

447 HUDSON Clearwater

Beverages

LUNCH

WEEKDAYS 12 PM - 3 PM

VEGAN SMOOTHIES

FRUIT: ORANGE, BANANA, BLUEBERRY & RASPBERRY (ADD ORAC-ENERGY GREENS 3)	8
CHOCOLATE ALMOND: RAW UNSWEETENED COCOA, BANANA, ALMOND BUTTER, ALMOND MILK (ADD MACA ROOT POWDER 3)	9

ORANGE OR GRAPEFRUIT JUICE 5

COLD-PRESSED JUICES 8

MORNING ZIP: CARROT, APPLE, GINGER	
GREEN MACHINE: KALE, CUCUMBER, CELERY, APPLE, LEMON	
SPRING FLING: PEAR, CUCUMBER, LEMON, GINGER	
REJUVENATOR: BEET, APPLE, LEMON, GINGER	

HOUSE-MADE NATURAL SODAS 5

SOUR CHERRY, LEMON-MAPLE, OR PEAR-GINGER

(ADD ORGANIC CBD OIL TO ANY BEVERAGE 3)

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

†CORNICAN 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

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

447 HUDSON STREET NEW YORK, NY 10014
WWW.HUDSONCLEARWATER.COM

COCKTAILS 14

(ADD ORGANIC CBD OIL 3)

Proud Mary

VODKA, CELERY,
PICKLED CUCUMBER, OLIVE,
SPICY TOMATO

Elderflower Spritz

ELDERFLOWER LIQUEUR,
FIG VODKA, PROSECCO,
BLOOD ORANGE

Lolita

GIN, APEROL, PROSECCO,
ELDERFLOWER LIQUEUR,
GRAPEFRUIT, LEMON TWIST

Hudson Mule

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

Calacas

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

Damson Sour

DAMSON PLUM GIN, EGG WHITE,
ORANGE & LAVENDER BITTERS,
LEMON, ORANGE TWIST

El Diablo

REPOSADO TEQUILA, CASSIS,
GINGER BEER, LIME, BLACKBERRY

HC Pimm's

PIMM'S NO. 1, APPLE,
GINGER ALE, LEMON, ORANGE,
BLACKBERRIES, MINT

Salads / Small Plates

AVOCADO, CHILI FLAKES, MULTI-GRAIN TOAST 11
(ADD POACHED EGG* 2)

ROASTED GOLDEN BEET SOUP, RICOTTA, PUMPKIN SEED QUINOA CRUMBLE 10

GRILLED GEM LETTUCE, CONFIT OLIVES, ESPELETTE, RADISH, DILL, PRESERVED LEMON VINAIGRETTE 14

BABY KALE, APPLES, CANDIED PECANS, MEYER LEMON VINAIGRETTE 15

CHICKPEAS, RED ONION, FETA, SUN-DRIED TOMATOES, CELERY, ARUGULA, HERB VINAIGRETTE 14

WARM RED QUINOA, BABY KALE, POACHED EGG*, ALMONDS, MANCHEGO, PEAR VINAIGRETTE 15

WILD RICE BOWL, HUMMUS, AVOCADO, GEM LETTUCE, LENTILS, CAULIFLOWER, POMEGRANATE, PEPTAS 16

(ADD TO ANY SALAD: SULLIVAN FARMS CHICKEN 6, ATLANTIC SEARED SALMON 9, GRASS-FED STEAK 10)

Sandwiches

GRILLED OPEN-FACED PORTABELLO MUSHROOM

CHARRED BROCCOLI RABE, ROASTED PEPPERS, MOZZARELLA, TOASTED GLUTEN-FREE FOCACCIA 15

CRISPY FISH SANDWICH

COLESLAW, TARTAR SAUCE, LEMON 17

GRILLED UPSTATE NY CHICKEN BREAST

APPLEWOOD-SMOKED BACON, GEM LETTUCE, CHIPOTLE HONEY MUSTARD 16

ORGANIC GRASS-FED BEEF OR VEGGIE BURGER

GEM LETTUCE, TOMATO, RED ONION, PICKLES, JALAPEÑO AIOLI*, BRIOCHE BUN, POMME FRITES 18/16
(ADD CABOT CHEDDAR, JALAPEÑO CHEDDAR, ROQUEFORT BLUE, MANCHEGO, OR CRISPY SHALLOTS 1)

GRASS-FED HANGER STEAK

SAUTÉED MUSHROOMS, CARAMELIZED ONIONS, JACK CHEESE 17

HOUSE-CURED HAM

GRILLED ONIONS, GRUYÈRE CHEESE, DIJON AIOLI*, CROISSANT 15

(ALL SANDWICHES SERVED WITH CHOICE OF POMMES FRITES OR SIDE SALAD)
(ADD EGG* OR AVOCADO 2)

Entrées

SPINACH & ROASTED RED PEPPER QUICHE

FETA, HERBS, MIXED LEAF SALAD 16

SAUTÉED RICOTTA GNOCCHI

ROASTED MUSHROOMS, ARUGULA, STRACCIATELLA, ROASTED GARLIC VINAIGRETTE 20

HOUSE-MADE TORTELLINI

SWEET POTATO & GOAT CHEESE, SALSA VERDE, WATERCRESS 19

PAN-ROASTED LOCAL ATLANTIC BASS

ROASTED BABY CARROTS, FENNEL PURÉE, BLOOD ORANGE 24

GRILLED GRASS-FED NY HANGER STEAK FRITES

GREEN PEPPERCORN SAUCE, ROSEMARY POMME FRITES, MIXED LETTUCES 25

Sides

ROSEMARY POMME FRITES, HOUSE-MADE DIJON AIOLI* 6

ROASTED FINGERLING POTATOES, SHALLOT-GARLIC SALAMOIA 10

CHARRED BRUSSELS SPROUTS, GREEN OLIVE TAPENADE, AGED BALSAMIC 11

FRESH SEASONAL FRUIT BOWL 6

(ADD YOGURT 2)

Treats

VANILLA BEAN CHEESECAKE, HUCKLEBERRIES, POPPY SEEDS 12

WARM CHOCOLATE POT, WALNUT NOCELLO GELATO, SALTED TOFFEE BRITTLE 11

FRESH-BAKED DARK CHOCOLATE CHUNK COOKIE 3

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