

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 SOUR CHERRY, LEMON-MAPLE, 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 '14	\$ 14/56
CABERNET, VINDICATED, CALIFORNIA '15	\$ 15/60

Beer

FULL SAIL SESSION LAGER, OREGON, ABV 5.1%	\$ 6
SIXPOINT THE CRISP PILSNER, NEW YORK, ABV 5.4%	\$ 8
SLY FOX PIKELAND PILSNER, PENNSYLVANIA, ABV 4.9%	\$ 9
ANCHOR STEAM LAGER, CALIFORNIA, ABV 4.9%	\$ 8
ITHACA FLOWER POWER IPA, NEW YORK, ABV 7.2%	\$ 9
GREAT DIVIDE FARMHOUSE ALE, COLORADO, ABV 7.3%	\$ 9
LA CHOUFFE BELGIAN PALE ALE, BELGIUM, ABV 8.0%	\$ 10
ANDERSON VALLEY MELON GOSE, CALIFORNIA, ABV 4.2%	\$ 9
DOWNEAST CIDER HOUSE, MASSACHUSETTS, ABV 5.1%	\$ 9

447 HUDSON STREET NEW YORK, NY 10014
WWW.HUDSONCLEARWATER.COM

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 AVOCADO, CHILI FLAKES, MULTI-GRAIN TOAST (ADD POACHED EGG* \$ 2)	\$ 9
COLD-SMOKED SALMON*, LEMON CREAM CHEESE, MULTI-GRAIN TOAST, CAPER BERRIES, DILL	\$ 13
BABY GEM LETTUCE, RAW & ROASTED VEGETABLES, HORSERADISH DRESSING	\$ 12
WARM RED QUINOA, CHOPPED KALE, POACHED EGG*, ALMONDS, MANCHEGO, PEAR VINAIGRETTE	\$ 15

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 SUNNY-SIDE UP EGGS*, CORN TORTILLAS, BLACK BEANS, SALSA, AVOCADO, PICO DE GALLO, QUESO FRESCO, LIME (ADD GRASS-FED STEAK \$ 10)	\$ 16
ORGANIC GRASS-FED BEEF OR VEGGIE BURGER GEM 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 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