

447 HUDSON Clearwater

LUNCH
WEEKDAYS 12 PM - 3 PM

Beverages

FRUIT SMOOTHIE	\$ 8
ORANGE, BANANA, BLUEBERRY & RASPBERRY (FOR ORAC-ENERGY GREENS ADD \$ 3)	
ORANGE OR GRAPEFRUIT JUICE	\$ 5
COLD-PRESSED JUICES	\$ 8
MORNING ZIP: CARROT, APPLE, GINGER	
GREEN MACHINE: KALE, CUCUMBER, CELERY, APPLE, LEMON	
SPRING FLING: PEAR, CUCUMBER, LEMON, GINGER	
REJUVENATOR: BEET, APPLE, LEMON, GINGER	
HOUSE-MADE NATURAL SODAS	\$ 5
SOUR CHERRY, LEMON-MAPLE, OR PEAR-GINGER	

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
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 HAUT MYLES, FRANCE '14	\$ 14/56
CABERNET, VINDICATED, CALIFORNIA '15	\$ 15/60

Beer

FULL SAIL SESSION LAGER, OREGON, ABV 5.1%	\$ 6
SIXPOINT THE CRISP PILSNER, NEW YORK, ABV 5.4%	\$ 8
SLY FOX PIKELAND PILSNER, PENNSYLVANIA, ABV 4.9%	\$ 9
ANCHOR STEAM LAGER, CALIFORNIA, ABV 4.9%	\$ 8
ITHACA FLOWER POWER IPA, NEW YORK, ABV 7.2%	\$ 9
GREAT DIVIDE FARMHOUSE ALE, COLORADO, ABV 7.3%	\$ 9
LA CHOUFFE BELGIAN PALE ALE, BELGIUM, ABV 8.0%	\$ 10
ANDERSON VALLEY MELON GOSE, CALIFORNIA, ABV 4.2%	\$ 9
DOWNEAST CIDER HOUSE, MASSACHUSETTS, ABV 5.1%	\$ 9

447 HUDSON STREET NEW YORK, NY 10014
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COCKTAILS \$ 13

Proud Mary

VODKA, CELERY,
PICKLED CUCUMBER, OLIVE,
SPICY TOMATO

Elderflower Spritz

ELDERFLOWER LIQUEUR,
FIG VODKA, PROSECCO,
BLOOD ORANGE

Lolita

GIN, APEROL, PROSECCO,
ELDERFLOWER LIQUEUR,
GRAPEFRUIT, LEMON TWIST

Hudson Mule

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

Calacas

JALAPEÑO TEQUILA, BEETS, LIME,
AGAVE, CHILI-LIME SALT

Damson Sour

DAMSON PLUM GIN, EGG WHITE,
ORANGE & LAVENDER BITTERS,
LEMON, ORANGE TWIST

El Diablo

REPOSADO TEQUILA, CASSIS,
GINGER BEER, LIME, BLACKBERRY

HC Pimm's

PIMM'S NO. 1, APPLE,
GINGER ALE, LEMON, ORANGE,
BLACKBERRIES, MINT

Salads / Small Plates

AVOCADO, CHILI FLAKES, MULTI-GRAIN TOAST	\$ 9
SWEET POTATO & COX APPLE SOUP, CRISP ROSEMARY, APPLE-MAPLE REDUCTION	\$ 10
BABY GEM LETTUCE, RAW & ROASTED VEGETABLES, HORSERADISH DRESSING	\$ 12
CHARRED BUTTERNUT SQUASH, CORALINE CHICORY, CARAMELIZED PEAR, PUMPKIN SEEDS, MINT YOGURT	\$ 15
BABY KALE, GALA APPLE, PECORINO, SUNFLOWER SEEDS, TARRAGON, LEMON	\$ 14
FARRO, GRILLED BROCCOLINI, MUSTARD GREENS, SUNCHOKE CRISPS, CHIPOTLE, HERB VINAIGRETTE	\$ 14
WARM RED QUINOA, CHOPPED KALE, POACHED EGG*, ALMONDS, MANCHEGO, PEAR VINAIGRETTE	\$ 15
(ADD TO ANY SALAD: AMISH CHICKEN \$ 6, ORGANIC SEARED SALMON \$ 9, GRASS-FED STEAK \$ 10)	

Sandwiches

MOZZARELLA & GRILLED PORTOBELLO MUSHROOM ARUGULA, PEPPER RELISH, TOASTED FOCACCIA	\$ 14
BEER-BATTERED FISH SANDWICH RED CABBAGE SLAW, CUMIN-LIME AIOLI*, BRIOCHE BUN	\$ 15
GRILLED AMISH CHICKEN BREAST SMOKED TOMATO RELISH, ARUGULA, TARRAGON AIOLI*, CIABATTA	\$ 15
ORGANIC GRASS-FED BEEF OR VEGGIE BURGER GEM LETTUCE, TOMATO, RED ONION, PICKLES, JALAPEÑO AIOLI*, BRIOCHE BUN	\$ 16/14
(ADD CABOT CHEDDAR, JALAPEÑO CHEDDAR, ROQUEFORT BLUE, MANCHEGO, OR CRISPY SHALLOTS \$ 1)	
GRASS-FED HANGER STEAK SLICED MARINATED HANGER STEAK, CARAMELIZED ONIONS, AGED CHEDDAR, BAGUETTE	\$ 16
HOUSE-SMOKED HAM & AGED WHITE CHEDDAR DIJON AIOLI, LETTUCE, PICKLES, MULTI-GRAIN BREAD	\$ 14
(ALL SANDWICHES SERVED WITH CHOICE OF POMMES FRITES OR SIDE SALAD) (ADD EGG* OR AVOCADO \$ 2)	

Entrées

SPINACH & GRUYERE CHEESE QUICHE CRIMINI MUSHROOMS, HERBS, NUTMEG, MIXED LEAF SALAD	\$ 16
SAUTÉED GNOCCHI BABY BRUSSELS SPROUTS, SPIGARELLO, GOAT GOUDA, AGED BALSAMIC	\$ 18
ROASTED SQUASH & PECAN RAVIOLI PEARL ONIONS, SHITAKE MUSHROOMS, BROWN BUTTER	\$ 17
PAN-SEARED WILD CAUGHT BASS CONFIT CELERY ROOT, CRANBERRY BEANS, SAFFRON, BABY BOK CHOY	\$ 22

Sides

ROSEMARY POMME FRITES, HOUSE-MADE DIJON AIOLI*	\$ 5
ROASTED BEETS, APPLES, DILL YOGURT, WALNUTS	\$ 8
FRESH SEASONAL FRUIT BOWL	\$ 6
(ADD YOGURT \$ 2)	

Treats

VANILLA BEAN CHEESECAKE, HUCKLEBERRIES, POPPY SEEDS	\$ 11
WARM CHOCOLATE POT, TOASTED ALMOND GELATO, HONEYCOMB CRISP	\$ 10
FRESH-BAKED DARK CHOCOLATE CHUNK COOKIE	\$ 3
ASSORTED GELATO OR SORBET	\$ 4

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