

STARTERS

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

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

Truffle Mac 'n Cheese
gruyere, fontina, parmesan, shaved black truffle
11

Tuna Tartare
citrus, chili, wonton triangles
13

SALADS

The Wedge
iceberg lettuce, tomato, bacon,
blue cheese dressing
9

Baby Beet Salad
aged balsamic vinegar, blue cheese, candied pecans
9

Chicken Chop Chop Salad
napa cabbage, pears, roasted chicken, candied cashews, crispy wontons, sesame and ginger dressing
16

Tuna Nicoise
seared ahi tuna, haricots verts, red potatoes, cherry tomatoes,
niçoise olives, grilled asparagus, chopped egg, champagne vinaigrette
19

Hudson Chopped Salad				
assorted lettuces, tomatoes, red onions, corn, carrots, cucumbers, smoked bacon, candied pecans, radishes, feta cheese				
plain 12	grilled chicken 15	jumbo lump crabcake 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				

BRICK OVEN PIZZA

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

'Shrooms
seasonal mushrooms,
brie cheese, shaved black truffle
16

BBQ Chicken
cabot cheddar, shaved red onion,
arugula
15

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

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

SANDWICHES & BURGERS

choice of hand cut french fries or mesclun salad

Grilled Tuna Burger

chopped sushi grade tuna, chives, chervil, seaweed salad

17

Classic Triple Decker Reuben

butter toasted rye, house made corned beef, swiss cheese, cole slaw

13

Grilled Chicken Panini

spiced fig compote, double cream brie, spinach and raisin salad, yogurt dressing

12

B.L.T.

applewood smoked bacon, vine ripened tomato, avocado, goat cheese

14

Lobster Roll

slow poached maine lobster, buttered poppyseed roll, herbed aioli

19

The Hudson All Natural Angus Burger

oven dried tomato, oyster mushrooms, flash pickled red onion, hand cut french fries

16

add bacon or cheese \$1.00

ENTREES

Jumbo Lump Crabcake

grilled hearts of palm, burst tomatoes, yuzu truffle vinaigrette

15

Blue Ridge Trout

crispy skin, wilted baby arugula, carrots, apples, blackberries, vanilla butter

16

Philly Style Steak

grilled meyer ny strip, onions, peppers, provolone, fries

16

Wild Mushroom Risotto

seasonal mushrooms, smoked gouda, fines herbes, red wine reduction

15

Buttermilk Fried Chicken

whipped potatoes, pan gravy, buttermilk biscuit, clover honey

19

ON THE SIDE

Grilled Corn on the Cob

Hand Cut French Fries

Whipped Yukon Potatoes

Spinach and Wild Mushrooms

Grilled Asparagus, Preserved Lemon

5

hudson restaurant uses only sustainable seafood & certified humane meat & poultry

executive chef: Ryan T. Arnold

consumption of raw or uncooked foods may increase risk of food borne illness
a 20% gratuity will be added to parties of 6 or more