

# 447 HUDSON Clearwater

LUNCH  
WEEKDAYS 12 PM - 3 PM

## Beverages

<b>SMOOTHIES</b>	
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
<b>COLD-PRESSED JUICES</b>	8
MORNING ZIP: CARROT, APPLE, GINGER	
GREEN MACHINE: KALE, CUCUMBER, CELERY, APPLE, LEMON	
SPRING FLING: PEAR, CUCUMBER, LEMON, GINGER	
REJUVENATOR: BEET, APPLE, LEMON, GINGER	
<b>HOUSE-MADE NATURAL SODAS</b>	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	18/40
LAMBRUSCO MANTOVANO, MOLO 8, ITALY	11/44

## White Wine

ROSÉ, DOMAINE GUEISSARD, PROVENCE, FRANCE '16	12/48
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, 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
†CÔTES DU RHÔNE, LA CABOTTE '16	14/56
*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
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

\* = 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 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 10  
(ADD POACHED EGG\* 2)

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

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

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

CHICKPEAS, ARUGULA, FETA, STRAWBERRIES, HERB VINAIGRETTE 14

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

FLUKE CRUDO, SPICY AIOLI\*, PICKLED SCALLIONS, SUNFLOWER SHOOTS, BEAN SPROUTS 17

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

## Sandwiches

MOZZARELLA & GRILLED PORTOBELLO MUSHROOM  
ARUGULA, PEPPERONCINI RELISH, TOASTED GLUTEN-FREE FOCACCIA 14

CRISPY FISH SANDWICH

BABY RED MUSTARD GREENS, PICKLED MUSTARD SEED AIOLI, BRIOCHE BUN 15

GRILLED AMISH CHICKEN BREAST

SMOKED CHEDDAR, ARUGULA, ROASTED GARLIC AIOLI\*, ONION JAM, CIABATTA 15

ORGANIC GRASS-FED BEEF OR VEGGIE BURGER

GEM LETTUCE, TOMATO, RED ONION, PICKLES, JALAPEÑO AIOLI\*, BRIOCHE BUN, POMME FRITES 17/15  
(ADD CABOT CHEDDAR, JALAPEÑO CHEDDAR, ROQUEFORT BLUE, MANCHEGO, OR CRISPY SHALLOTS 1)

GRASS-FED HANGER STEAK

SLICED MARINATED STEAK, PICKLED ONIONS, AGED CHEDDAR, HORSERADISH AIOLI\*, BAGUETTE 16

HOUSE-CURED HAM

GRILLED ONIONS, GRUYÈRE CHEESE, DIJON AIOLI\*, CROISSANT 14

(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  
ROASTED LEEK & BLACK KALE, RADISH, LEMON 17

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\* 5

ROASTED BRUSSELS SPROUTS, SMOKED CARAMELIZED ONIONS, MUSTARD VINAIGRETTE 11

SAUTÉED ASPARAGUS, WHIPPED TOFU, CHILL, LEMON ZEST 10

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