

## SOUPS & SALADS

### Matzoh Ball Soup

pulled chicken, carrots, celery, dill 7

### French Onion Soup Gratinee

vegetarian broth, gruyere, baguette crouton 9

### Summer Tomato Salad

lancaster farms heirloom tomatoes, house made buratta, balsamic garlic confit 10

### Peach & Kale Salad

diced peaches, toasted pine nuts, goat cheese, red wine vinaigrette 10

### Farm Beet Salad

marinated tri-color beets, kumquat preserve, mascarpone cheese, sherry gastrique 8

### 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

### Watermelon Salad

irwin farms baby lettuce, goat cheese, florida watermelon, aged balsamic 12

## TASTERS

### Tuna Tartare

grilled mango, malanga chips, avocado, scallion chili vinaigrette 13

### Corn on the Cobb

grilled, topped with a black pepper parmesan butter 5

### Grilled Jumbo Artichokes

lemon sea salt butter, grain mustard dipping 9

### Truffle Mac 'n Cheese

parmesan and smoked Gouda, truffle essence 11

### Grilled Old Bay Shrimp

fried green tomatoes, old bay lemon aioli 12

### Crispy Calamari & Zucchini

arrabbiata & dill sour cream dipping sauces 11

### BBQ Seared Tuna

pickled watermelon, heirloom tomatoes, spinach quinoa, yellow tomato vinaigrette 13

### Lancaster Farms Grilled Veggies

fresh thyme, worcestershire reduction 8

### 3 Seasons Bruschetta

florida tomato & basil, Georgia peach & mascarpone, truffle Irwin mushrooms 8

### Hudson Tacos

lime hoisin duck confit, bbq pork, flounder jalapeño slaw 14

### Steak Carpaccio

shaved all natural tenderloin, grained mustard, capers, lemon xvoo, gaufrettes 15

## BRICK OVEN PIZZA & FLATBREADS

### 'Shrooms

seasonal mushrooms, fontina, mozzarella, spinach pesto 16

### BBQ Chicken Flat

grilled chicken, smoked gouda, grilled red onions, arugula, BBQ sauce 15

### Sausage Pesto

#### Flat

sausage, onions, pesto, peppers 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 Flat

squash, zucchini, red onions, mushrooms, roasted red peppers, provolone 13

## OCEAN SUSTAINABLE

### Flounder Almondine

blissed patty pans, brown butter vinaigrette 22

### Maryland Jumbo Lump Crabcakes

corn salsa, avocado butter, lime gastrique 16/32

### Whole Grilled Bronzini

olive oil potato salad, pickled watermelon and cucumber salad 25

### Atlantic Halibut

squash pearls, tomato coulis, eggplant butter 25

### Grilled Lemon Horseradish Wild Salmon

celery potato puree, orange beet salad 26

## NATURAL & FREE RANGE

### Bacon Wrapped Pork Tenderloin

corn flan, aspiration, lemon thyme jus 21

### Peking Farms Coriander Duck Breast

grilled apricots, lentil pea shoot salad 18

### Meyer Filet Mignon

pave potatoes, asparagus tips, pink peppercorn cognac shallot butter 28

### Bell & Evans Farms

### Buttermilk Fried Chicken

cheddar mashed potatoes & jalapeno corn muffin 18

### The Hudson All Natural Angus Burger

meyer Farms 100% natural Angus beef, arugula, grilled tomatoes, flash pickled red onion,  
hand cut french fries

16

add applewood smoked bacon \$1.50

### Summer Risotto

tomato, fresh peas, smoked gouda, fine herbs, balsamic reduction 18

## CHEF'S SIDES

Sliced Tomatoes Basil & XVOO

Hand Cut Truffle Parmesan Fries

Roasted Beets & Goat cheese

Quinoa Salad

Pave Potatoes

Sauteed Spinach & Wild Mushrooms

Asparagus Shaved Parmesan

Hudson Restaurant uses only sustainable seafood, all natural meat & poultry, and local vegetables.

In season menus are subject to change, to feature the freshest products available.

Corporate Executive Chef: Demetrio A. Zavala. Chef de Cuisine: Joseph Paire

Consumption of raw or uncooked foods may increase risk of food borne illness.

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