

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

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	\$ 15/60
GRÜNER VELTLINER, STADT KREMS, AUSTRIA '16	\$ 11/44
CHARDONNAY, POCO A POCO, CALIFORNIA '15	\$ 14/56

Red Wine

*GAMAY, LA GALOCHE, BEAUJOLAIS, FRANCE '15	\$ 13/52
PINOT NOIR, J CHRISTOPHER, OREGON '14	\$ 15/60
RIOJA, SEIS DE LUBERRI, SPAIN '13	\$ 12/48
CÔTES DU RHÔNE VILLAGES, FRANCE '14	\$ 15/60
*MALBEC, RIVUS, ARGENTINA '12	\$ 12/48
BORDEAUX, CHATEAU LA FLEUR BLANCHON '12	\$ 14/56
CABERNET, VINA ROBLES, CALIFORNIA '14	\$ 15/60

Dessert Wine

WELSCHRIESLING/CHARD, KRACHER, AUSTRIA '15	\$ 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
SIXPOINT THE CRISP PILSNER, NEW YORK 5.4%	\$ 8
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
ANDERSON VALLEY MELON GOSE, CALIFORNIA 4.2%	\$ 9
DOWNEAST CIDER HOUSE, MASSACHUSETTS 5.1%	\$ 9

COCKTAILS \$ 14

Duchess

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

Upstate Rose

APPLEJACK, RYE,
APPLE CIDER, LIME, HOUSE-MADE
POMEGRANATE GRENADINE

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

CHARRED BUTTERNUT SQUASH, CORALINE CHICORY, CARAMELIZED PEAR, PUMPKIN SEEDS, MINT YOGURT \$ 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, PEAR VINAIGRETTE \$ 15

ROASTED DUCK & ARUGULA SALAD, GRAPEFRUIT, MINT, CILANTRO, PEANUTS, GINGER VINAIGRETTE \$ 16

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 \$ 34/18

BRUSCHETTA: MUSHROOM/RICOTTA, BROCCOLINI/PEPPER RELISH, WHITE ANCHOVY/SMOKED BEAN PURÉE \$ 14

CRISPY SQUID, KOHLRABI, PERSIMMON, PEAR, CHORIZO, PISTACHIO-HERB PURÉE \$ 18

BURATTA, ROASTED GOLDEN BEETS, SHAVED RADISH, PICKLED MUSTARD SEEDS, GRILLED BREAD \$ 16

ROASTED SQUASH & PECAN RAVIOLI, PEARL ONIONS, SHIITAKE MUSHROOMS, BROWN BUTTER \$ 17

Entrées

SAUTÉED GNOCCHI

BRUSSELS SPROUTS, SPIGARELLO, APPLE PURÉE, GOAT GOUDA, AGED BALSAMIC \$ 24

PAN-SEARED WILD-CAUGHT ATLANTIC BASS

CONFIT CELERY ROOT, CRANBERRY BEANS, SAFFRON, BABY BOK CHOY \$ 31

SEARED LONG ISLAND DUCK BREAST

ROASTED SQUASH, CRANBERRY GLAZE, WHEAT BERRIES \$ 29

GRILLED GRASS-FED HANGER STEAK

CAULIFLOWER AGLIO, BRAISED FENNEL, SHALLOTS, BUTTERBALL POTATOES \$ 32

BRAISED BEEF SHORT RIBS

RUTABAGA PURÉE, ROASTED TURNIPS, WILTED MUSTARD GREENS \$ 28

HOUSE-MADE FRESH LINGUINE

STEAMED CLAMS, SPINACH, CALABRIAN CHILI, GARLIC, HERB BREADCRUMBS, PARMESAN \$ 26

Sides

ROASTED BEETS, APPLES, DILL YOGURT, WALNUTS \$ 8

HERB-ROASTED BABY POTATOES, HOUSE-MADE BOURSIN CHEESE, LEMON \$ 9

ROASTED DELICATA SQUASH, SALSA VERDE, WATERCRESS \$ 10

BRUSSELS SPROUTS, SMOKED CARAMELIZED ONIONS, CRANBERRIES, THYME \$ 10

Desserts

BOURBON APPLE CRUMB PIE, PECANS, SALTED CARAMEL GELATO \$ 10

SALTED HAZELNUT TORTE, CHOCOLATE CRÈME, HAZELNUT BRITTLE, 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

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