

STARTERS

French Onion Galette
Caramelized Onions Baked In A Flaky
Pie Crust Topped With A Baby Arugula
Salad, Lemon Vinaigrette
and Shaved Gruyere 16/16.56

Shrimp Ceviche Tostada
Handmade Corn Tortilla, Radish,
Cucumber, Red Onion,
Avocado Salsa Verde 17/17.60

Black Creek Wings 16/16.48
Choice of:
Bourbon Buffalo with Smoked Ranch
Korean Chili Crisp with Miso Blue Cheese
Garlic and Parmesan with Spicy Vodka Sauce

Charcuterie Board for Two
Artisan Cheeses, Cured Meats 35/36.05
Spicy Tuna Crispy Rice
Pickled Jalapenos, Eel Sauce, Scallions, Sesame 19/19.57

King Crab Salad
Butter Poached King Crab, Roasted
Poblano Peppers, Celery,
Dill, Mango 22/22.77

Mezze Platter
Carmalized Onion Dip, Hummus,
Muhamarra, Focaccia Crisps,
Warm Pita, Crudite 18/18.54
Can Be Made Vegan

SALAD & SOUPS

Butternut Squash Bisque GF, VEGAN
Coconut Yogurt, Toasted Pumpkin Seeds
12/12.36

Kale And White Bean Soup
Rosemary, Lemon, Parmesan 12/12.42
Can Be Made Vegan

Stone Fruit Salad
Spring Greens, Feta, Toasted Almonds,
Mint Honey Vinaigrette. 16/16.56
Can Be Made Vegan

Grilled Halloumi Salad
Baby Arugula, Orange,
Fennel, Avocado, Olives, Fresh Herbs,
Lemon Vinaigrette 16/16.56
Can Be Made Vegan

Wedge Salad
Baby Iceberg, Pickled Onions, Gorgonzola,
Bacon Lardons, Smoked Ranch 16/16.48
Can Be Made Vegan

Add Protein. Sauteed Shrimp +12/12.42, Grilled Chicken +9/9.32, Roasted Salmon +10/10.35, Grilled Strip Steak +12/12.42

PASTA

Crispy Feta Gnocchi
Lemon Scented Yogurt,
Spring Peas, Dill, Pickled Fennel,
Chili Oil 25/25.88

Spring Fusili
Pea Shoot Pesto, Ricotta Salata, Asparagus,
Leeks, Sunflower Seed Gremolata.
24/24.84
Can Be Made Vegan

House Made Mafaldine
Short Rib Bolognese, Spring Peas,
Parmesan, Herbs. 26/26.91

ENTREES

Roasted French Chicken Breast
Whipped Potatoes, Sauteed Broccolini,
Lemon Garlic Veloute 27/27.81

Roasted HV Duck Breast GF
Wild Rice Pilaf, Fig And Apple Mostarda,
Pea Shoots, Balsamic Glaze 34/35.02

Seared Sea Scallops
Crispy Bacon, Cauliflower Puree,
Roasted Asparagus, Lemon Butter Sauce. 36/37.26

Chicken Panzanella
Smoked Ranch, Gorgonzola,
Pickled Onions, Baby Arugula,
House Made Focaccia Croutons 25/25.88

Pan Seared Salmon GF
Maitake Mushrooms, French Carrots,
Roasted Asparagus, Miso Buerre Blanc 32/33.12

Wild Mushroom And Leek Risotto
Fresh Herbs, Lemon Zest And Mascarpone Cheese
24/24.84
Can Be Made Vegan

Hudson House Burger
8oz Dry Aged Blend, Bacon Jam, Garlic Aioli,
Baby Arugula, Tomato Confit,
Sharp Cheddar, Brioche Bun 25/25.75

Grilled 12oz NY Strip Steak Frites GF
Shoestring Fries, Sauce Au Poivre 38/39.14

SIDES

Creamy Polenta GF, VEG
Gorgonzola And Candied Walnuts

Whipped Potatoes GF
Roasted Garlic And Parmesan

10/10.30

Truffles Fries GF
Shaved Parmesan and Garlic Aioli

Sauteed Broccolini
Toasted Garlic, Chili Flake, Lemon

Please notify your server of any food allergies or concerns you may have.

For parties of 6 or more a 20% gratuity will be added. No more than 4 split itemized checks per table.

For event inquiries please contact our Event Director, Melissa Andrushko for more information at Melissa@thehudsonhouse.com.

SPIRITS

Black Creek Anniversario 18/18.63

Black Creek Bourbon 15/15.53

Black Creek Empire Rye 15/15.53

Altair Vodka 14/14.49

Aviation Gin 14/14.49

Espolon Blanco 14/14.49

Planteray Rum 14/14.49

Del Maguey Mezcal 16/16.56

On A Big Rock +1.00

Add Anniversario to any Cocktail +4/4.14

THE CLASSICS

Old Fashioned

Black Creek Bourbon or Rye 16/16.56

Bourbon Aged Maple Syrup 17/17.60

Mezcal Old Fashioned

Demerara Sugar, Angostura Bitters, Orange Bitters 17/17.60

Manhattan

Black Creek Bourbon or Empire Rye 16/16.56

Boulevardier

Black Creek Bourbon or Empire Rye, NY Aperitivo,

NY Sweet Vermouth 16/16.56

Classic Martini

Your Way 16/16.56

Hudson House Bloody Mary

Altair Vodka, Old Bay Rim 15/15.53 | Pitcher Serves 3-4 35/36.23

Moscow Mule

Altair Vodka, Uncle Waithley's Ginger Beer, Lime Juice

14/14.49

Holiday Mule

Cranberry syrup, Lime Juice, Sorrel Ginger Beer 15/15.53

WINE & BEER

Mimosa 11/11.39

Mimosa Flight 25/25.88

House Rose, White & Red 9/9.32

House Reserve Chardonnay 9/9.32

House Reserve Cabernet Franc 12/12.42

House Sparkling Wine 10/10.35

Aperitivo Spritz 14/14.49

House Beer Kolsch 8/8.28

House Light Lager 7/7.25

MOCKTAILS

8/8.28

Archibald Russel

West Park

Gold Rush

Mocktail Mule

Chai-tini

Raspberry Collins

Lychee Martini

Lavender Spritz

TASTING FLIGHT

Black Creek Bourbon, Black Creek Rye,

Altair Vodka, Black Creek Anniversario 25/25.86

SEASONAL

Chai-Tini

(Your Choice of Spirit)

Chai Tea, Cinnamon Syrup, Cream 15/15.53

Raspberry Collins

(Your Choice of Spirit)

Raspberry Syrup, Lemon Juice, Seltzer 16/16.56

Lychee Martini

Altair, Lychee Liqueur, Lychee Juice, Lime Juice

17/17.51

Blueberry Lavender Spritz

(Your Choice of Spirit)

Blueberry Lavender Syrup, Lemon Juice,

Sparkling Wine, Seltzer 16/16.56

Mandarin Smash

Mandarin Syrup, Lemon Juice, Aperol, Seltzer 16/16.56

Spicy Margarita

Tequilla, Triple Sec, Lime Juice, Habanero Syrup,

Tajin Rim 16/16.56

COCKTAILS

The Durkee

(Your Choice of Spirit)

Uncle Waithley's Ginger Beer, Lime Juice 14/14.49

Archibald Russell

Blood Orange, Lemon Bitters 14/14.49

The West Park

Lemon Soda, Lemon Bitters, Orange Bitters 14/14.49

Gold Rush

Lemon, Honey Syrup 16/16.56

Whiskey Rickey

Lime Juice, Bourbon Aged Maple Syrup 16/16.56

SOFT DRINKS

Root Beer, Orange Cream Soda, Ginger Ale,

Coke, Diet Coke, Seltzer, Blood Orange

or Lemon Soda, Iced Tea, Lemonade 4/4.14

Bottled Water 3/3.11

Sparkling Water 10/10.30

Uncle Waithley's NY Craft Ginger Beer 6/6.21

Coffee / Harney & Sons Tea 5/5.18

