

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
CHENIN BLANC, VINCENT RAIMBAULT, FRANCE '14	\$ 12/48
SAUVIGNON BLANC, GIESEN, NEW ZEALAND '15	\$ 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
MALBEC, RIVUS, ARGENTINA '12	\$ 12/48
BORDEAUX, CHATEAU HAUT MYLES, FRANCE '12	\$ 14/56
NEBBIOLO, MALABAILA DI CANALE, ITALY '14	\$ 13/52
CABERNET, JOHNSON FAMILY, CALIFORNIA '14	\$ 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
ALLAGASH WHITE WITBIER, MAINE	\$ 10
GREAT DIVIDE COLETTE FARMHOUSE ALE, COLORADO	\$ 9
LA CHOUFFE BELGIAN STRONG PALE ALE, BELGIUM	\$ 10
VICTORY KIRSCH CHERRY GOSE, PENNSYLVANIA	\$ 9
DOWNEAST CIDER HOUSE, MASSACHUSETTS	\$ 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

CHILLED ENGLISH PEA SOUP, PINK MUSCAT GRAPES, FETA, URFA PEPPER, MINT OIL \$ 10

SHAVED FENNEL, SAVOY SPINACH, KALAMATA OLIVES, CONFIT LEMON, PARMESAN \$ 14

GEM LETTUCE, PEA LEAVES, HEIRLOOM CARROTS, SUGAR SNAP PEAS, RADISH, LEMON VINAIGRETTE \$ 13

BABY KALE, WATERCRESS, WATERMELON, PISTACHIOS, PICKLED RED ONIONS, BASIL VINAIGRETTE \$ 14

WILD RICE, GREEN 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

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 QUICHE

SPRING ONIONS, TOMATOES, ASPARAGUS, MIXED LEAF SALAD \$ 16

RICOTTA GNOCCHI

HEN-OF-THE-WOODS MUSHROOMS, HERB ROMESCO, CHARRED LEEK VINAIGRETTE, PIAVE CHEESE \$ 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

CHOCOLATE GANACHE TART, STRAWBERRIES, CHANTILLY CREAM \$ 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

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