

# 447 HUDSON Clearwater

LUNCH  
WEEKDAYS 12 PM - 3 PM

## Beverages

SMOOTHIES	
ORANGE, BANANA, BLUEBERRY & RASPBERRY (FOR ORAC-ENERGY GREENS ADD 3)	8
RAW UNSWEETENED COCOA, BANANA, ALMOND BUTTER, ALMOND MILK	9
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	11/44
SPARKLING ROSÉ, ROEDERER ESTATE, CALIFORNIA	19/89
CHAMPAGNE, HENRIOT BRUT, FRANCE 375ML	19/42
LAMBRUSCO MANTOVANO, MOLO 8, ITALY	11/44

## White Wine

ROSÉ, DOMAINE GUEISSARD, PROVENCE, FRANCE '16	12/48
TXAKOLI, URRUZOLA, PAIS VASCO, SPAIN '16	13/52
CHENIN BLANC, VINCENT RAIMBAULT, FRANCE '16	12/48
SAUVIGNON BLANC, GIESEN, NEW ZEALAND '16	12/48
SANCERRE, LA CROIX SAINT LAURENT, FRANCE '16	16/64
GRÜNER VELTLINER, STADT KREMS, AUSTRIA '16	11/44
CHARDONNAY, POCO A POCO, CALIFORNIA '16	14/56

## Red Wine

RIOJA, ERMITA SAN FELICES, SPAIN '15	12/48
PINOT NOIR, J CHRISTOPHER, OREGON '15	16/64
*CARIGNAN BLEND, COCHON VOLANT, FRANCE '16	12/48
BARBERA, GIOVANNI ROSSO, ITALY '14	13/52
*MALBEC, RIVUS, ARGENTINA '12	13/52
BORDEAUX, CHATEAU LA FLEUR BLANCHON '12	15/60
CABERNET, VINA ROBLES, CALIFORNIA '15	15/60

## Beer

FULL SAIL SESSION LAGER, OREGON 5.1%	6
SIXPOINT THE CRISP PILSNER, NEW YORK 5.4%	8
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 † = BIODYNAMIC WINE

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

COCKTAILS 14

## 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 10  
(ADD POACHED EGG\* 2)

CHILLED EDAMAME SOUP, GINGER, HOUSE-MADE RICOTTA, CUCUMBER 10

GEM LETTUCE, ENGLISH PEAS, OLIVES, PRESERVED LEMON, ESPELETTE, MINT LABNEH YOGURT, DILL 14

BABY KALE, POMEGRANATE, PECORINO, PINE NUTS, TAHINI DRESSING 15

CHICKPEAS, ARUGULA, FETA, STRAWBERRIES, HERB VINAIGRETTE 14

RED QUINOA, TATSOI, CUCUMBER, POACHED EGG\*, ALMONDS, MANCHEGO, PEAR VINAIGRETTE 15

WILD RICE BOWL, HUMMUS, AVOCADO, GEM LETTUCE, LENTILS, CAULIFLOWER, POMEGRANATE, PEPITAS 16

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

## Sandwiches

OPEN-FACED GRILLED PORTABELLO MUSHROOM

FETA, OLIVES, ROASTED PEPPERS, CUCUMBER TZATZIKI SAUCE, TOASTED GLUTEN-FREE FOCACCIA 15

GRILLED AMISH CHICKEN BREAST

SMOKED CHEDDAR, ARUGULA, ROASTED GARLIC AIOLI\*, ONION JAM, CIABATTA 16

ORGANIC GRASS-FED BEEF OR VEGGIE BURGER

GEM LETTUCE, TOMATO, RED ONION, PICKLES, JALAPEÑO AIOLI\*, BRIOCHE BUN, POMME FRITES 18/16  
(ADD CABOT CHEDDAR, JALAPEÑO CHEDDAR, ROQUEFORT BLUE, MANCHEGO, OR CRISPY SHALLOTS 1)

GRASS-FED HANGER STEAK

HORSERADISH AIOLI\*, JULIENNE VEGETABLES, JALAPEÑO, CILANTRO, BAGUETTE 17

HOUSE-CURED HAM

GRILLED ONIONS, GRUYÈRE CHEESE, DIJON AIOLI\*, CROISSANT 15

(ALL SANDWICHES SERVED WITH CHOICE OF POMMES FRITES OR SIDE SALAD)  
(ADD EGG\* OR AVOCADO 2)

## Entrées

ENGLISH PEA & FETA CHEESE QUICHE

SPRING ONION, HERBS, MIXED LEAF SALAD 16

SAUTÉED RICOTTA GNOCCHI

FENNEL CONSERVA, ROASTED GARLIC, ARUGULA, STRACCIATELLA 19

HOUSE-MADE MEZZALUNA RAVIOLI

SPIGARELLO & GOAT CHEESE, PATTYPAN SQUASH, RADISH, ZUCCHINI BLOSSOM, MINT 18

CRISPY GLUTEN-FREE FISH TACOS

CABBAGE SLAW, SALSA FRESCA, CHIPOTLE AIOLI, SCALLIONS, LIME, BLACK BEANS 17  
(ADD AVOCADO 2)

POACHED LOCAL ATLANTIC BASS

PRESERVED LEMON COUSCOUS, EGGPLANT-ROASTED PEPPER PURÉE, PEA SHOOTS 24

GRILLED GRASS-FED NY HANGER STEAK

GREEN PEPPERCORN & CONFIT SHALLOT PURÉE, GARLIC-ROSEMARY POMME FRITES, PETITE GREENS 25

## Sides

ROSEMARY POMME FRITES, HOUSE-MADE DIJON AIOLI\* 6

BLISTERED SHISHITO PEPPERS, AGED COTIJA CHEESE, CHILI, LIME 9

CHARRED BRUSSELS SPROUTS, CHERRIES, AGED BALSAMIC VINEGAR 11

FRESH SEASONAL FRUIT BOWL 6  
(ADD YOGURT 2)

## Treats

VANILLA BEAN CHEESECAKE, HUCKLEBERRIES, POPPY SEEDS 12

WARM CHOCOLATE POT, WALNUT NOCELLO GELATO, HONEYCOMB CRISP 10

FRESH-BAKED DARK CHOCOLATE CHUNK COOKIE 3

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