

447 HUDSON  
Clearwater

DINNER  
NIGHTLY 5:30 PM - MIDNIGHT

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 '16	17/68
*MONICA, MORA & MEMO, SARDEGNA, ITALY '17	14/52
MALBEC, FINCA LOS ALTEPES, ARGENTINA '15	14/56
BORDEAUX, CHÂTEAU HYOT, FRANCE '15	18/73
CABERNET, VINA ROBLES, CALIFORNIA '16	16/64

Dessert Wine

WELSCHRIESLING/CHARD, KRACHER, AUSTRIA '17	13/64
PASSITO DI PANTELLERIA, C. PELLEGRINO, ITALY '16	10/46
PEDRO XIMENEZ, GRAN RESERVA, SPAIN '88	15/--
MADEIRA, LEACOCK'S RAINWATER, PORTUGAL	10/--
PORT, RAMOS PINTO TAWNY, PORTUGAL	10/--
PORT, TAYLOR FLADGATE 20-YEAR TAWNY, PORTUGAL	15/--
PORT, FONSECA BIN NO.27, DOURO, PORTUGAL 375ML	--/37

Beer

FULL SAIL SESSION LAGER, OREGON 5.1%	7
PILSNER URQUELL, CZECH REPUBLIC 4.4%	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
FIRESTONE WALKER NITRO MERLIN MILK STOUT, CA 5.5%	9
DOWNEAST CIDER HOUSE, MASSACHUSETTS 5.1%	9

\* = ORGANIC WINE    †=BIODYNAMIC WINE

COCKTAILS 15  
(ADD ORGANIC CBD OIL 3)

Revival

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

Duchess

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

Hudson Mule

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

King's County

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

Calacas

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

Velvet

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

Old Cuban

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

Upstate Rose

APPLEJACK, RYE, APPLE CIDER,  
LIME, POMEGRANATE GRENADINE

Salads

GEM LETTUCE CAESAR, 3 MIN EGG, ANCHOVY, PARMESAN, GLUTEN-FREE CROUTONS, BLACK PEPPER	17
MIXED GREENS, FALL SQUASH, PECANS, QUINOA, FETA, MUSTARD VINAIGRETTE	14
VEGAN KALE, SUNFLOWER SPROUTS, AVOCADO, HEMP HEARTS, DRIED CHERRIES, MEYER LEMON VIN	16
ROASTED DUCK, TORN HERBS, ARUGULA, FIGS, ALMONDS, POMEGRANATE, CITRUS VINAIGRETTE	18

Appetizers

VEGAN BUTTERNUT SQUASH SOUP, GINGER, CHIPOTLE, CUMIN, COCONUT YOGURT, PEPITAS	10
ASSORTED CHEESES, CANDIED ALMONDS, LOCAL HONEY, HOUSE-MADE OAT CRACKERS	23
ONE DOZEN EAST COAST OYSTERS*, MIGNONETTE, LEMON, FRESH HORSERADISH, COCKTAIL SAUCE	36
HERBED RICOTTA CROSTONE, BUTTERNUT SQUASH, CARAMELIZED ONION, APPLE, VINCOTTO	12
BURRATA, KALAMATA OLIVE TAPENADE, RADICCHIO, BEETS, HAZELNUTS	17
HOUSE-MADE TORTELLONI, LEMON RICOTTA, MUSHROOM RAGÙ, BLACK TRUFFLES	19
POTATO-CRUSTED SCALLOPS, CAULIFLOWER PURÉE, TREVISANO, MEYER LEMON EMULSION	20
CRISPY POLENTA, SEARED SHRIMP, PECORINO ROMANO, ROASTED GARLIC, CHILI	18

Entrées

SAUTÉED RICOTTA GNOCCHI  
BUTTERNUT SQUASH, BROWN BUTTER, SAGE, HAZELNUTS 25

PAN-ROASTED LOCAL ATLANTIC BASS  
SWEET POTATO PURÉE, APPLES, SWISS CHARD, PISTACHIO GREMOLATA 32

SEARED LONG ISLAND DUCK BREAST  
HEN-OF-THE-WOODS MUSHROOMS, PLUM COMPOTE, RAS EL HANOUT, TARRAGON VINAIGRETTE 31

GRILLED GRASS-FED NY HANGER STEAK  
HERBED POTATOES, GRILLED FAIRYTALE EGGPLANT, SMOKED PAPRIKA, SALSA VERDE 33

BRAISED SHORT RIB  
PARSNIP PURÉE, GREEN HARISSA, SUNFLOWER DUKKAH 29

HOUSE-MADE LINGUINE & LITTLENECK CLAMS  
PISTACHIO PESTO, ROASTED GARLIC, FRESH BASIL 28

VEGAN SHEPHERD'S PIE  
POTATO, RUTABAGA, MUSHROOMS, CARAMELIZED ONION, CASHEW CHEESE 28

Sides

SAUTÉED BRUSSELS SPROUTS, SHALLOTS, VINCOTTO, SHAVED PECORINO	11
VEGAN ROASTED BROCCOLINI, PECAN ROMESCO, LEMON	9
FRIED ARTICHOKE HEARTS, LEMON & CRACKED PEPPER AIOLI, ZA'ATAR	10
CREAMED SPINACH, ROASTED GARLIC, PECORINO, GLUTEN-FREE BREADCRUMBS	11

Desserts

APPLE PECAN CRISP, GLUTEN-FREE CRUMBLE, SALTED CARAMEL, BOURBON GELATO	11
VEGAN GLUTEN-FREE CHOCOLATE CHIA PUDDING, TOASTED COCONUT & ALMONDS, RAW COCOA NIBS	9
DARK CHOCOLATE-CHUNK BREAD PUDDING, ROASTED PEARS, CINNAMON CHANTILLY (ADD VANILLA GELATO 3)	10
WARM CHOCOLATE POT, WALNUT GELATO, SALTED TOFFEE BRITTLE	11
VANILLA BEAN CHEESECAKE, HUCKLEBERRIES, POPPY SEEDS	12
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