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STARTERS

French Onion Soup
gruyere, emmenthal, sourdough crouton
9

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

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

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

Hudson Chopped Salad
assorted lettuce, tomatoes, red onions, corn, carrots, cucumbers,
bacon, candied pecans, radishes, feta cheese
13
add chicken \$5

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

BRICK OVEN PIZZA & FLATBREAD

Margherita
house made mozzarella, tomato sauce, basil
extra virgin olive oil
11

BBQ Chicken Flat
Smoked gouda, shaved red onion,
arugula, bbq sauce
15

'Shrooms
seasonal mushrooms, garlic confit
fontina and mozzarella cheese, pesto
16

Sausage Pesto Flat
sausage,peppers, onions, pesto, pepperjack
16

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

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

ENTREES

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

Whole Grilled Bronzini
olive oil potato salad, pickled watermelon and cucumber salad 25

Meyer Filet Mignon
Pave potatoes, asparagus tips, pink peppercorn cognac shallot butter 28

Bell & Evans Farms
Buttermilk Marinated Fried Chicken
Cheddar Mash potatoes, jalapeño corn muffin, honey 18

The Hudson All Natural Angus Burger
meyer farms 100% natural angus beef, grilled tomatoes,
arugula, flash pickled red onion, hand cut french fries
16
add bacon or cheese \$1

ON THE SIDE

Potato Chips
Hand Cut French Fries
Wilted Spinach and Mushrooms
6

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