

447 HUDSON Clearwater

LUNCH
WEEKDAYS 12 PM - 3 PM

Beverages

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

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
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 '15	\$ 11/44
CHARDONNAY, POCO A POCO, CALIFORNIA '15	\$ 14/56

Red Wine

PINOT NOIR, J CHRISTOPHER, OREGON '14	\$ 15/60
RIOJA, SEIS DE LUBERRI, SPAIN '12	\$ 13/52
CÔTES DU RHÔNE VILLAGES, FRANCE '14	\$ 15/60
NEBBIOLO, MALABAILA DI CANALE, ITALY '14	\$ 13/52
MALBEC, RIVUS, ARGENTINA '12	\$ 12/48
BORDEAUX, CHATEAU HAUT MYLES, FRANCE '12	\$ 14/56
CABERNET, VINDICATED, CALIFORNIA '15	\$ 15/60

Beer

FULL SAIL SESSION LAGER, OREGON	\$ 7
SIXPOINT THE CRISP PILSNER , NEW YORK	\$ 8
SLY FOX PIKELAND PILSNER , PENNSYLVANIA	\$ 9
ANCHOR STEAM LAGER, CALIFORNIA	\$ 8
ITHACA FLOWER POWER IPA, NEW YORK	\$ 9
GREAT DIVIDE COLETTE FARMHOUSE ALE, COLORADO	\$ 9
LA CHOUFFE BELGIAN STRONG PALE ALE, BELGIUM	\$ 10
ANDERSON VALLEY BRINEY MELON GOSE, CALIFORNIA	\$ 9
DOWNEAST CIDER HOUSE, MASSACHUSETTS	\$ 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
CHILLED ENGLISH PEA SOUP, PINK MUSCAT GRAPES, FETA, URFA PEPPER, MINT OIL	\$ 10
SHAVED FENNEL, SAVOY SPINACH, KALAMATA OLIVES, CONFIT LEMON, PARMESAN	\$ 14
BOSTON BIBB LETTUCE, ENGLISH PEAS, RADISH, MINT, LIME VINAIGRETTE	\$ 13
BABY KALE, WATERCRESS, WATERMELON, PISTACHIOS, PICKLED RED ONIONS, BASIL VINAIGRETTE	\$ 14
WILD RICE, GARBANZO BEANS, SNOW PEAS, POMEGRANATE SEEDS, BASIL, HARISSA YOGURT	\$ 13
RED QUINOA, TATSOI, CUCUMBER, POACHED EGG*, ALMONDS, MANCHEGO, PEAR VINAIGRETTE	\$ 14
(ADD TO ANY SALAD: AMISH CHICKEN \$ 6 , ORGANIC SEARED SALMON \$ 9 , GRASS-FED STEAK \$ 10)	

Sandwiches

MELTED PROVOLONE & BROCCOLI RABE OLIVE TAPENADE, ALEPPO, SHALLOT VINAIGRETTE, TOASTED FOCACCIA	\$ 14
FRIED FISH SANDWICH RED CABBAGE SLAW, PICKLED MUSTARD SEEDS, 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 BIBB 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 QUICHE SPRING ONIONS, TOMATOES, ASPARAGUS, MIXED LEAF SALAD	\$ 16
HERB GNOCCHI ASPARAGUS, BABY ARUGULA, LEMON, RICOTTA	\$ 18
SAUTÉED HERB SPÄTZLE BRAISED DUCK, RED WINE, PEARL ONIONS, WATERCRESS, PARMESAN	\$ 16
PAN-SEARED MARKET FISH PEPERONATA, WILTED PEA LEAVES, CAPER VINAIGRETTE	\$ 20

Sides

ROSEMARY POMME FRITES, HOUSE-MADE DIJON AIOLI*	\$ 5
SAUTÉED BROCCOLI RABE, BAGNA CAUDA, SHAVED PARMESAN	\$ 10
FRESH SEASONAL FRUIT BOWL	\$ 6
(ADD YOGURT OR FRESH RICOTTA \$ 2)	

Treats

VANILLA BEAN CHEESECAKE, HUCKLEBERRIES, POPPY SEEDS	\$ 11
MILK CHOCOLATE-CARAMEL GELATO, ROASTED PEACH, HAZELNUT CRUMBLE	\$ 9
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