

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, SÉMILLON BLEND, DAULHIAC, "BISE", FR '22	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
†CHARDONNAY, POCO A POCO, MEDOCINO, CA '21	19/76

Red Wine

†TROUSSEAU, ZEPHYR WELLS, WILLAMETTE, OREGON '24	18/72
†PINOT NOIR, 'LANDFORM', WILLAMETTE, OREGON '22	21/84
*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

Volter

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 CHILLED CARROT & GINGER SOUP, CORN, ZUCCHINI, MISO, HAZELNUT MORNAY, 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: SERRANO HAM, MANCHEGO, ROASTED RED PEPPERS, ARTICHOKE HEARTS, OLIVES 25
HOUSE-MADE PINSA, SUN GOLD TOMATO, ZUCCHINI, STRACCIATELLA, ARUGULA, SABA, PARMESAN 20
DUCK-CONFIT RILLETES, PICKLED PEAR, DIJON, PEAR BUTTER, BAGUETTE CROSTINI 21
STRACCIATELLA, PICKLED BLACKBERRIES, PISTACHIO, CIPOLLINI CHAMPAGNE JAM, HERITAGE WHEAT TOAST 22
PAN-SEARED SCALLOPS, SUMMER SQUASH, SEA BEANS, RADISH, LEMON BEURRE BLANC 27 / 43
FLUKE CRUDO, STRAWBERRIES, TORN HERBS, BASIL OIL 27
HOUSE-MADE RICOTTA GNOCCHI, RED PEPPER TOMATO WALNUT PESTO, BROCCOLI RABE, PECORINO 23 / 33

Mains

ATLANTIC BASS ACQUA PAZZA
HEIRLOOM TOMATO, CIPOLLINI, WHITE BEANS, CASTELVETRANO OLIVES, WHITE WINE, GARDEN HYSSOP 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 LINGUINE WITH CLAMS
SPRING ONION, WHITE WINE, BREAD CRUMBS, TARRAGON 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
GRILLED CORN, COTIJA CHEESE, CHILI, CILANTRO, LIME 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