

447 HUDSON Clearwater

DINNER
NIGHTLY 5:30 PM - MIDNIGHT

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
CHENIN BLANC, VINCENT RAIMBAULT, FRANCE '14	\$ 12/48
SAUVIGNON BLANC, GIESEN, NEW ZEALAND '15	\$ 12/48
SANCERRE, PATIENT COTTAT, FRANCE '16	\$ 15/60
GRÜNER VELTLINER, STADT KREMS, AUSTRIA '15	\$ 11/44
CHARDONNAY, POCO A POCO, CALIFORNIA '15	\$ 14/56

Red Wine

PINOT NOIR, J CHRISTOPHER, OREGON '14	\$ 15/60
RIOJA, SEIS DE LUBERRI, SPAIN '12	\$ 13/52
CÔTES DU RHÔNE VILLAGES, FRANCE '14	\$ 15/60
MALBEC, RIVUS, ARGENTINA '12	\$ 12/48
BORDEAUX, CHATEAU HAUT MYLES, FRANCE '12	\$ 14/56
NEBBIOLO, MALABAILA DI CANALE, ITALY '14	\$ 13/52
CABERNET, JOHNSON FAMILY, CALIFORNIA '14	\$ 15/60

Dessert Wine

WELSCHRIESLING/CHARD, KRACHER, AUSTRIA '13	\$ 13/52
PASSITO DI PANTELLERIA, DONNAFUGATA, ITALY '11	\$ 19/86
PEDRO XIMENEZ, GRAN RESERVA, SPAIN '86	\$ 14/-
MADEIRA, LEACOCK'S RAINWATER, PORTUGAL	\$ 10/-
PORT, RAMOS PINTO TAWNY, PORTUGAL	\$ 10/-
PORT, GRAHAM'S 20-YEAR TAWNY, PORTUGAL	\$ 14/-

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
ALLAGASH WHITE WITBIER, MAINE	\$ 10
GREAT DIVIDE COLETTE FARMHOUSE ALE, COLORADO	\$ 9
LA CHOUFFE BELGIAN STRONG PALE ALE, BELGIUM	\$ 10
VICTORY KIRSCH CHERRY GOSE, PENNSYLVANIA	\$ 9
DOWNEAST CIDER HOUSE, MASSACHUSETTS	\$ 9

COCKTAILS \$ 14

Revival

GIN, LILLET, ABSINTHE,
ORANGE LIQUEUR,
LEMON, DICKEL CHERRY

Hudson Mule

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

Duchess

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

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

Salads

SHAVED FENNEL, SAVOY SPINACH, KALAMATA OLIVES, CONFIT LEMON, PARMESAN \$ 14

GEM LETTUCE, PEA LEAVES, HEIRLOOM CARROTS, SUGAR SNAP PEAS, RADISH, LEMON VINAIGRETTE \$ 13

BABY KALE, WATERCRESS, WATERMELON, PISTACHIOS, PICKLED RED ONIONS, BASIL VINAIGRETTE \$ 14

RED QUINOA, TATSOI, CUCUMBERS, ALMONDS, MANCHEGO, PEAR VINAIGRETTE \$ 14

ROASTED DUCK SALAD, ARUGULA, RADICCHIO, CHERRY TOMATOES, SCALLIONS, SESAME, YUZU VIN \$ 15

Appetizers

CHILLED ENGLISH PEA SOUP, PINK MUSCAT GRAPES, FETA, URFA PEPPER, MINT OIL \$ 10

ASSORTED CHEESES, CANDIED ALMONDS, LOCAL HONEY, FRESH BREADS \$ 18

DOZEN/HALF-DOZEN EAST COAST OYSTERS*, MIGNONETTE, LEMON, FRESH HORSERADISH, COCKTAIL SAUCE \$ 34/18

SALMON TARTARE, CUCUMBERS, TROUT ROE, CILANTRO, PICKLED MUSTARD SEEDS, CRÈME FRAÎCHE \$ 18

SMOKED RICOTTA & PEA AGNOLOTTI, PICKLED SHALLOTS, SUGAR SNAP PEAS, RADISH \$ 17

BURRATA, RHUBARB, ROASTED SPRING GARLIC, EXTRA VIRGIN OLIVE OIL, GRILLED BREAD \$ 16

CHILI-RUBBED PULLED LAMB, SPÄTZLE, GREEN GARBANZO, HEIRLOOM CARROTS, SPIGARIELLO, SOUR CREAM \$ 17

Entrées

RICOTTA GNOCCHI

HEN-OF-THE-WOODS MUSHROOMS, HERB ROMESCO, CHARRED LEEK VINAIGRETTE, PIAVE CHEESE \$ 23

PAN-SEARED WILD-CAUGHT ATLANTIC BASS
PEPERONATA, WILTED PEA LEAVES, CAPER VINAIGRETTE \$ 29

SEARED LONG ISLAND DUCK BREAST
CONFIT BABY LEEKS, GRILLED FIGS, COUS COUS, ALMONDS, MINT \$ 31

GRILLED GRASS-FED HANGER STEAK
BOULANGÈRE POTATOES, BABY THUMBELINA CARROTS, WATERCRESS, CHARRED LEMON-HERBSAUCE \$ 32

GRILLED LEG OF LAMB

ENGLISH PEAS, SPRING ONIONS, SUNFLOWER SEED PURÉE, GREMOLATA \$ 27

HOUSE-MADE FRESH LINGUINE

CLAMS, MUSSELS, ALEPPO, WHITE WINE-BUTTER, GARLIC, HERB BREADCRUMBS, PARMESAN \$ 26

Sides

CRISPY FINGERLING POTATOES, CHIPOTLE AIOLI, COTIJA CHEESE \$ 10

GRILLED ASPARAGUS, CHERRY TOMATOES, SPRING GARLIC, PEA LEAVES \$ 9

SAUTÉED BROCCOLI RABE, BAGNA CAUDA, SHAVED PARMESAN \$ 10

SAUTÉED SNAP PEAS, SNOW PEAS, GRILLED RED ONIONS, BASIL, STRAWBERRIES \$ 9

Desserts

PANNA COTTA, VANILLA, RHUBARB, MINT, ALMOND TUILE \$ 9

PISTACHIO SPONGE CAKE, ELDERFLOWER CREAM, MACERATED BERRIES \$ 9

VANILLA BEAN CHEESECAKE, HUCKLEBERRIES, POPPY SEEDS \$ 11

CHOCOLATE GANACHE TART, STRAWBERRIES, CHANTILLY CREAM \$ 10

ASSORTED GELATO OR SORBET \$ 4

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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