

## STARTERS

Matzoh Ball Soup  
pulled chicken, carrots, celery, dill

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Local Apple Bisque  
lady crisp apples, goat cheese toast

French Onion Soup Gratinée  
vegetarian broth, gruyere, baguette crouton 9

The Wedge  
iceberg lettuce, tomato, smoked bacon blue cheese dressing 9

Hudson Chopped Salad  
assorted lettuces, tomatoes, red onions, corn, carrots, cucumbers, smoked bacon,  
candied pecans, radishes, feta cheese, champagne vinaigrette 9

Rocket Salad  
roasted apples, arugula, red wine marinated onions, pine nuts, goat cheese, port cranberry vinaigrette 12

Boston Salad  
butter lettuce, roasted beets, dijon vinaigrette, shaved gruyere cheese 9

## TASTERS

Tuna Tartare Sushi Roll  
diced avocado & cucumber, scallions, sesame kimchee vinaigrette 13

New England Lobster  
BLT Lettuce Wraps  
bacon, tomato, boston lettuce cups, new england aioli 15

Truffle Mac 'n Cheese  
parmesan and smoked gouda, shaved black truffle 11  
add lobster 19

Crispy Calamari & Zucchini  
arabiat & dill sour cream dipping sauces 11

Braised Short Rib Tacos  
horseradish cream, pickled radish, smoked gouda 14

Duck Confit Quesadilla  
roasted apples, goat & cheddar cheeses, jalapeño bacon, blood orange jam 13

Seared Diver Scallops  
truffle potato, stewed short rib, crispy leeks 15

Lamb Souvlaki  
cucumber gratin, lemon tahini aioli 15

## BRICK OVEN PIZZA

'Shrooms  
seasonal mushrooms, brie, mozzarella,  
shaved truffle 16

BBQ Chicken  
grilled chicken, vermont cheddar, red onion,  
arugula, BBQ sauce 15

Mighty Meaty  
tasso ham, chorizo, sausage, pepperoni,  
peppers, onions, pepper jack 16

Margherita  
housemade mozzarella, tomato sauce, extra  
virgin olive oil 11

White  
roasted garlic sauce, herbs, fontina cheese,  
extra virgin olive oil 12

Veg Out  
squash, zucchini, red onions, mushrooms,  
roasted red peppers, provolone 12

## SUSTAINABLE

Jumbo Lump Crabcakes  
fricassee of spinach, mushrooms, roasted peppers, warm caper mustard vinaigrette 16/32

Seared Tuna Steak  
truffle wasabi mashed potato, yuzu beurre noisette, asparagus, spinach 14/28

Potato & Horseradish Crusted  
Wild Salmon  
apple swiss chard, beet emulsion 26

Lemon Sole Oscar  
lyonnaise potato, asparagus, maryland lump crab crusted, mustard beurre blanc 25

Crispy Florida Snapper  
citrus cous cous, herb fume, dijon aioli 26

## NATURAL & FREE RANGE

New York Strip Steak  
meyer farms 100% all natural angus beef, maytag blue cheese potatoes,  
garlic spinach, red wine herbed butter 34

Braised BBQ Short Rib  
smoked gouda mac 'n cheese, crispy tobacco onions 23

Crispy Duck Breast & Confit  
sweet potato, fricassee of bacon, pear, arugula, blood orange duck jus 25

Double Boned Pork Chop  
maple cured bacon, swiss chard, sweet potato, grain mustard cab 23

Bell & Evans Farms  
Buttermilk Fried Chicken  
whipped potatoes, buttermilk biscuit, honey, pan gravy 18

The Hudson All Natural Angus Burger  
meyer farms 100% all natural angus beef, herb roasted tomato, apple, brie, flash pickled red onion,  
hand cut french fries  
16  
add bacon \$1

Maine Mussels  
thai curry, coconut milk or hudson mariniere with shallots, white wine, garlic 17

Mushroom Risotto  
oyster & crimini mushrooms, parmesan, smoked gouda, fines herbes, red wine reduction 21

## CHEF'S SIDES

Oven Roasted Garlic Thyme Tomatoes  
Hand Cut Truffle Parmesan Fries  
Whipped Yukon Potatoes  
Sauteed Spinach & Wild Mushrooms  
Bacon & Swiss Chard  
Asparagus Dijonaise

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Hudson Restaurant uses only sustainable  
seafood & all natural meat and poultry  
menus are subject to change to feature  
the freshest products available

**Executive Chef: DEMETRIO A ZAVALA**

consumption of raw or uncooked foods may  
increase risk of food borne illness