earwater

| Beverages | LUNCH | |
|--|--|--|
| | WEEKDAYS 12 PM | M - 5 PM |
| VEGAN SMOOTHIES SUPER FRUIT: ORANGE, B. RASPBERRY, BABY KALE | | 9 |
| CHOCOLATE ALMOND: RAV BANANA, ALMOND BUTT | UNSWEETENED COCOA, | 9 |
| SUPPLEMENTS: ADD CHIAS MORINGA, CBD OIL, OR | SEEDS, MACA ROOT, | 3 |
| ORANGE OR GRAPEFRUIT JU | ICE | 5 |
| COLD-PRESSED JUICES MORNING ZIP: CARROT, AF GREEN MACHINE: KALE, CUCU SPRING FLING: PEAR, CUCU REJUVENATOR: BEET, APPL | JMBER, CELERY, APPLE, LEMC UMBER, LEMON, GINGER | 9 ON |
| HOUSE-MADE NATURAL SODA SOUR CHERRY, LEMON-CU PEAR-GINGER | | 5 |
| (ADD ORGANIC CBD OIL TO A | ANY BEVERAGE 3) | |
| Sparkling | | |
| BLANC DE BLANCS BRUT, PAU | L DE COSTE, FRANCE | 12/48 |
| SPARKLING ROSÉ, ROEDEREI | R ESTATE, CALIFORNIA | 19/89 |
| CHAMPAGNE, FREREJEAN FR *LAMBRUSCO SECCO, CA' MOI | | $\frac{20}{96}$ $\frac{12}{50}$ |
| White Wine | | |
| ROSÉ, GUEISSARD 'LE PETIT', I | | 13/52 |
| TXAKOLI, URRUZOLA, PAIS V | | 16/64 |
| CHENIN BLANC, RAIMBAULT, SAUVIGNON BLANC, GIESEN, | | 14/56 $13/52$ |
| SANCERRE, REVERDY-DUCKO | | 17/68 |
| GRÜNER VELTLINER, STADT | | 12/48 |
| †CHARDONNAY, POCO A POCO | , CALIFORNIA '17 | 14/56 |
| Red Wine | | |
| †CORSICAN BLEND, PERO LON | NGO, FRANCE '16 | 15/60 |
| *CARIGNAN BLEND, COCHON | | 13/52 |
| PINOT NOIR, J CHRISTOPHER | | 17/68 |
| *MONICA, MORA & MEMO, SAI | | $\frac{14}{52}$ |
| MALBEC, FINCA LOS ALTEPES BORDEAUX, CHÂTEAU HYOT, | | $\frac{14}{56}$ $\frac{18}{73}$ |
| CABERNET, VINA ROBLES, CA | | 16/64 |
| Beer | | |
| FULL SAIL SESSION LAGER, O | REGON 5.1% | 7 |
| PILSNER URQUELL, CZECH R | | 9 |
| SLY FOX PIKELAND PILSNER | | 9 |
| ALLAGASH WHITE, MAINE 5.1 ITHACA FLOWER POWER IPA, | | $\begin{array}{c} 11 \\ 9 \end{array}$ |
| LA CHOUFFE BELGIAN PALE A | | $\frac{3}{12}$ |
| FIRESTONE WALKER NITRO N | | |
| DOWNEAST CIDER HOUSE, MA | ASSACHUSETTS 5.1% | 9 |
| * = ORGANIC WINE †=BIODY | NAMIC WINE | |

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

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

REPOSADO TEQUILA, CASSIS, GINGER BEER, LIME, BLACKBERRY

HC Pimm's

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

447 HUDSON STREET NEW YORK, NY 10014

WWW.HUDSONCLEARWATER.COM

Salads / Small Plates

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

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, 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 4 4 1

VEGAN GRILLED 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)

SPINACH & ROASTED RED PEPPER QUICHE FETA, HERBS, MIXED LEAF SALAD 17

SAUTÉED RICOTTA GNOCCHI BUTTERNUT SQUASH, BROWN BUTTER, SAGE, HAZELNUTS 20

HOUSE-MADE TORTELLONI LEMON RICOTTA, MUSHROOM RAGÙ, BLACK TRUFFLES 19

PAN-ROASTED LOCAL ATLANTIC BASS SWEET POTATO PURÉE, APPLES, SWISS CHARD, PISTACHIO GREMOLATA 24

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

ROSEMARY POMME FRITES, HOUSE-MADE DIJON AIOLI* 6

FRIED ARTICHOKE HEARTS, LEMON & CRACKED PEPPER AIOLI, ZA'ATAR 10 SAUTÉED BRUSSELS SPROUTS, SHALLOTS, VINCOTTO, SHAVED PECORINO 11

> FRESH SEASONAL FRUIT BOWL 6 (ADD YOGURT 2)

> > Treats

VANILLA BEAN CHEESECAKE, HUCKLEBERRIES, POPPY SEEDS 12

VEGAN, GLUTEN-FREE CHOCOLATE CHIA PUDDING, TOASTED COCONUT & ALMONDS, RAW COCOA NIBS 9

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