

## STARTERS

French Onion Soup  
gruyere, emmenthal, sourdough crouton  
9

Matzoh Ball Soup  
pulled chicken, turnips, carrots, celery  
7

Tuna Tartare  
citrus, chili, wonton triangles  
13

Truffle Mac 'n Cheese  
gruyere, fontina, parmesan, shaved black truffle  
11

Crispy Calamari  
cornmeal crusted with a duo of dipping sauces  
12

Hudson Chopped Salad  
assorted lettuce, tomatoes, red onions, corn, carrots, cucumbers, bacon, candied pecans,  
radishes, feta cheese  
12  
add chicken \$5

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

## BRICK OVEN PIZZA

Margherita  
house made mozzarella, tomato sauce, basil  
extra virgin olive oil  
12

'Shrooms  
seasonal mushrooms, garlic confit  
brie cheese, shaved truffle  
16

BBQ Chicken  
cabot cheddar, shaved red onion,  
arugula, BBQ sauce  
15

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

Veg Out  
grilled squash & zucchini, red onions, mushrooms,  
roasted red peppers, provolone  
13

White  
roasted garlic, herbs, fontina cheese,  
extra virgin olive oil  
13

## ENTREES

Four Egg Omelette  
choice of ham & swiss or asparagus & goat cheese  
served with hand cut french fries or mixed green salad  
15

Buttermilk Fried Chicken  
whipped potatoes, buttermilk biscuit, honey, pan gravy  
19

Maine Mussels  
thai curry or hudson marinere  
17

Whole Grilled Fish  
grilled fennel, lemon, tomatoes  
29

Angus New York Strip Steak  
meyer farms 100% natural angus beef, whipped potatoes, baby carrots, herbed butter,  
33

The Hudson All Natural Angus Burger  
meyer farms 100% natural angus beef, herb roasted tomato, oyster mushrooms, flash pickled red onion,  
hand cut french fries  
16 add bacon or cheese \$1.00

## ON THE SIDE

Potato Chips  
Hand Cut French Fries  
Wilted Spinach and Mushrooms  
Sweet Corn on the Cob  
5

\*executive chef: ryan arnold