



RESTAURANT WEEK Lunch

First Course

Roasted Tomato Soup
red pepper and goat cheese crouton

Beet Salad
mixed baby beets, goat cheese, aged balsamic vinegar

Hudson Chopped Salad
assorted lettuce, tomatoes, red onions, corn, carrots, cucumbers, smoked bacon,
candied pecans, radishes, feta cheese

Main Course

Rainbow Trout
wilted baby arugula, carrots, apples, blackberries, vanilla butter

Buttermilk Fried Chicken
whipped potatoes, pan gravy, biscuit, honey

Steak Frites
all-natural flank steak, french fries, aioli

Summer Risotto
fava beans, red peppers, sweet corn, heirloom tomatoes

Desserts

Chocolate Pot du Creme
chantilly cream, raspberries

NY Style Cheesecake
raspberry coulis

\$20.10 per person not including tax and gratuity

✦ consumption of raw or undercooked foods may increase your risk of food borne illness

✦ a 20% gratuity will be added to parties of 6 or more

✦ Hudson uses zero trans fat oils