2447 HUDSON Clearwater

Beverages

BRUNCH TAKEOUT & DELIVERY

9 AM - 3 PM DAILY

VEGAN SMOOTHIES	
SUPER FRUIT: ORANGE, BANANA, BLUEF RASPBERRY, BABY KALE	BERRY, 9
CHOCOLATE ALMOND: RAW UNSWEETEN BANANA, ALMOND BUTTER, ALMOND M	,
SUPPLEMENTS: ADD CHIA SEEDS, MACA F MORINGA, CBD OIL, OR ORAC ENERGY	ROOT, 3
ORANGE OR GRAPEFRUIT JUICE	5
HOUSE-MADE NATURAL SODAS SOUR CHERRY, LEMON-CUCUMBER, OR PEAR-GINGER	5
IRVING FARM COFFEE OR ESPRESSO CAPPUCCINO, AMERICANO, MACCHIATO, OR MOCHA, LATTE, MATCHA, OR MATCHA LATT HARNEY & SONS TEA LOOSE-LEAF FRENCH	E 5
(ADD ORGANIC CBD OIL TO ANY BEVERAGE	E 3)
Sparkling	
BLANC DE BLANCS BRUT, PAUL DE COSTE, F SPARKLING ROSÉ, ROEDERER ESTATE, CAL CHAMPAGNE, FREREJEAN FRÈRES, BRUT 11 *LAMBRUSCO SECCO, CA' MONTANARI, MOD	IFORNIA 19/89 ER CRU, FR 20/96
White Wine	
ROSÉ, GUEISSARD 'LE PETIT', PROVENCE, FRATXAKOLI, URRUZOLA, PAIS VASCO, SPAIN 'I CHENIN BLANC, RAIMBAULT, VOUVRAY, FRASAUVIGNON BLANC, GIESEN, NEW ZEALANT SANCERRE, REVERDY-DUCROUS, FRANCE 'GRÜNER VELTLINER, STADT KREMS, AUST †CHARDONNAY, POCO A POCO, CALIFORNIA	8 16/64 ANCE '17 14/56 O '18 13/52 18 17/68 RIA '18 12/48
Red Wine	
†CORSICAN BLEND, PERO LONGO, FRANCE ' *CARIGNAN BLEND, COCHON VOLANT, FRANCE PINOT NOIR, J CHRISTOPHER, OREGON '16 *MONICA, MORA & MEMO, SARDEGNA, ITAL MALBEC, FINCA LOS ALTEPES, ARGENTINA BORDEAUX, CHÂTEAU HYOT, FRANCE '15 CABERNET, VINA ROBLES, CALIFORNIA '16	NCE '18 13/52 17/68 Y '17 14/52
Beer	
FULL SAIL SESSION LAGER, OREGON 5.1% PILSNER URQUELL, CZECH REPUBLIC 4.4% SLY FOX PIKELAND PILSNER, PENNSYLVAN ALLAGASH WHITE, MAINE 5.1% ITHACA FLOWER POWER IPA, NEW YORK 7. LA CHOUFFE BELGIAN PALE ALE, BELGIUM FIRESTONE WALKER NITRO MERLIN MILK SANDERSON VALLEY BLOOD ORANGE GOSE, DOWNEAST CIDER HOUSE, MASSACHUSETT	NIA 4.9% 9 11 2% 9 8.0% 12 STOUT, CA 5.5% 9 CA 4.2% 9
+ and the annual transfer to the comment	

COCKTAILS 15
(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 Diablo

REPOSADO TEQUILA, CASSIS, GINGER BEER, LIME, BLACKBERRY

HC Pimm's

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

447 HUDSON STIDERT NEW YORK NY 10

* = ORGANIC WINE †=BIODYNAMIC WINE

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Starters

SEASONAL FRUIT BOWL, GREEK YOGURT 8 GRAPEFRUIT BRÛLÉE, FRESH MINT 6

VEGAN HOUSE-MADE GRANOLA, WALNUTS, GINGER, PEPITAS, SEASONAL FRUIT, CHOICE OF MILK 10 (FOR GREEK YOGURT ADD 2)

CORNFLAKE-CRUSTED FRENCH TOAST, MIXED BERRIES, MASCARPONE CREAM 17

AVOCADO, CHILI FLAKES, MULTI-GRAIN TOAST 12 (ADD POACHED EGG* 2, ADD SMOKED SALMON* 5)

COLD-SMOKED SALMON*, LEMON CREAM CHEESE, MULTI-GRAIN TOAST, CAPER BERRIES, DILL 15

Soup/Salads

VEGAN BUTTERNUT SQUASH SOUP GINGER, CHIPOTLE, CUMIN, COCONUT YOGURT, PEPITAS 10

GEM LETTUCE CAESAR, 3 MIN EGG, ANCHOVY, PARMESAN, GLUTEN-FREE CROUTONS, BLACK PEPPER 17

VEGAN KALE SALAD, SUNFLOWER SPROUTS, BLOOD ORANGE, HEMP HEARTS, MEYER LEMON DRESSING 15

(ADD TO ANY SALAD: GRILLED CHICKEN 6, GRASS-FED STEAK 10)



SOUTHERN EGGS BENEDICT

POACHED EGGS*, HOUSE-CURED HAM, SAUTÉED SPINACH, JALAPEÑO HOLLANDAISE*, BISCUIT 18 (SUB SMOKED SALMON* ADD 3)

HERBED FRENCH OMELETTE*

MUSHROOM, TOMATO, AGED CHEDDAR, MIXED GREENS 16 (FOR EGG WHITES OR AVOCADO ADD 2)

STEAK & EGGS*

GRILLED GRASS-FED NY HANGER STEAK, TWO SUNNY-SIDE-UP EGGS*, HOMESTYLE POTATOES 26

HUDSON SCRAMBLE

SCRAMBLED EGGS, CHEESE, TOMATO, AVOCADO, MUSHROOMS, ONIONS, GRILLED COUNTRY BREAD 15 (ADD HOUSE-CURED HAM 4, SMOKED SALMON* 5, GRASS-FED STEAK 10)

 ${\bf TWO~EGGS*~ANY~STYLE} \\ {\bf HOMESTYLE~POTATOES,~MULTI-GRAIN~TOAST~~14}$

Sandwiches

FRIED EGG* & CHEESE SANDWICH TOMATO, AVOCADO, BRIOCHE BUN 12 (ADD BACON 2)

ORGANIC GRASS-FED BEEF BURGER

GEM LETTUCE, TOMATO, RED ONION, PICKLES, JALAPEÑO AIOLI*, BRIOCHE BUN, POMME FRITES 18 (ADD CABOT CHEDDAR, JALAPEÑO CHEDDAR, ROQUEFORT BLUE, MANCHEGO, OR CRISPY SHALLOTS 1)

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

(ADD EGG* OR AVOCADO 2)



SAUTÉED RICOTTA GNOCCHI ARUGULA, CHÈVRE, POMEGRANATE, LEMON VINAIGRETTE 21

PAN-ROASTED LOCAL ATLANTIC BASS
ROASTED FENNEL PURÉE, SWISS CHARD, MEYER LEMON, PISTACHIO GREMOLATA 25

GRILLED GRASS-FED NY HANGER STEAK FRITES GREEN PEPPERCORN CREAM, ROSEMARY POMMES FRITES 26

Sides

MULTI-GRAIN TOAST, FRUIT PRESERVES 4

APPLEWOOD SMOKED BACON 5

ROSEMARY POMME FRITES, HOUSE-MADE DIJON AIOLI* 6

VEGAN HOMESTYLE POTATOES 4

FRIED ARTICHOKE HEARTS, LEMON & CRACKED PEPPER AIOLI, ZA'ATAR 10

SAUTÉED BRUSSELS SPROUTS, SHALLOTS, VINCOTTO, SHAVED PECORINO 11 Treats

VEGAN GLUTEN-FREE PANNA COTTA, LIME, BLOOD ORANGE 10

> VANILLA BEAN CHEESECAKE, HUCKLEBERRIES, POPPY SEEDS 12

DARK CHOCOLATE-CHUNK BREAD PUDDING,
PEAR COMPOTE,
MASCARPONE CHANTILLY 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