

SUNDAY BRUNCH 10AM - 3PM

Steak and Eggs

meyer farms 100% natural angus beef, three eggs, hudson potatoes and a biscuit
16

Housemade Corned Beef Hash

served with two poached eggs and toast
13

Hudson Morning Starter

two eggs any style, applewood smoked bacon and a biscuit
12

Four Egg Omelettes

served with Hudson breakfast potatoes

choice of:

asparagus and goat cheese

roasted red pepper and spinach

ham and gruyere

egg white only add \$1

15

Hudson Benedict

toasted english muffin topped with two poached
eggs, applewood smoked bacon, asparagus
hollandaise
13

Crabby Benedict

toasted English muffin topped with two poached
eggs, fresh lump crabcake,
red pepper hollandaise
16

Challah French Toast

Belgian Waffle

served with your choice of topping:

honey truffle butter
brandied bananas and pecans

fresh berries
chocolate ganache

12

Seasonal Berries

crème fraîche

8

Oatmeal

served with brown sugar & cinnamon or fresh berries

6

SIDES

hudson breakfast potatoes 4

applewood smoked bacon 4

housemade corned beef hash 5

single egg any style 4

toasted bagel with cream cheese 4

buttered toast and jelly 3

two biscuits & jelly 4

Hudson Restaurant uses only sustainable seafood
menus are subject to change to feature the freshest product available

*consumption of raw or undercooked foods may increase your risk of food borne illness

*Hudson uses zero trans fat oils

SOUPS & SALADS

Matzoh Ball Soup
pulled chicken, carrots, turnips, celery
7

French Onion Soup Gratinee
vegetarian broth, gruyere, baguette crouton
9

Hudson Style Mussels Mariniere
white wine, shallots, garlic, herbs, dash of cream
17

The Wedge
iceberg lettuce, tomato, smoked bacon,
□ maytag blue cheese dressing
9

Hudson Chopped Salad				
assorted lettuce, tomatoes, red onions, corn, carrots, cucumbers, smoked bacon, candied pecans, radishes, feta cheese				
plain 12	grilled chicken 15	lump crab 18	steak 16	grilled shrimp 16
champagne vinaigrette, buttermilk ranch, thousand island, blue cheese, caesar, ginger rice wine vinaigrette, extra virgin olive oil & balsamic vinegar				

SANDWICHES & BURGERS

choice of hand cut french fries or mixed greens

Grilled Chicken Panini
double cream brie, spinach, apple mustard
12

B.L.T.
sourdough, applewood smoked bacon, farm raised tomato, avocado, goat cheese
14

The Hudson All Natural Angus Burger
natural angus beef, toasted brioche, oven dried tomato, mushrooms, red onion hand cut french fries
16
add bacon or cheese \$1

BRICK OVEN PIZZA

our mozzarella cheese is made fresh in house

Margherita
house made mozzarella, tomato,
extra virgin olive oil
12

'Shrooms
seasonal mushrooms, garlic confit,
brie cheese, black truffle oil
16

BBQ Chicken
smoked gouda, shaved red onion, arugula
15

Mighty Meaty
tasso ham, andouille sausage, pepperoni,
peppers, onions, mozzarella
16

Veg Out
grilled squash & zucchini, red onions, mushrooms,
roasted red peppers, provolone
13

White
roasted garlic, herbs, fontina cheese,
extra virgin olive oil
13

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✦ executive chef: **Ryan T. Arnold**