

447 HUDSON Clearwater

DINNER
NIGHTLY 5:30 PM - MIDNIGHT

Sparkling

PROSECCO, VALDO, VENETO, ITALY	11/44
SPARKLING ROSÉ, ROEDERER ESTATE, CALIFORNIA	19/89
CHAMPAGNE, HENRIOT BRUT, FRANCE 375ML	19/42
*LAMBRUSCO SECCO, CA' MONTANARI, MODENA, ITALY	12/50

White Wine

ROSÉ, DOMAINE GUEISSARD, PROVENCE, FRANCE '16	12/48
TXAKOLI, URRUZOLA, PAIS VASCO, SPAIN '16	15/60
CHENIN BLANC, VINCENT RAIMBAULT, FRANCE '16	13/52
SAUVIGNON BLANC, GIESEN, NEW ZEALAND '16	13/52
SANCERRE, REVERDY-DUCROUS, FRANCE '17	17/68
GRÜNER VELTLINER, STADT KREMS, AUSTRIA '16	12/48
CHARDONNAY, POCO A POCO, CALIFORNIA '16	14/56

Red Wine

†CORSIKAN BLEND, PERO LONGO, FRANCE '15	14/56
NERELLO MASCALESE, PIETRADOLCE, ITALY '16	13/52
*CARIGNAN BLEND, COCHON VOLANT, FRANCE '16	12/48
PINOT NOIR, J CHRISTOPHER, OREGON '15	17/68
*MALBEC, RIVUS, ARGENTINA '12	13/52
BORDEAUX, CHÂTEAU BOYREIN, FRANCE '11	16/64
CABERNET, VINA ROBLES, CALIFORNIA '15	15/60

Dessert Wine

WELSCHRIESLING/CHARD, KRACHER, AUSTRIA '17	13/64
PASSITO DI PANTELLERIA, C. PELLEGRINO, ITALY '16	10/46
PEDRO XIMENEZ, GRAN RESERVA, SPAIN '87	15/--
MADEIRA, LEACOCK'S RAINWATER, PORTUGAL	10/--
PORT, RAMOS PINTO TAWNY, PORTUGAL	10/--
PORT, TAYLOR FLADGATE 20-YEAR TAWNY, PORTUGAL	15/--
PORT, FONSECA BIN NO.27, DOURO, PORTUGAL 375ML	--/37

Beer

FULL SAIL SESSION LAGER, OREGON 5.1%	6
PILSNER URQUELL, CZECH REPUBLIC 4.4%	8
SLY FOX PIKELAND PILSNER, PENNSYLVANIA 4.9%	9
ANCHOR STEAM LAGER, CALIFORNIA 4.9%	8
ALLAGASH WHITE, MAINE 5.1%	10
ITHACA FLOWER POWER IPA, NEW YORK 7.2%	9
LA CHOUFFE BELGIAN PALE ALE, BELGIUM 8.0%	11
PEEKSKILL SIMPLE SOUR, NEW YORK 4.8%	9
DOWNEAST CIDER HOUSE, MASSACHUSETTS 5.1%	9

* = ORGANIC WINE † = BIODYNAMIC WINE

COCKTAILS 15
(ADD ORGANIC CBD OIL 3)

Upstate Rose

APPLEJACK, RYE,
APPLE CIDER, LIME,
POMEGRANATE GRENADINE

Duchess

GIN, AVERELL DAMSON PLUM,
EARL GREY TEA, BLACKBERRIES,
LEMON, AGAVE, LEMON TWIST

Hudson Mule

BISON-GRASS VODKA,
GINGER BEER,
LIME, CANDIED GINGER

King's County

RYE, BYRRH, CYNAR, CHARTREUSE,
CARDAMOM, ORANGE BITTERS

Calacas

JALAPEÑO TEQUILA, BEET, LIME,
AGAVE, CHILI-LIME SALT

Volver

MEZCAL, AÑEJO TEQUILA, GREEN
CHARTREUSE, LIME, GINGER, AGAVE,
BASIL, GRAPEFRUIT BITTERS

Old Cuban

AGED RUM, VELVET FALERNUM,
CHAMPAGNE, LIME, MINT,
OLD-FASHIONED BITTERS

Sparrow

PISCO, YUZU, EGG WHITE,
ORANGE BLOSSOM,
ANGOSTURA BITTERS

Salads

ROASTED SQUASH & BABY SPINACH, PUMPKIN SEEDS, CRANBERRIES, FETA, CIDER VINAIGRETTE	16
GRILLED GEM LETTUCE, CONFIT OLIVES, ESPELETTE, RADISH, DILL, PRESERVED LEMON VINAIGRETTE	14
ROASTED BEETS, ORANGES, BLUE CHEESE, ORANGE VINAIGRETTE	16
BABY KALE, APPLES, CANDIED PECANS, MEYER LEMON VINAIGRETTE	15

Appetizers

ROASTED GOLDEN BEET SOUP, RICOTTA, PUMPKIN SEED QUINOA CRUMBLE	10
ASSORTED CHEESES, CANDIED ALMONDS, LOCAL HONEY, FRESH BREADS	23
ONE DOZEN EAST COAST OYSTERS*, MIGNONETTE, LEMON, FRESH HORSERADISH, COCKTAIL SAUCE	36
PANCETTA & WHITE CHEDDAR FLATBREAD, APPLES, ARUGULA, BLACK PEPPER	9
DUCK CONFIT RILLETTE, SHAVED BRUSSELS SPROUTS, PEAR MOSTARDA	12
BURRATA, MARINATED CHICKPEAS, SUN-DRIED TOMATO, TOAST	17
SWEET POTATO & GOAT CHEESE TORTELLINI, SALSA VERDE, WATERCRESS	19
POTATO-CRUSTED SEARED SCALLOPS, MOJO SAUCE, AVOCADO MOUSSE, CHIPOTLE	20
CRISPY CHESTNUT & PARMESAN POLENTA, CHARRED BROCCOLINI, ROASTED GARLIC, CHILI	16

Entrées

SAUTÉED RICOTTA GNOCCHI ROASTED MUSHROOMS, ARUGULA, STRACCIATELLA, ROASTED GARLIC VINAIGRETTE	25
PAN-ROASTED LOCAL ATLANTIC BASS ROASTED BABY CARROTS, FENNEL PURÉE, BLOOD ORANGE	32
SEARED LONG ISLAND DUCK BREAST GRILLED BROCCOLINI, SWISS CHARD, APRICOT & WHITE WINE PURÉE	31
GRILLED GRASS-FED NY HANGER STEAK HERBED POTATOES, TEMPURA SQUASH, GREEN PEPPERCORN-CONFIT SHALLOT PURÉE	33
BRAISED SHORT RIB SWEET POTATO PUREE, RADISH, PISTACHIO DUKKAH	29
HAND-CUT TAGLIATELLE PECORINO, CRACKED PEPPER, LEMON, WHITE TRUFFLE	27

Sides

ROASTED FINGERLING POTATOES, SHALLOT-GARLIC SALAMOIA	10
CAULIFLOWER GRATIN, BECHAMEL, PECORINO, RYE BREADCRUMBS	9
ROASTED BUTTERNUT SQUASH, BROWNED BUTTER, PEPITAS	10
CHARRED BRUSSELS SPROUTS, GREEN OLIVE TAPENADE, AGED BALSAMIC	11

Desserts

LEMON BRÛLÉE TART, MIXED BERRIES, CHANTILLY CREAM	11
UPSTATE APPLES & BOURBON POT PIE (ADD VANILLA GELATO 3)	10
WARM CHOCOLATE POT, WALNUT NOCELLO GELATO, SALTED TOFFEE BRITTLE	11
VANILLA BEAN CHEESECAKE, HUCKLEBERRIES, POPPY SEEDS	12
SINGLE SCOOP OF GELATO OR SORBET	6

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
WE SERVE ONLY HORMONE & ANTIBIOTIC-FREE BEEF, FISH, POULTRY, DAIRY & EGGS

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