN '13	\$ 12/48
CÔTES DU RHÔNE VILLAGES, FRANCE '14	\$ 15/60
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

## HC 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 \$ 9  
(FOR GREEK YOGURT ADD \$ 2)

FRIED EGG\* & CHEESE SANDWICH, TOMATO & AVOCADO OR BACON, HOUSE-MADE ENGLISH MUFFIN \$ 9

AVOCADO, CHILI FLAKES, MULTI-GRAIN TOAST \$ 9  
(ADD POACHED EGG\* \$ 2)

COLD-SMOKED SALMON\*, LEMON CREAM CHEESE, MULTI-GRAIN TOAST, CAPER BERRIES, DILL \$ 13

BABY GEM LETTUCE, RAW & ROASTED VEGETABLES, HORSERADISH DRESSING \$ 13

RED QUINOA, TATSOI, 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 \$ 17  
(SUB SMOKED SALMON\* ADD \$ 3)

POACHED EGGS\* & ROASTED TOMATOES  
CRÈME FRAÎCHE, GRILLED COUNTRY BREAD \$ 15

HERBED FRENCH OMELETTE\*  
MUSHROOM, TOMATO, AGED CHEDDAR, MIXED GREENS \$ 15  
(FOR EGG WHITES OR AVOCADO ADD \$ 2)

HUEVOS RANCHEROS  
SUNNY-SIDE UP EGGS\*, CORN TORTILLAS, BLACK BEANS, SALSA, AVOCADO, PICO DE GALLO, QUESO FRESCO, LIME \$ 16  
(ADD GRASS-FED STEAK \$ 10)

ORGANIC GRASS-FED BEEF OR VEGGIE BURGER  
GEM LETTUCE, TOMATO, RED ONION, PICKLES, JALAPEÑO AIOLI\*, BRIOCHE BUN \$ 16/14  
(ADD CABOT CHEDDAR, JALAPEÑO CHEDDAR, ROQUEFORT BLUE, MANCHEGO, OR CRISPY SHALLOTS \$ 1)

HUDSON SCRAMBLE  
SCRAMBLED EGGS, CHEESE, TOMATO, AVOCADO, CHIVES, MUSHROOMS, GRILLED COUNTRY BREAD \$ 14  
(ADD GRASS-FED STEAK \$ 10)

DUCK HASH  
SUNNY-SIDE UP 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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