



STARTERS

CRAB CAKE 17
JUMBO LUMP CRAB CAKE, SQUASH BLOSSOM,
SWEET CORN-PIQUILLO PEPPER SALAD

JAPANESE YELLOWTAIL TARTARE 16
AVOCADO ROULADE, APPLES, CELERY, RADISH,
PASSION FRUIT

RICOTTA & PEA RAVIOLI 16
MINT, BLACK GARLIC BUTTER

GREEN & WHITE ASPARAGUS 17
CHICKEN WINGS, MORELS, CURED EGG YOLK

RAZOR CLAM CEVICHE 15
LIME, MANGO, PICKLED ONIONS

CARROT & CITRUS SALAD 15
YOGURT, PISTACHIOS, PEACHES, TARRAGON

OCTOPUS CARPACCIO 15
BLACK GARLIC, FAVA BEANS, ROMESCO, SALSA
VERDE

SOUP & SANDWICH 14
PEA SOUP, PROSCIUTTO, TRUFFLE-BUTTER
SANDWICH

RAZOR CLAM CEVICHE 15
LIME, MANGO, PICKLED ONIONS

LITTLE GEM SALAD 10
CUCUMBER, AVOCADO, ORANGE, SWEET AND SOUR
OLIVE OIL



4.11.17

SHARES

MONKEY BREAD 9
HONEY BUTTER, FLEUR DE SEL

HUDSON GARDEN NOSHES 19
DEVILED EGGS, HEADCHEESE, DUCK PROSCIUTTO,
WHITE BEAN LARDO BRUSCHETTA, OLIVES,
CHICKEN LIVER MOUSSE

SEAFOOD CHARCUTERIE NOSH 22
OCTOPUS TERRINE, BOQUERONES, LOBSTER
ROLLS, MINI LOX BAGEL, PRESERVED TUNA

FARM HOUSE CHEESES 3 for 20 -
SEASONAL ACCOMPAINMENTS, HOUSEMADE RED
WINE BREAD
ADD ADDITIONAL CHEESE + 7 EACH

SALADS *and* SANDWICHES

HUDSON CHOPPED SALAD 19
NAPA CABBAGE, CHICKEN, TROPICAL FRUIT, SPRING
VEGETABLES, CANDIED CASHEWS, HONEY-GINGER
VINAIGRETTE

HUDSON BURGER 19
GRASS FED BEEF, BACON, CHEDDAR, SPECIAL SAUCE

SOFT SHELL CRAB CLUB 26
AVOCADO, BACON, TOMATOES, PEPPER MILK BREAD,
JALAPENO MAYONNAISE

BUTTERMILK CHICKEN COBB 22
TOMATO, AVOCADO, CRISPY BACON, BLUE CHEESE

HAM, EGG & CHEESE SANDWICH 23
PICKLED SPRING VEGETABLES

EXECUTIVE CHEF JULIAN ALONZO

ENTREES

HERB CRUSTED SKATE 24
LENTILS DU PUY, PINEAPPLE, CAPERS, BROWN
BUTTER

BUCATINI PASTA 24
LOBSTER BOLOGNESE, LOCAL RICOTTA CHEESE

ROTISSERIE CHICKEN 25
FLAVORS OF RANCH, MASHED POTATOES, CHICKEN
SAUSAGE, MUSHROOMS

MILK FED PORK 26
PEARL ONION, SWEET AND SOUR GRAPES

LUMACONI PASTA 24
BABY CLAMS, CRISPY PORK BELLY, HOT CHILIES

POACHED HALIBUT 25
PURPLE CAULIFLOWER, RAMPS, MEYER LEMON
VINAIGRETTE

CHICKEN PAILLARD 23
TOMATO, FENNEL, OLIVES, PINE NUTS

ELYSIAN FIELDS LAMB 27
RACK AND LOIN OF LAMB, FAVA BEANS, HON
SHEMEJI MUSHROOMS, RHUBARB

ON THE SIDE

MALT VINEGAR FRIES 5

CRISPY CAULIFLOWER "BUFFALO STYLE" 8
BLUE CHEESE

GNOCCHI 8
COLLECTION OF SPRING VEGETABLES, HERB BEURRE
FONDUE, PARMESAN

SWEET CORN SUCCOTASH 8
HEIRLOOM BEANS, GINGER, COCONUT MILK, GREEN
ONIONS

WEEKDAYS - 11:30 AM - 3:30 PM

WEEKENDS - 11:30 AM - 6:00 PM

BAR SERVICE AVAILABLE - 3:30 PM - 6:00 PM