

# 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 '16    | \$ 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 |
| NEBBIOLO, MALABAILA DI CANALE, ITALY '14 | \$ 13/52 |
| MALBEC, RIVUS, ARGENTINA '12             | \$ 12/48 |
| BORDEAUX, CHATEAU HAUT MYLES, FRANCE '12 | \$ 14/56 |
| CABERNET, VINDICATED, CALIFORNIA '15     | \$ 15/60 |

## Dessert Wine

|  |          |
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| 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  |
| GREAT DIVIDE COLETTE FARMHOUSE ALE, COLORADO  | \$ 9  |
| LA CHOUFFE BELGIAN STRONG PALE ALE, BELGIUM   | \$ 10 |
| ANDERSON VALLEY BRINEY MELON GOSE, CALIFORNIA | \$ 9  |
| DOWNEAST CIDER HOUSE, MASSACHUSETTS           | \$ 9  |

## COCKTAILS \$ 14

### Duchess

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

### Lila-Jane

GIN, ELDERFLOWER LIQUEUR,  
LEMON, CUCUMBER

### 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

### Volver

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

BOSTON BIBB LETTUCE, ENGLISH PEAS, RADISH, MINT, LIME 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, CILANTRO, PICKLED MUSTARD SEEDS, CRÈME FRAÎCHE \$ 17

BURATTA, OLIVES, ROASTED PLUM TOMATOES, SALSA VERDE \$ 16

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

PAN-ROASTED SQUID, SNOW PEAS, GINGER, SAFFRON HUMMUS \$ 16

## Entrées

### HERB GNOCCHI

ASPARAGUS, BABY ARUGULA, LEMON, RICOTTA \$ 23

### PAN-SEARED WILD-CAUGHT ATLANTIC BASS

PEPERONATA, WILTED PEA LEAVES, CAPER VINAIGRETTE \$ 29

### SEARED LONG ISLAND DUCK BREAST

CONFIT BABY LEEKS, FIGS, COUSCOUS, ALMONDS, MINT \$ 31

### GRILLED GRASS-FED HANGER STEAK

SCALLION RÖSTI, EIGHT BALL SQUASH, WATERCRESS, CHARRED LEMON-HERB SAUCE \$ 32

### NIMAN RANCH PORK CHOP

SUGAR SNAP PEAS, CHERRY TOMATOES, MUSTARD GREENS, PISTOU \$ 28

### 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

ROASTED SUMMER SQUASH, PINE NUTS, ARUGULA, AGRODOLCE \$ 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

MILK CHOCOLATE-CARAMEL GELATO, ROASTED PEACH, HAZELNUT CRUMBLE \$ 9

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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