

447 HUDSON Clearwater

DINNER
NIGHTLY 5:30 PM - MIDNIGHT

Sparkling

PROSECCO, VALDO, VENETO, ITALY	11/44
SPARKLING ROSÉ, ROEDERER ESTATE, CALIFORNIA	19/89
CHAMPAGNE, FREREJEAN FRÈRES, BRUT 1ER CRU, FR	20/96
*LAMBRUSCO SECCO, CA' MONTANARI, MODENA, ITALY	12/50

White Wine

TXAKOLI, URRUZOLA, PAIS VASCO, SPAIN '16	16/64
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

†CORNICAN BLEND, PERO LONGO, FRANCE '15	14/56
NERELLO MASCALESE, PIETRADOLCE, ITALY '16	13/52
*CORBIÈRES, COCHON VOLANT, FRANCE '16	12/48
PINOT NOIR, J CHRISTOPHER, OREGON '15	17/68
MALBEC, VIÑA COBOS "FELINO", ARGENTINA '17	14/56
BORDEAUX, CHÂTEAU HAUT-SIMARD, FRANCE '04	18/73
CABERNET, VINA ROBLES, CALIFORNIA '15	15/60

Dessert Wine

WELSCHRIESLING/CHARD, KRACHER, AUSTRIA '17	13/64
PASSITO DI PANTELLERIA, C. PELLEGRINO, ITALY '16	10/46
PEDRO XIMENEZ, GRAN RESERVA, SPAIN '88	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

FULL SAIL SESSION LAGER, OREGON 5.1%	6
PILSNER URQUELL, CZECH REPUBLIC 4.4%	8
SLY FOX PIKELAND PILSNER, PENNSYLVANIA 4.9%	9
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
FIRESTONE WALKER NITRO MERLIN MILK STOUT, CA 5.5%	9
DOWNEAST CIDER HOUSE, MASSACHUSETTS 5.1%	9

* = ORGANIC WINE † = BIODYNAMIC WINE

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

Velvet

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

CHARRED SQUASH, TORN BREAD, MINT, TARRAGON, RICOTTA SALATA, PUMPKIN SEED OIL	16
GEM LETTUCE, ESPELETTE, HEIRLOOM RADISH, KUMQUAT, SHERRY VINAIGRETTE	14
WINTER GREENS, ROASTED CAULIFLOWER, CONFIT OLIVES, CAPERS, MANCHEGO, ALMOND VINAIGRETTE	16
BABY KALE, ROASTED & SLICED APPLES, HONEY-CANDIED PECANS, MEYER LEMON VINAIGRETTE	15

Appetizers

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, MINT CHIMICHURRI, CRISPY STRING POTATOES	17
BUTTERNUT SQUASH CAPPELLACCI, ANDOUILLE SAUSAGE, BROWN BUTTER, PARSLEY	19
POTATO-CRUSTED SCALLOPS, CAULIFLOWER FLORETS, VADOUVAN-CAULIFLOWER & SMOKED DATE PURÉES	20
CRISPY CHESTNUT & PARMESAN POLENTA, CHARRED BROCCOLINI, ROASTED GARLIC, CHILI	16

Entrées

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
POMEGRANATE, KUMQUAT, WILTED CHARD, CELERY ROOT PURÉE 31

GRILLED GRASS-FED NY HANGER STEAK
HERBED POTATOES, GRILLED HAKUREI TURNIPS, HERB VINAIGRETTE 33

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

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

Sides

FINGERLING POTATOES, ROASTED RED PEPPER & ALMOND ROMESCO, SMOKED PAPRIKA	10
CAULIFLOWER GRATIN, GOAT CHEESE BECHAMEL, HERB BREADCRUMBS	9
FRIED ARTICHOKE HEARTS, LEMON & CRACKED PEPPER AIOLI, ZA'ATAR	10
CHARRED BRUSSELS SPROUTS, GREEN OLIVE TAPENADE, AGED BALSAMIC	11

Desserts

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

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