

447 HUDSON *Clearwater*

DINNER TAKEOUT, DELIVERY, OUTDOOR & INDOOR SEATING
5 PM - 11 PM NIGHTLY

Sparkling

BLANC DE BLANCS, CAVES DE WISSEMBOURG, "SIMONET", FR 16/64
CHAMPAGNE CANARD-DUCHENE BRUT, FR 35/148
SPARKLING ROSÉ, CREMANT BRUT, DOPFF & IRION, FR 20/80
*LAMBRUSCO, LINI 910, EMILIA-ROMAGNA, ITALY 17/68

Orange & Rosé Wine

†PET-NAT ORANGE, MOSCATO GIALLO, MAELI, ITALY '22 21/84
†ORANGE, AZAL & ARINTO, "DO BOJO", PORTUGAL 20/80
*ROSÉ, DOMAINE GUEISSARD, PROVENCE, FRANCE '23 16/64

White Wine

*TXAKOLI DE GETARIA, URRUZOLA, BASQUE, SPAIN '24 18/72
SAUVIGNON BLANC, GIESEN, NEW ZEALAND '24 17/68
POUILLY-FUME, RAIMBAULT-PINEAU, FRANCE '22 22/88
*GRÜNER VELTLINER, WEINGUT STADT KREMS, AUSTRIA '24 18/72
*ARNEIS, CARBONE, ROERO DOCG, PIEDMONT, ITALY '23 18/72
†CHARDONNAY, POCO A POCO, MEDOCINO, CA '21 19/76

Red Wine

†PINOT NOIR, 'LANDFORM', WILLAMETTE, OREGON '22 21/84
*CHIANTI CLASSICO, LECCIA, TUSCANY, ITALY '22 20/80
*NERELLO MASCALESE, CAMARDA, SICILY, ITALY '21 19/76
*MALBEC, FINCA ABRIL, UCO VALLEY, ARGENTINA '22 17/68
BORDEAUX, MARJOSSE, BORDEAUX, FRANCE '16 22/88
*CABERNET, ROUTESTOCK, NAPA VALLEY, CALIFORNIA '23 21/84

Dessert Wine

WELSCHRIESLING/CHARD, KRACHER, AUSTRIA '20 375ML 18/85
*PASSITO DI PANTELLERIA, PELLEGRINO, ITALY '21 500ML 24/170
PEDRO XIMENEZ, DON PX GRAN RESERVA, SHERRY SPAIN 24/- -
MADEIRA, LEACOCK'S RAINWATER, PORTUGAL 13/- -
PORT, TAYLOR FLADGATE 20-YEAR TAWNY, PORTUGAL 22/215

Beer

FOUNDERS SOLID GOLD PREMIUM LAGER, MI 4.4% 8
PEAK ORGANIC FRESH CUT PILSNER, MAINE 4.6% 9
ALLAGASH WHITE, MAINE 5.1% 12
ITHACA FLOWER POWER IPA, NEW YORK 7.2% 10
LA CHOUFFE BELGIAN PALE ALE, BELGIUM 8.0% 13
WÖLFFER ESTATE, NO. 139 DRY ROSÉ CIDER, NY 6.9% 15
NON-ALCOHOLIC ATHLETIC LITE LAGER, CT <0.5% 9

* = ORGANIC WINE † = BIODYNAMIC WINE †† = NATURAL WINE

COCKTAILS

Revival

GIN, LILLET, ABSINTHE,
ORANGE LIQUEUR, LEMON,
DICKEL CHERRY 17

Duchess

GIN, AVERELL DAMSON PLUM,
EARL GREY TEA, BLACKBERRIES,
LEMON, AGAVE, LEMON TWIST 17

Hudson Mule

BISON-GRASS VODKA, GINGER BEER,
LIME, CANDIED GINGER 17

King's County

RYE, BYRRH, CYNAR, CHARTREUSE,
CARDAMOM, ORANGE BITTERS 19

Calacas

JALAPEÑO TEQUILA, BEET, LIME,
AGAVE, CHILI-LIME SALT 18

Volver

MEZCAL, AÑEJO TEQUILA, GREEN
CHARTREUSE, LIME, GINGER, AGAVE,
BASIL, GRAPEFRUIT BITTERS 19

Old Cuban

AGED RUM, VELVET FALERNUM,
CHAMPAGNE, LIME, MINT,
OLD-FASHIONED BITTERS 18

Lila-Jane

GIN, ELDERFLOWER LIQUEUR,
LEMON, CUCUMBER 17

NON-ALCOHOLIC

Nozeco Spritz

APEROL INSPIRED SPRITZ 15

Lyre's Negroni

LYRE'S GIN,
FREE SPIRITS APERITIF, LUCANO 15

Classy Brit

BLACKBERRY, LEMON, GINGER,
APPLE, LEMON TWIST 15

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

Soup / Salads

VEGAN CARROT & GINGER SOUP, CORN, MISO, SMOKED HAZELNUT MORNAY, GARDEN HERB OIL 16
MARKET GREEN LETTUCES, SPRING PEAS, PEA SHOOTS, TORN HERBS, MINT VINAIGRETTE 17
LITTLE GEM CAESAR, TREVISANO, RADISH, SUNDRIED TOMATO, MANCHEGO, ROSEMARY GREMOLATA 19

Appetizers

EAST COAST OYSTERS*, MIGNONETTE, LEMON, FRESH HORSERADISH, COCKTAIL SAUCE 23 / 43
ASSORTED CHEESES, SEASONAL FRUIT, CANDIED ALMONDS, LOCAL HONEY, HOUSE-MADE CRACKERS 26
ANTIPASTI: PROSCIUTTO, MANCHEGO, ROASTED RED PEPPERS, ARTICHOKE HEARTS, MARINATED OLIVES 25
SAVORY TART, WHIPPED GOAT CHEESE, RAMPS, RHUBARB, CARAMELIZED ONIONS, WATERCRESS, SABA, WALNUTS 20
DUCK-CONFIT RILLETTES, PICKLED PEAR, DIJON, PEAR BUTTER, BAGUETTE CROSTINI 21
STRACCIATELLA, PICKLED BLACKBERRIES, PISTACHIO, CIPOLLINI & CHAMPAGNE JAM, HERITAGE WHEAT TOAST 22
PAN-SEARED SCALLOPS, GRILLED SQUASH, LEEK CONFIT, RADISH, PRESERVED LEMON BEURRE BLANC 27 / 43
TUNA CRUDO, STRAWBERRIES, TORN HERBS, BASIL OIL 27
HOUSE-MADE RICOTTA GNOCCHI, RED PEPPER & TOMATO WALNUT PESTO, BROCCOLI RABE, PECORINO 23 / 33

Mains

ATLANTIC BASS
ROASTED SPRING ONIONS, ASPARAGUS, PEAS, WHITE WINE & MUSTARD SAUCE 39

SEARED LOCAL DUCK BREAST
HARICOTS VERTS, GOOSEBERRIES, BURNT HONEY 40

GRILLED GRASS-FED HANGER STEAK
ROYAL TRUMPET MUSHROOM, CHARRED CIPOLLINI ONIONS, MARBLE POTATOES, CHIMICHURRI 38

LOCAL DUROC PORK CHOP
ROASTED PATTY PAN SQUASH, PIRI PIRI PEPPER, SPRING ONION, MORELS, BLACKBERRY CHUTNEY 38

HOUSE-MADE MALFATI
LAMB RAGU, PEAS, PINK PEPPERCORN, PECORINO 37

VEGAN BAKED LASAGNA
ROASTED EGGPLANT, SPINACH, ARTICHOKE, ZUCCHINI, CASHEW-NUT CHEESE, BASIL, POMODORO 30

Sides

GRILLED ASPARAGUS, HORSERADISH CREAM, PARMESAN CRISPS 15
(ADD SERRANO HAM 5)

VEGAN FRIED ARTICHOKE HEARTS, LEMON & CRACKED PEPPER SOY AIOLI, ZA'ATAR 12
VEGAN CRISPY SWEET POTATOES, SPICY HARISSA AGAVE, MINT, POMEGRANATE, COCONUT YOGURT 14
ROASTED BROCCOLINI, ARTICHOKE BARIGOULE, TOASTED PISTACHIO 15

Desserts

VEGAN GLUTEN-FREE STRAWBERRY-RHUBARB TART, VANILLA OAT MILK ICE CREAM 17
DARK CHOCOLATE-CHUNK BREAD PUDDING, STRAWBERRIES, CHOCOLATE DRIZZLE, CHANTILLY 16
VANILLA BEAN CHEESECAKE, HUCKLEBERRIES, POPPY SEEDS 15
WARM CHOCOLATE POT, VANILLA GELATO, SALTED TOFFEE BRITTLE 14
SINGLE SCOOP OF GELATO OR SORBET 10

*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; GLUTEN-FREE & VEGAN OPTIONS AVAILABLE UPON REQUEST

EXECUTIVE CHEF BEN WHITTINGTON-COUSE