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STARTERS

French Onion Soup  
gruyere, emmenthal, sourdough crouton  
9

Matzoh Ball Soup  
pulled chicken, turnips, carrots, celery  
7

Tuna Tartare  
grilled mango, malanga chips, avocado, scallion chili vinaigrette  
13

Truffle Mac 'n Cheese  
gruyere, smoked gouda, parmesan, shaved black truffle  
11

Hudson Chopped Salad  
assorted lettuce, tomatoes, red onions, corn, carrots, cucumbers,  
bacon, candied pecans, radishes, feta cheese  
13  
add chicken \$5

The Wedge  
iceberg lettuce, tomato, smoked bacon, maytag blue cheese dressing  
9

BRICK OVEN PIZZA & FLATBREAD

Margherita  
house made mozzarella, tomato sauce, basil  
extra virgin olive oil  
11

BBQ Chicken Flat  
Smoked gouda, shaved red onion,  
arugula, bbq sauce  
15

'Shrooms  
seasonal mushrooms, garlic confit  
fontina and mozzarella cheese, pesto  
16

Sausage Pesto Flat  
sausage,peppers, onions, pesto, pepperjack  
16

White  
roasted garlic, herbs, fontina cheese,  
extra virgin olive oil  
12

Veg Out Flat  
squash, zucchini, red onions, mushrooms, roasted  
red peppers, provolone  
12

ENTREES

Four Egg Omelette  
choice of ham & swiss or asparagus & goat cheese  
served with hand cut french fries or mixed green salad  
15

Whole Grilled Bronzini  
olive oil potato salad, pickled watermelon and cucumber salad 25

Meyer Filet Mignon  
Pave potatoes, asparagus tips, pink peppercorn cognac shallot butter 28

Bell & Evans Farms  
Buttermilk Marinated Fried Chicken  
Cheddar Mash potatoes, jalapeño corn muffin, honey 18

The Hudson All Natural Angus Burger  
meyer farms 100% natural angus beef, grilled tomatoes,  
arugula, flash pickled red onion, hand cut french fries  
16  
add bacon or cheese \$1

ON THE SIDE

Potato Chips  
Hand Cut French Fries  
Wilted Spinach and Mushrooms  
6

Hudson Restaurant uses only sustainable seafood, all natural meat & poultry, and local vegetables.  
In season menus are subject to change, to feature the freshest products available.  
Corporate Executive Chef: Demetrio A. Zavala. Chef de Cuisine: Joseph Paire  
Consumption of raw or uncooked foods may increase risk of food borne illness.  
✦ a 20% gratuity will be added to parties of 6 or more