



## First Course

**Parship Soup**  
Spiced fig compote

**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

**Jumbo Lump Crabcake**  
braised purple cabbage, fuji apples, mustard sauce

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

**Steak Frites**  
all-natural hanger steak, french fries, aioli

**Wild Mushroom Risotto**  
oyster mushrooms, parmesan, fines herbes, red wine reduction

## Desserts

**Chocolate Pot de Creme**  
chantilly cream, raspberries

**Cinnamon Roll**  
candied pecans, golden raisins

\$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

\* executive chef: Ryan T. Arnold