

447 HUDSON *Clearwater*

DINNER TAKEOUT, DELIVERY & OUTDOOR SEATING
NIGHTLY 5 PM - 11 PM

Sparkling

BLANC DE BLANCS BRUT, PAUL DE COSTE, FRANCE	12/48
††MOSCATO GIALLO, MAELI 'DILI', ITALY	16/64
SPARKLING ROSÉ BRUT, PIERRE SPARR, FRANCE	17/68
CHAMPAGNE, FREREJEAN FRÈRES, BRUT 1ER CRU, FR	20/96

White Wine

ROSÉ, GUEISSARD 'LE PETIT', PROVENCE, FRANCE '18	13/52
†ROSÉ, VIEVITÉ, COTES DE PROVENCE, FRANCE '18	16/64
TXAKOLI, URRUZOLA, PAIS VASCO, SPAIN '18	16/64
SAUVIGNON BLANC, GIESEN, NEW ZEALAND '18	13/52
SANCERRE, REVERDY-DUCROUS, FRANCE '19	18/72
GRÜNER VELTLINER, STADT KREMS, AUSTRIA '18	12/48
†CHARDONNAY, POCO A POCO, CALIFORNIA '18	14/56

Red Wine

†CORNICAN BLEND, PERO LONGO, FRANCE '18	16/64
*CARIGNAN BLEND, COCHON VOLANT, FRANCE '19	13/52
PINOT NOIR, J CHRISTOPHER, OREGON '16	17/68
MALBEC, FOSTER, ARGENTINA '17	14/52
BORDEAUX, CHÂTEAU HYOT, FRANCE '15	18/72
CABERNET, VINA ROBLES, CALIFORNIA '17	16/64

Dessert Wine

WELSCHRIESLING/CHARD, KRACHER, AUSTRIA '17	13/64
PASSITO DI PANTELLERIA, C. PELLEGRINO, ITALY '16	10/46
PEDRO XIMENEZ, GRAN RESERVA, SPAIN '88	15/--
MADEIRA, LEACOCK'S RAINWATER, PORTUGAL	10/--
PORT, RAMOS PINTO TAWNY, PORTUGAL	10/--
PORT, TAYLOR FLADGATE 20-YEAR TAWNY, PORTUGAL	15/--
PORT, FONSECA BIN NO.27, DOURO, PORTUGAL 375ML	--/37

Beer

FULL SAIL SESSION LAGER, OREGON 5.1%	7
SIXPOINT THE CRISP PILSNER, NEW YORK 5.4%	9
PEAK ORGANIC FRESH CUT PILSNER, MAINE 4.6%	9
ALLAGASH WHITE, MAINE 5.1%	11
ITHACA FLOWER POWER IPA, NEW YORK 7.2%	9
LA CHOUFFE BELGIAN PALE ALE, BELGIUM 8.0%	11
FIRESTONE WALKER NITRO MERLIN MILK STOUT, CA 5.5%	9
VICTORY SOUR MONKEY WILD ALE, PENNSYLVANIA 9.5%	10
AVAL CIDRE ARTISANAL, BRETAGNE, FRANCE 6.0%	10

* = ORGANIC WINE † = BIODYNAMIC WINE †† = NATURAL WINE

COCKTAILS 16

(ADD ORGANIC CBD OIL 3)

Revival

GIN, LILLET, ABSINTHE,
ORANGE LIQUEUR, LEMON,
DICKEL CHERRY

Duchess

GIN, AVERELL DAMSON PLUM,
EARL GREY TEA, BLACKBERRIES,
LEMON, AGAVE, LEMON TWIST

Hudson Mule

BISON-GRASS VODKA,
GINGER BEER,
LIME, CANDIED GINGER

King's County

RYE, BYRRH, CYNAR, CHARTREUSE,
CARDAMOM, ORANGE BITTERS

Calacas

JALAPEÑO TEQUILA, BEET, LIME,
AGAVE, CHILI-LIME SALT

Volver

MEZCAL, AÑEJO TEQUILA, GREEN
CHARTREUSE, LIME, GINGER, AGAVE,
BASIL, GRAPEFRUIT BITTERS

Old Cuban

AGED RUM, VELVET FALERNUM,
CHAMPAGNE, LIME, MINT,
OLD-FASHIONED BITTERS

Lila-Jane

GIN, ELDERFLOWER LIQUEUR,
LEMON, CUCUMBER

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

Salads

- GEM LETTUCE CAESAR, 3 MIN EGG, ANCHOVY, PARMESAN, GLUTEN-FREE CROUTONS, BLACK PEPPER 17
MIXED GREENS, STRAWBERRIES, CANDY CANE BEETS, ALMONDS, FETA, STRAWBERRY VINAIGRETTE 16
VEGAN KALE SALAD, SUNFLOWER SPROUTS, NECTARINES, HEMP HEARTS, MEYER LEMON DRESSING 15
ARUGULA, PULLED DUCK CONFIT, PISTACHIOS, POMEGRANATE, BLUEBERRIES, CITRUS VINAIGRETTE 18
(ADD TO ANY SALAD: GRILLED CHICKEN 6, ATLANTIC SEARED SALMON 9, GRASS-FED STEAK 10)

Appetizers

- CHILLED VEGAN ZUCCHINI SOUP, COCONUT MILK, HERBES DE PROVENCE, TOASTED PEPITAS 10
ONE DOZEN EAST COAST OYSTERS*, MIGNONETTE, LEMON, FRESH HORSERADISH, COCKTAIL SAUCE 36
PROSCIUTTO SAN DANIELE, HEIRLOOM MELON, FIG, FRESH HERBS, SABA 9
ANTIPASTI: PROSCIUTTO, PECORINO, ROASTED RED PEPPERS, ARTICHOKE HEARTS 13
BURRATA, SPRING ONION, MACERATED CHERRIES, ROSEMARY & TARRAGON VINAIGRETTE 17
PAN-SEARED SCALLOPS, ZUCCHINI, GRAFFITI EGGPLANT, RED PEPPER COULIS 20
CRISPY POLENTA, SEARED SHRIMP, TOMATO, SAUTÉED BABY SPINACH, ITALIAN SOFT HERBS 18
HOUSE-MADE RICOTTA GNOCCHI, BASIL PISTACHIO PESTO, PECORINO 18 / 26

Entrées

- ROASTED LOCAL ATLANTIC BASS VERACRUZ
TOMATO, CAPERS, AVOCADO, PICKLED ONION, CILANTRO 32
SEARED LONG ISLAND DUCK BREAST
SOUR CHERRY MOSTARDA, ROMANO BEANS, TOASTED ALMONDS 31
GRILLED GRASS-FED LOCAL HANGER STEAK
HERBED POTATOES, GRILLED GRAFFITI EGGPLANT, SMOKED PAPRIKA, CHIMICHURRI 33
GRILLED DUROC PORK LOIN (BONELESS CHOP)
HEIRLOOM TOMATOES, PEACHES, FRESH HERBS, SHERRY VINAIGRETTE 29
HOUSE-MADE LINGUINE & LITTLENECK CLAMS
CHERRY TOMATOES, GARLIC, WHITE WINE, PARSLEY, CALABRIAN CHILI 28
VEGAN ZUCCHINI & ASPARAGUS RISOTTO
ZUCCHINI, GRILLED ASPARAGUS, SAUTÉED MUSHROOMS, PARSLEY, LEMON ZEST 25
ORGANIC GRASS-FED BEEF OR VEGGIE BURGER
GEM LETTUCE, TOMATO, RED ONION, PICKLES, JALAPEÑO AIOLI*, BRIOCHE BUN, POMMES FRITES 20
(ADD CABOT CHEDDAR, JALAPEÑO CHEDDAR, ROQUEFORT BLUE, MANCHEGO, OR CRISPY SHALLOTS 1)

Sides

- SAUTÉED BICOLOR CORN, RICOTTA SALATA, TAJIN, LIME, MINT 11
FRIED ARTICHOKE HEARTS, LEMON & CRACKED PEPPER AIOLI, ZA'ATAR 10
VEGAN HEIRLOOM CARROTS, CHICKPEA & TAHINI HUMMUS, CARROT TOP PISTOU, SUMAC 11
VEGAN ROASTED HEIRLOOM SUMMER SQUASH, PARSLEY SALAD, PEPITAS, CAPER-DIJON VINAIGRETTE 9
ROSEMARY POMMES FRITES, HOUSE-MADE DIJON AIOLI* 6

Desserts

- VEGAN KEY LIME PIE, COCONUT & CASHEW CREAM, GRAHAM CRACKER CRUST 10
DARK CHOCOLATE CHUNK BANANA BREAD PUDDING, VINCOTTO-MACERATED STRAWBERRIES, CHANTILLY 10
VANILLA BEAN CHEESECAKE, HUCKLEBERRIES, POPPY SEEDS 12
WARM CHOCOLATE POT, VANILLA GELATO, SALTED TOFFEE BRITTLE 11
SINGLE SCOOP OF GELATO OR SORBET 6

*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; GLUTEN-FREE & VEGAN OPTIONS AVAILABLE UPON REQUEST

EXECUTIVE CHEF TOMAS CURI