



STARTERS

STRAWBERRY GAZPACHO 12
OPAL BASIL, TOMATO SORBET, CROUTONS

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

HEIRLOOM TOMATOES 14
BURATTA "SPHERE", FINGER LIMES, JALAPENO, LEMON

VARIATIONS OF WATERMELON 15
WATERMELON LOLLIPOPS, PICKLED WATERMELON, FETA CHEESE, BLACK OLIVES, SHALLOTS, BOSTON LETTUCE

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

BLACK SEA BASS CARPACCIO 16
LECHE DE TIGRE, CHARRED CUCUMBERS, RADISH

JUMBO LUMP CRAB CAKE 17
SQUASH BLOSSOM MOSTARDA, AVOCADO, SEA BEANS

SAUTEED BABY SQUID 14
CUCUMBER SPAGHETTI, LEMON, FLOWERS

BOMBA RICE 15
CHANTERELLE MUSHROOMS, POACHED HEN'S EGG, SOFRITOLEMON



7.31.17

EXECUTIVE CHEF JULIAN ALONZO

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, SUMMER VEGETABLES, CANDIED CASHEWS, HONEY-GINGER VINAIGRETTE

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

GRILLED DIVER SEA SCALLOPS 25
BABY ARUGULA SALAD, RED ONIONS, ORANGE VINAIGRETTE

HAM, EGG & CHEESE SANDWICH 23
PICKLED RAMP AIOLI, CHICK PEAS FRIES

LOBSTER CLUB 29
AVOCADO, BACON, TOMATOES, PEPPER MILK BREAD, JALAPENO MAYONNAISE

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

ENTREES

RED WINE CAVATELLI 25
RABBIT SAUSAGE, BROCCOLI RABE, CHILI, CHIVE BLOSSOMS, RAISINS, PINE NUTS

BUCATINI PASTA 24
LOBSTER BOLOGNESE, LOCAL RICOTTA CHEESE

SCALLOP & FOIE GRAS RAVIOLI 25
SWEET CORN SYRUP, RICOTTA

TASMANIAN SEA TROUT 26
CORN AND PORK BELLY CAKE, HON SHIMEJI MUSHROOMS

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

CHICKEN & BROCCOLI' 25
RAW & COOKED BROCCOLI, SHITAKE MUSHROOMS, SESAME

PORCULET DU LAIT
IN THE STYLE OF PORTUGAL 26
BABY CLAMS, CHILIES, TOMATILLOS, CHARRED ONIONS

ELYSIAN FIELDS SLOW COOKED BBQ RIBS 27
FRIED GREEN TOMATOES, GRILLED PEACHES

ON THE SIDE

MALT VINEGAR FRIES 5

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

CRISPY CAULIFLOWER "BUFFALO STYLE" 8
BLUE CHEESE

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

GOAT CHEESE CROQUETTES 11
SMOKED PINEAPPLE MAYO

WEEKDAYS - 11:30 AM - 3:30 PM | WEEKENDS - 11:30 AM - 6:00 PM | BAR SERVICE AVAILABLE - 3:00 PM - 6:00 PM