

447 HUDSON Clearwater

DINNER
NIGHTLY 5:30 PM - MIDNIGHT

Sparkling

PROSECCO, VALDO, VENETO, ITALY	10/40
SPARKLING ROSÉ, ROEDERER ESTATE, CALIFORNIA	19/89
CHAMPAGNE, HENRIOT BRUT, FRANCE 375ML	18/40
LAMBRUSCO MANTOVANO, MOLO 8, ITALY	11/44

White Wine

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	16/64
GRÜNER VELTLINER, STADT KREMS, AUSTRIA '16	11/44
CHARDONNAY, POCO A POCO, CALIFORNIA '16	14/56

Red Wine

*RIOJA, INTEUS JOVEN, SPAIN '16	12/48
PINOT NOIR, J CHRISTOPHER, OREGON '14	16/64
*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

Dessert Wine

WELSCHRIESLING/CHARD, KRACHER, AUSTRIA '16	13/52
PASSITO DI PANTELLERIA, DONNAFUGATA, ITALY '11	19/86
PEDRO XIMENEZ, GRAN RESERVA, SPAIN '87	15/--
MADEIRA, LEACOCK'S RAINWATER, PORTUGAL	10/--
PORT, RAMOS PINTO TAWNY, PORTUGAL	10/--
PORT, GRAHAM'S 20-YEAR TAWNY, PORTUGAL	14/--
PORT, FONSECA BIN NO.27, DOURO, PORTUGAL 375ML	--/35

Beer

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

* = ORGANIC WINE

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

COCKTAILS 14

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

WINTER CHICORY, TANGERINE PURÉE, MINT, ROASTED PEPITAS, TOASTED BRIOCHE, CHILI VINAIGRETTE	15
BABY GEM LETTUCE, RADICCHIO, CRANBERRY, QUINCE, BLUE CHEESE, PECAN, MUSTARD VINAIGRETTE	12
BABY KALE, GALA APPLE, PECORINO, SUNFLOWER SEEDS, TARRAGON, LEMON	14
WARM RED QUINOA, CHOPPED KALE, ALMONDS, MANCHEGO, RADISH, PEAR VINAIGRETTE	15
ROASTED DUCK & ARUGULA SALAD, GRAPEFRUIT, MINT, CILANTRO, PEANUTS, GINGER VINAIGRETTE	18

Appetizers

SWEET POTATO & COX APPLE SOUP, CRISP ROSEMARY, APPLE-MAPLE REDUCTION	10
ASSORTED CHEESES, CANDIED ALMONDS, LOCAL HONEY, FRESH BREADS	18
DOZEN/HALF-DOZEN EAST COAST OYSTERS*, MIGNONETTE, LEMON, FRESH HORSERADISH, COCKTAIL SAUCE	36/19
BRUSCHETTE: MUSHROOM/RICOTTA, BROCCOLINI/PEPPER RELISH, WHITE ANCHOVY/SMOKED BEAN PURÉE	14
SAUTÉED BAY SCALLOPS, KOHLRABI, PLUM, PEAR, CHORIZO, PISTACHIO-HERB PURÉE	18
BAKED HUDSON VALLEY CAMEMBERT, PEAR CHUTNEY, CELERY ROOT PURÉE, CROUTON, POMEGRANATE	16
ROASTED SQUASH & PECAN RAVIOLI, PEARL ONIONS, SHIITAKE MUSHROOMS, BROWN BUTTER	17

Entrées

SAUTÉED RICOTTA GNOCCHI TUSCAN KALE, STRACCIATELLA, PINENUTS, ROASTED GARLIC VINAIGRETTE	24
PAN-SEARED LOCAL ATLANTIC BASS CONFIT CELERY ROOT, WHITE NORTHERN BEANS, SAFFRON, BABY BOK CHOY	31
SEARED LONG ISLAND DUCK BREAST ROASTED SQUASH, CRANBERRY GLAZE, WHEAT BERRIES	29
GRILLED GRASS-FED NY HANGER STEAK POMMES PAILLASSON, HERB SALAD, CONFIT SHALLOT & GREEN PEPPERCORN PURÉE	32
BRAISED ANGUS BEEF SHORT RIBS SMOKED DATE PURÉE, HEIRLOOM SPINACH, PARSNIPS, PECAN CRUMBLE	28
HOUSE-MADE FRESH LINGUINE STEAMED CLAMS, SPINACH, CALABRIAN CHILI, GARLIC, HERB BREADCRUMBS, PARMESAN	26

Sides

ROASTED HERITAGE CARROTS, BREADCRUMBS, GARLIC CHILI	8
ROOT VEGETABLE GRATIN, SQUASH, CELERIAC, SWEET POTATO, ROSEMARY, GRUYERE	10
CHARRED BROCCOLINI, ROASTED GARLIC, CHIPOTLE, FLORY'S TRUCKLE CHEDDAR	9
BRUSSELS SPROUTS, SMOKED CARAMELIZED ONIONS, CRANBERRIES, THYME	10

Desserts

BOURBON APPLE CRUMB PIE, PECANS, SALTED CARAMEL GELATO	10
SALTED HAZELNUT & CHOCOLATE TORTE, HAZELNUT TUILE, VANILLA GELATO	10
VANILLA BEAN CHEESECAKE, HUCKLEBERRIES, POPPY SEEDS	11
WARM CHOCOLATE POT, PEANUT BUTTER GELATO, HONEYCOMB CRISP	10
ASSORTED GELATO OR SORBET	4

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