



## STARTERS & SHARES

### NYC BURRATA 18

watermelon, heirloom tomatoes, balsamic, basil seeds, sourdough v, (gf: sub cucumber for sourdough)

### CHILLED SWEET CORN SOUP 14 🌱

coconut milk, ginger, charred corn & fresno pepper "succotash" | vg, gf

### BROCCOLI 15 🌱 🌱 🌱

madras turmeric hummus, radish, fennel, orange, sherry vinaigrette, togarashi | vg, gf

### WHIPPED BROOKLYN RICOTTA 16 🌱

black pepper -thyme honey, orange maldon, rustic bread v, (gf: sub cucumber for bread)

### CITRUS & SUGARCANE CURED SUSTAINABLY SOURCED SALMON 18 🌱 🌱 🌱

american paddlefish caviar, clabbered cream, crispy potato chips | gf

### WARM PAIN D'AVIGNON SOURDOUGH 12

crudité, cucumber raita (vg: sub hummus for raita)

### B&B PICKLED & FRIED OKRA 16

smokey remoulade, lime salt | vg

*Inspired by the traditional African American recipes found in Dr. Jessica Harris's New York Times Best Seller "High on the Hog" (available at NYBG Shop)*

## SANDWICHES & SALADS

sandwiches served with a nice lil salad or hand cut fries

### FREEBIRD FARMS CRISPY CHICKEN COBB 24

baby romaine, tomato, bacon, gorgonzola, chives

### ROASTED LOCAL VEGETABLE & EMMER SALAD 18 🌱 🌱

arugula, cauliflower, english peas, corn, radish, feta cheese, sherry vinaigrette v, vegan upon request

### BEEF SALAD 19

marinated roasted beets, goat cheese, baby frisee, pistachio crumble, compressed champagne apples | v, vegan upon request

### LIL' GEM CAESAR 16

sea salt cured egg yolk, grana padano cheese, tiny brioche croutons

*add grilled freebird farms chicken +9*

*add sustainably sourced salmon +16*

*add roasted tofu +8 🌱*

### HUDSON BURGER 24 🌱 🌱

short rib blend, applewood smoked bacon-onion jam, aged cheddar, bg sauce, lettuce, tomato

### GARDEN BURGER 22 🌱 🌱 🌱

caramelized tomato jam, creamy feta, butter lettuce | v, vegan upon request

### FREEBIRD FARMS CRISPY CHICKEN SANDWICH 23 🌱 🌱


brioche, cheddar, pickle, horseradish aioli, compressed persian cucumber, bacon

(v) vegetarian (vg) vegan (gf) gluten-free

\*CONSUMING RAW OR UNDERCOOKED EGGS, BEEF, LAMB, MILK PRODUCTS, PORK, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS.

## ENTREES

**SUSTAINABLY SOURCED FAROE ISLAND SALMON 29**   
roasted hudson valley vegetables,  
basil-broccoli puree, curtido | gf

**FREEBIRD FARMS CHICKEN BREAST 28**   
parsnip puree, radish, baby carrots,  
shitake, runner beans, beurre blanc | gf

**BRAISED LAMB TAGLIATELLE PASTA 29**   
thomas farms braised lamb shoulder,  
mushrooms, roasted ricotta salata,  
extra virgin olive oil, mint

**HARVEST VEGETABLE QUINOTTO 25**     
creamy quinoa, aji amarillo,  
espelette, arbequina olive oil,  
roasted seasonal vegetables  
v, gf, vegan upon request

**CHEF NELSON'S SUSTAINABLY SOURCED FISH OF THE DAY M/P**

**CRISPY CARROT SCHNITZEL 25**  
sesame, fermented carrot vinaigrette,  
miso aioli, radish, lovage | vg

## ON THE SIDE

**EDIBLE ACADEMY VEGETABLES 12**   
vg

**HAND-CUT FRIES 9**   
herb salt | vg

**CRISPY POTATO CHIPS 11**   
cacio e pepe aioli

**NICE LIL SALAD 9/SIDE | 15/FULL**

## AROUND THE TABLE PLANT LEGEND

 Sugarcane	 Brassica	 Tuber
 Pepper	 Grains	 Cooking
 Breadfruit	 Banana	 Table
 Squash	 Corn	
 Rice	 Beans	

Share your Around the Table Experience  
#aroundthetable #foodstories

Chef de Cuisine: Nelson Siavichay

SHARE YOUR EXPERIENCE! ... @HUDSON\_GARDENGRILL ... #HUDSONGARDENGRILL

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