

# 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 RED ROMAINE LETTUCE, WALNUTS, MAHÓN CHEESE, SABA BALSAMIC VINEGAR	13
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

GOLDEN BEET SOUP, HOUSE MADE RICOTTA, QUINOA-PUMPKIN SEED CRUNCH	10
ASSORTED CHEESES, CANDIED ALMONDS, LOCAL HONEY, FRESH BREADS	21
DOZEN/HALF-DOZEN EAST COAST OYSTERS*, MIGNONETTE, LEMON, FRESH HORSERADISH, COCKTAIL SAUCE	36/19
ROASTED KING TRUMPET MUSHROOM BRUSCHETTE, HERBED CLOUMAGE CHEESE	12
PAN-ROASTED MONKFISH MEDALLIONS, CURRIED CARROT PURÉE, CHILI-LIME SAUCE, UPLAND CRESS	18
WARM JASPER HILL HARBISON CHEESE, SHAVED BLACK TRUFFLE, WILDFLOWER HONEY, TOAST	19
MUSHROOM DUXELLE TORTELLINI, PARMESAN SUGO, THYME OIL, BRESAOLA	17

## Entrées

SAUTÉED RICOTTA GNOCCHI FENNEL CONSERVA, ROASTED GARLIC, ARUGULA, STRACCIATELLA	24
PAN-SEARED LOCAL ATLANTIC BASS MEYER LEMON BRAISED BEANS, CHARRED CABBAGE, CHERMOULA	31
SEARED LONG ISLAND DUCK BREAST CELERY ROOT PURÉE, CREAMY FARRO, PICKLED PEAR	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

\*\*ADD SHAVED BLACK TRUFFLE TO ANY DISH 25\*\*

## 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 (ADD GELATO 4)	10
SALTED HAZELNUT & CHOCOLATE TORTE, HAZELNUT TUILE, VANILLA GELATO	11
VANILLA BEAN CHEESECAKE, HUCKLEBERRIES, POPPY SEEDS	11
*WARM CHOCOLATE POT, WALNUT NOCELLO GELATO, HONEYCOMB CRISP	10
ASSORTED GELATO OR SORBET	5

\*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