

# 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*

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 '16	\$ 14/56

## *Red Wine*

PINOT NOIR, J CHRISTOPHER, OREGON '14	\$ 15/60
RIOJA, SEIS DE LUBERRI, SPAIN '13	\$ 12/48
*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

## *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

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 Diable*

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

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

BABY KALE, GALA APPLE, PECORINO, SUNFLOWER SEEDS, TARRAGON, LEMON \$ 14

GRILLED BROCCOLINI, FARRO, POMEGRANATE, MUSTARD GREENS, GOAT CHEESE, CHIPOTLE, HERB VIN \$ 14

WARM RED QUINOA, CHOPPED KALE, POACHED EGG\*, ALMONDS, MANCHEGO, PEAR VINAIGRETTE \$ 15

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

(ADD TO ANY SALAD: AMISH CHICKEN \$ 6, ORGANIC SEARED SALMON \$ 9, GRASS-FED STEAK \$ 10)

## *Sandwiches*

MOZZARELLA & GRILLED PORTOBELLO MUSHROOM  
ARUGULA, PEPPERONCINI RELISH, TOASTED FOCACCIA \$ 14

BEER-BATTERED FISH SANDWICH  
KALE SLAW, PICKLED MUSTARD SEED AIOLI\*, BRIOCHE BUN \$ 15

GRILLED AMISH CHICKEN BREAST  
ROASTED PEAR, ROGUE RIVER SMOKEY BLUE, BABY SPINACH, HERB 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 RICOTTA GNOCCHI  
TUSCAN KALE, STRACCIATELLA, PINENUTS, ROASTED GARLIC VINAIGRETTE \$ 18

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

PAN-SEARED WILD CAUGHT BASS  
CONFIT CELERY ROOT, WHITE NORTHERN BEANS, SAFFRON, BABY BOK CHOY \$ 22

## *Sides*

ROSEMARY POMME FRITES, HOUSE-MADE DIJON AIOLI\* \$ 5

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

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