

447 HUDSON Clearwater

DINNER
NIGHTLY 5:30 PM - MIDNIGHT

Sparkling

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| PROSECCO, VALDO, VENETO, ITALY | 11/44 |
| SPARKLING ROSÉ, ROEDERER ESTATE, CALIFORNIA | 19/89 |
| CHAMPAGNE, HENRIOT BRUT, FRANCE 375ML | 19/42 |
| *LAMBRUSCO SECCO, CA' MONTANARI, MODENA, ITALY | 12/50 |

White Wine

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| ROSÉ, DOMAINE GUEISSARD, PROVENCE, FRANCE '16 | 12/48 |
| TXAKOLI, URRUZOLA, PAIS VASCO, SPAIN '16 | 15/60 |
| CHENIN BLANC, VINCENT RAIMBAULT, FRANCE '16 | 13/52 |
| SAUVIGNON BLANC, GIESEN, NEW ZEALAND '16 | 13/52 |
| SANCERRE, REVERDY-DUCROUS, FRANCE '17 | 17/68 |
| GRÜNER VELTLINER, STADT KREMS, AUSTRIA '17 | 12/48 |
| CHARDONNAY, POCO A POCO, CALIFORNIA '16 | 14/56 |

Red Wine

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| †CORSIKAN BLEND, PERO LONGO, FRANCE '15 | 14/56 |
| NERELLO MASCALESE, PIETRADOLCE, ITALY '16 | 13/52 |
| *CARIGNAN BLEND, COCHON VOLANT, FRANCE '16 | 12/48 |
| PINOT NOIR, J CHRISTOPHER, OREGON '15 | 17/68 |
| MALBEC, VIÑA COBOS "FELINO", ARGENTINA '17 | 14/56 |
| BORDEAUX, CHÂTEAU BOYREIN, FRANCE '11 | 16/64 |
| CABERNET, VINA ROBLES, CALIFORNIA '15 | 15/60 |

Dessert Wine

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| WELSCHRIESLING/CHARD, KRACHER, AUSTRIA '17 | 13/64 |
| PASSITO DI PANTELLERIA, C. PELLEGRINO, ITALY '16 | 10/46 |
| PEDRO XIMENEZ, GRAN RESERVA, SPAIN '87 | 15/-- |
| MADEIRA, LEACOCK'S RAINWATER, PORTUGAL | 10/-- |
| PORT, RAMOS PINTO TAWNY, PORTUGAL | 10/-- |
| PORT, TAYLOR FLADGATE 20-YEAR TAWNY, PORTUGAL | 15/-- |
| PORT, FONSECA BIN NO.27, DOURO, PORTUGAL 375ML | --/37 |

Beer

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| FULL SAIL SESSION LAGER, OREGON 5.1% | 6 |
| PILSNER URQUELL, CZECH REPUBLIC 4.4% | 8 |
| SLY FOX PIKELAND PILSNER, PENNSYLVANIA 4.9% | 9 |
| ANCHOR STEAM LAGER, CALIFORNIA 4.9% | 8 |
| ALLAGASH WHITE, MAINE 5.1% | 10 |
| ITHACA FLOWER POWER IPA, NEW YORK 7.2% | 9 |
| LA CHOUFFE BELGIAN PALE ALE, BELGIUM 8.0% | 11 |
| PEEKSKILL SIMPLE SOUR, NEW YORK 4.8% | 9 |
| DOWNEAST CIDER HOUSE, MASSACHUSETTS 5.1% | 9 |

* = ORGANIC WINE † = BIODYNAMIC WINE

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

COCKTAILS 15
(ADD ORGANIC CBD OIL 3)

Duchess

GIN, AVERELL DAMSON PLUM,
EARL GREY TEA, BLACKBERRIES,
LEMON, AGAVE, LEMON TWIST

Hudson Mule

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

King's County

RYE, BYRRH, CYNAR, CHARTREUSE,
CARDAMOM, ORANGE BITTERS

Calacas

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

Volter

MEZCAL, AÑEJO TEQUILA, GREEN
CHARTREUSE, LIME, GINGER, AGAVE,
BASIL, GRAPEFRUIT BITTERS

Old Cuban

AGED RUM, VELVET FALERNUM,
CHAMPAGNE, LIME, MINT,
OLD-FASHIONED BITTERS

Sparrow

PISCO, YUZU, EGG WHITE,
ORANGE BLOSSOM,
ANGOSTURA BITTERS

Hot Stone Fence

BOURBON, MULLED APPLE CIDER,
LEMON, CINNAMON STICK

Salads

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| ROASTED SQUASH & BABY SPINACH, PUMPKIN SEEDS, CRANBERRIES, FETA, CIDER VINAIGRETTE | 16 |
| GRILLED GEM LETTUCE, CONFIT OLIVES, ESPELETTE, RADISH, DILL, PRESERVED LEMON VINAIGRETTE | 14 |
| ENDIVE SALAD, BAYLEY HAZEN BLUE, MAPLE WALNUTS, PEAR, GRAPEFRUIT | 16 |
| BABY KALE, ROASTED & SLICED APPLES, HONEY-CANDIED PECANS, MEYER LEMON VINAIGRETTE | 15 |

Appetizers

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| ROASTED GOLDEN BEET SOUP, RICOTTA, PUMPKIN SEED QUINOA CRUMBLE | 10 |
| ASSORTED CHEESES, CANDIED ALMONDS, LOCAL HONEY, FRESH BREADS | 23 |
| ONE DOZEN EAST COAST OYSTERS*, MIGNONETTE, LEMON, FRESH HORSERADISH, COCKTAIL SAUCE | 36 |
| GRILLED PORTOBELLO & CARAMELIZED ONION BRUSCHETTE, GOAT CHEESE, ARUGULA | 9 |
| DUCK CONFIT RILLETTE, SHAVED BRUSSELS SPROUTS, PEAR MOSTARDA | 12 |
| BURRATA, ARTICHOKE HEARTS, CAPER BERRIES, LEMON OLIVE OIL, TOAST | 17 |
| SWEET POTATO & GOAT CHEESE TORTELLINI, SALSA VERDE, WATERCRESS | 19 |
| POTATO-CRUSTED SEARED SCALLOPS, MOJO SAUCE, AVOCADO MOUSSE, CHIPOTLE | 20 |
| CRISPY CHESTNUT & PARMESAN POLENTA, CHARRED BROCCOLINI, ROASTED GARLIC, CHILI | 16 |

Entrées

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| SAUTÉED RICOTTA GNOCCHI ROASTED MUSHROOMS, ARUGULA, STRACCIATELLA, ROASTED GARLIC VINAIGRETTE | 25 |
| PAN-ROASTED LOCAL ATLANTIC BASS ROASTED BABY CARROTS, FENNEL PURÉE, BLOOD ORANGE | 32 |
| SEARED LONG ISLAND DUCK BREAST GRILLED BROCCOLINI, SWISS CHARD, APRICOT & WHITE WINE PURÉE | 31 |
| GRILLED GRASS-FED NY HANGER STEAK HERBED POTATOES, TEMPURA SQUASH, GREEN PEPPERCORN-CONFIT SHALLOT PURÉE | 33 |

BRAISED SHORT RIB
SWEET POTATO PUREE, RADISH, PISTACHIO DUKKAH 29

HAND-CUT TAGLIATELLE
PECORINO, CRACKED PEPPER, LEMON, WHITE TRUFFLE 27

Sides

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| ROASTED FINGERLING POTATOES, ROMESCO, FRESH HERBS | 10 |
| CAULIFLOWER GRATIN, BECHAMEL, PECORINO, RYE BREADCRUMBS | 9 |
| ROASTED BUTTERNUT SQUASH, BROWNED BUTTER, PEPITAS | 10 |
| CHARRED BRUSSELS SPROUTS, GREEN OLIVE TAPENADE, AGED BALSAMIC | 11 |

Desserts

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| LEMON BRÛLÉE TART, MIXED BERRIES, CHANTILLY CREAM | 11 |
| UPSTATE APPLES & BOURBON POT PIE (ADD VANILLA GELATO 3) | 10 |
| WARM CHOCOLATE POT, WALNUT NOCELLO GELATO, SALTED TOFFEE BRITTLE | 11 |
| VANILLA BEAN CHEESECAKE, HUCKLEBERRIES, POPPY SEEDS | 12 |
| SINGLE SCOOP OF GELATO OR SORBET | 6 |

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
WE SERVE ONLY HORMONE & ANTIBIOTIC-FREE BEEF, FISH, POULTRY, DAIRY & EGGS