

447 HUDSON Clearwater

BRUNCH
WEEKENDS 9 AM - 3 PM

Beverages

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| 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

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| 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

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| 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 '16 | \$ 14/56 |

Red Wine

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| PINOT NOIR, J CHRISTOPHER, OREGON '14 | \$ 15/60 |
| RIOJA, SEIS DE LUBERRI, SPAIN '13 | \$ 12/48 |
| *CARIGNAN BLEND, COCHON VOLANT, FRANCE '14 | \$ 12/48 |
| CÔTES DU RHÔNE VILLAGES, FRANCE '14 | \$ 15/60 |
| *MALBEC, RIVUS, ARGENTINA '12 | \$ 13/52 |
| BORDEAUX, CHATEAU LA FLEUR BLANCHON '12 | \$ 14/56 |
| CABERNET, VINA ROBLES, CALIFORNIA '14 | \$ 15/60 |

Beer

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| FULL SAIL SESSION LAGER, OREGON 5.1% | \$ 6 |
| PILSNER URQUELL, CZECH REPUBLIC 4.4% | \$ 7 |
| SLY FOX PIKELAND PILSNER, PENNSYLVANIA 4.9% | \$ 9 |
| ANCHOR STEAM LAGER, CALIFORNIA 4.9% | \$ 8 |
| BELL'S AMBER ALE, MICHIGAN 5.8% | \$ 8 |
| ITHACA FLOWER POWER IPA, NEW YORK 7.2% | \$ 9 |
| LA CHOUFFE BELGIAN PALE ALE, BELGIUM 8.0% | \$ 10 |
| VICTORY SOUR MONKEY, PENNSYLVANIA 9.5% | \$ 10 |
| DOWNEAST CIDER HOUSE, MASSACHUSETTS 5.1% | \$ 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

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

Starters

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| 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 |
| BABY GEM LETTUCE, RADICCHIO, CRANBERRY, QUINCE, BLUE CHEESE, PECAN, MUSTARD VINAIGRETTE | \$ 12 |
| WARM RED QUINOA, CHOPPED KALE, POACHED EGG*, ALMONDS, MANCHEGO, PEAR VINAIGRETTE | \$ 15 |

Mains

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| CORNFLAKE-CRUSTED FRENCH TOAST CARAMELIZED APPLES, BRANDY, WHIPPED CINNAMON CREAM | \$ 16 |
| SOUTHERN EGGS BENEDICT POACHED EGGS*, HOUSE-CURED HAM, SAUTÉED SPINACH, JALAPEÑO HOLLANDAISE*, BISCUIT (SUB SMOKED SALMON* ADD \$ 3) | \$ 17 |
| POACHED EGGS* & WILD MUSHROOMS ARUGULA, MADEIRA CREAM, 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

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| 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

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