

STARTERS

Charcuterie Board for Two

Artisan Cheeses,
Cured Meats 35/36.05

Black Creek Wings 16/16.48

Choice of:
Borubon Buffalo with Smoked Ranch
Korean Chili Crisp with Miso Blue Cheese
Garlic and Parmesan with Spicy Vodka Sauce

Spicy Tuna Crispy Rice

Pickled Jalapenos. Eel Sauce,
Scallions, Sesame 19/19.57

Crispy Bang Bang Shrimp

Bang Bang Sauce Bibb Lettuce,
Lime, Cilantro, Nori Furikake
19/19.57

Mezze Platter

Carmalized Onion Dip, Hummus,
Muhamarra, Focaccia Crsips,
Warm Pita, Crudite 18/18.54

Bourbon Maple Glazed Bacon

House Made Pickles,
Pea Shoots 18/18.54

SALAD & SOUPS

Butternut Squash Bisque GF, VEGAN

Coconut Yogurt,
Toasted Pumpkin Seeds 12/12.36

Wild Mushroom Soup

Wild Rice, Thyme, Creme Fraiche,
Old Bay Crackers 13/13.39

Pear And Goat Cheese Salad

Frisee, Baby Arugula,
Shaved Fennel, Candied Walnuts,
Honey Dijon Vinaigrette 16/16.48

Chopped Kale Salad GF

Local Apples, Dried Cranberries,
Feta, Cranberry Cider Vinaigrette 16/16.48

Wedge Salad

Baby Iceberg, Pickled Onions,
Gorgonzola, Bacon Lardons,
Smoked Ranch 16/16.48

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

PASTA

Gnocchi Alla Sorrentino

House Made Potato And Herb
Gnocchi, Marinara, Mozzarella,
Parmesan, Basil 26/26.78

Spicy Vodka Rigatoni

Buratta, Crispy Prosciutto,
Parmesan, Basil 26/26.78

Sugar Pumpkin Agnolotti

Brown Butter, Sage,
Toasted Pumpkin Seeds,
Pecorino 24/24.72

ENTREES

Chicken Parmigiana

Altair Vodka Sauce, Mozzarella,
Sauteed Broccolini 25/25.75

Roasted French Chicken Breast

Whipped Potatoes, Sauteed Broccolini,
Lemon Garlic Veloute 27/27.81

Grilled 12oz Pork Chop GF

Caramelized Apple Chutney, Creamy Polenta,
Dijon Cream Sauce. 30/30.90

Roasted HV Duck Breast GF

Wild Rice Pilaf, Fig And Apple Mostarda,
Pea Shoots, Balsamic Glaze 34/34.02

Grilled 12oz NY Strip Steak Frites GF

Shoestring Fries, Sauce Au Poivre 38/39.14

Pan Seared Salmon GF

Local Oyster Mushrooms,
Roasted French Carrots,
Swiss Chard, Miso Beurre Blanc 32/32.96

Roasted Branzino

Olive Oil Smashed Fingerling Potatoes,
Sauteed Haricot Vert, Italian Salsa Verde 28/28.84

Braised Short Rib Tagliata GF

Roasted Oyster Mushrooms,
Confit Cherry Tomato, Baby Arugula,
Shaved Parmesan, Balsamic Glaze 29/29.87

Hudson House Burger

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

SIDES

Creamy Polenta GF, VEG

Gorgonzola And Candied Walnuts

10/10.30

Whipped Potatoes GF

Roasted Garlic And Parmesan

Truffles Fries GF

Haved Parmesan and Garlic Aioli

Sauteed Broccolini

Toasted Garlic, Chili Flake, Lemon

