

447 HUDSON
Clearwater

Beverages

LUNCH		
WEEKDAYS 12 PM - 3 PM		
VEGAN SMOOTHIES		
SUPER FRUIT: ORANGE, BANANA, BLUEBERRY, RASPBERRY, BABY KALE	9	
CHOCOLATE ALMOND: RAW UNSWEETENED COCOA, BANANA, ALMOND BUTTER, ALMOND MILK	9	
SUPPLEMENTS: ADD CHIA SEEDS, MACA ROOT, MORINGA, CBD OIL, OR ORAC ENERGY GREENS	3	
ORANGE OR GRAPEFRUIT JUICE	5	
COLD-PRESSED JUICES	9	
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-CUCUMBER, OR PEAR-GINGER		
(ADD ORGANIC CBD OIL TO ANY BEVERAGE 3)		

Sparkling

BLANC DE BLANCS BRUT, PAUL DE COSTE, FRANCE	12/48
SPARKLING ROSÉ, ROEDERER ESTATE, CALIFORNIA	19/89
CHAMPAGNE, FREREJEAN FRÈRES, BRUT IER CRU, FR	20/96
*LAMBRUSCO SECCO, CA' MONTANARI, MODENA, ITALY	12/50

White Wine

ROSÉ, GUEISSARD 'LE PETIT', PROVENCE, FRANCE '18	13/52
TXAKOLI, URRUZOLA, PAIS VASCO, SPAIN '16	16/64
CHENIN BLANC, RAIMBAULT, VOUVRAY, FRANCE '17	14/56
SAUVIGNON BLANC, GIESEN, NEW ZEALAND '18	13/52
SANCERRE, REVERDY-DUCROUS, FRANCE '18	17/68
GRÜNER VELTLINER, STADT KREMS, AUSTRIA '18	12/48
†CHARDONNAY, POCO A POCO, CALIFORNIA '17	14/56

Red Wine

†CORSIKAN BLEND, PERO LONGO, FRANCE '16	15/60
*CARIGNAN BLEND, COCHON VOLANT, FRANCE '18	13/52
PINOT NOIR, J CHRISTOPHER, OREGON '15	17/68
*MONICA, MORA & MEMO, SARDEGNA, ITALY '15	14/52
MALBEC, FINCA LOS ALTEPES, ARGENTINA '15	14/56
BORDEAUX, CHÂTEAU HAUT-SIMARD, FRANCE '04	18/73
CABERNET, VINA ROBLES, CALIFORNIA '16~	16/64

Beer

FULL SAIL SESSION LAGER, OREGON 5.1%	7
SIXPOINT THE CRISP, AMERICAN PILSNER, NY 5.4%	9
SLY FOX PIKELAND PILSNER , PENNSYLVANIA 4.9%	9
ALLAGASH WHITE, MAINE 5.1%	11
ITHACA FLOWER POWER IPA, NEW YORK 7.2%	9
LA CHOUFFE BELGIAN PALE ALE, BELGIUM 8.0%	12
ANDERSON VALLEY BRINEY MELON GOSE, CA 4.2%	9
FIRESTONE WALKER NITRO MERLIN MILK STOUT, CA 5.5%	9
DOWNEAST CIDER HOUSE, MASSACHUSETTS 5.1%	9

* = ORGANIC WINE † = BIODYNAMIC WINE

447 HUDSON STREET NEW YORK, NY 10014
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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 Diable

REPOSADO TEQUILA, CASSIS,
GINGER BEER, LIME, BLACKBERRY

HC Pimm's

PIMM'S NO. 1, CUCUMBER,
GINGER ALE, STRAWBERRIES,
BLACKBERRIES, MINT

Salads / Small Plates

AVOCADO, CHILI FLAKES, MULTI-GRAIN TOAST 12
(ADD POACHED EGG* 2)

VEGAN CORN SOUP, TURMERIC, GINGER, CHIPOTLE, COCONUT YOGURT, PEPITAS 10

GEM LETTUCE, ASIAN PEAR, BLACKBERRIES, ESPELETTE, SHERRY VINAIGRETTE 15

BABY KALE, SUNFLOWER SPROUTS, AVOCADO, HEMP HEARTS, DRIED CHERRIES, MEYER LEMON VIN 16

MARINATED CHICKPEAS, RED ONION, FETA, SUN-DRIED TOMATOES, OLIVES, ARUGULA 14

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

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

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

Sandwiches

GRILLED OPEN-FACED PORTOBELLO MUSHROOM

HORSERADISH-TOFU "AIOLI", VEGAN CHEDDAR, TOASTED GLUTEN-FREE FOCACCIA 15

BLACKENED FISH SANDWICH
COLESLAW, TARTAR SAUCE, LEMON 18

GRILLED UPSTATE NY CHICKEN BREAST
APPLEWOOD-SMOKED BACON, GEM LETTUCE, TOMATO, LEMON AIOLI 17

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 18

HOUSE-CURED HAM
GRILLED ONIONS, GRUYÈRE CHEESE,DIJON AIOLI*, CROISSANT 16

(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 17

SAUTÉED RICOTTA GNOCCHI
BLISTERED CHERRY TOMATOES, ASPARAGUS, ARUGULA, PECORINO, ROASTED GARLIC VIN 20

HOUSE-MADE TORTELLINI
LEMON-HERB RICOTTA, CHARRED EGGPLANT, SUMMER SQUASH, SUNGOLD TOMATO RELISH 19

PAN-ROASTED LOCAL ATLANTIC BASS
ROASTED CHERRY TOMATOES, SPINACH, WHITE BEANS, CASTELVETRANO OLIVES, FENNEL 24

GRILLED GRASS-FED NY HANGER STEAK FRITES
SALSA VERDE, ROSEMARY POMMES FRITES 25

Sides

ROSEMARY POMME FRITES, HOUSE-MADE DIJON AIOLI* 6
FRIED ARTICHOKE HEARTS, LEMON & CRACKED PEPPER AIOLI, ZA'ATAR 10

BLISTERED SHISHITO PEPPERS, PECORINO, LIME 11

FRESH SEASONAL FRUIT BOWL 6
(ADD YOGURT 2)

Treats

VANILLA BEAN CHEESECAKE, HUCKLEBERRIES, POPPY SEEDS 12

WARM CHOCOLATE POT, WALNUT 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; GLUTEN-FREE & VEGAN OPTIONS AVAILABLE UPON REQUEST