

STARTERS

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

English Cucumber Gazpacho
tomato, chili lime popcorn
9

Truffle Mac 'n Cheese
gruyere, fontina, parmesan, black truffle essence
11

Tuna Tartare
diced avocado, cucumber, mango, scallions, sesame vinaigrette, malanga chips
13

Summer Tomato Salad
Lancaster farms heirloom tomatoes, house made burrata, balsamic garlic confit
10

SALADS

The Daily Wedge
chef's choice
8

BBQ Chicken Caesar Salad
chipotle caesar, avocado, tomato, shaved manchego cheese, tortilla gremolata
16

Blackened Shrimp & Watermelon Salad
irwin farms baby lettuce, goat cheese, watermelon, aged balsamic
15

Grilled Veggie Salad
locally grown zucchini, squash, asparagus, scallions, corn, chiffonade greens
tossed in balsamic vinaigrette
14

Hudson Cobb
grilled ashley farms chicken, havarti cheese, bacon, tomato, avocado, egg,
chiffonade greens, honey mustard vinaigrette
15

Tuna Nicoise
seared ahi tuna, haricots verts, red potatoes, cherry tomatoes,
niçoise olives, grilled asparagus, chopped egg, champagne vinaigrette
19

Hudson Chopped Salad
assorted lettuces, tomatoes, red onions, corn, carrots, cucumbers, smoked bacon,
candied pecans, radishes, feta cheese \$13

salmon add \$7	grilled chicken add \$5	jumbo lump crabmeat add \$7	steak add \$6	grilled shrimp add \$6
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champagne vinaigrette, buttermilk ranch, thousand island, blue cheese, caesar,
ginger rice wine vinaigrette, extra virgin olive oil & balsamic vinegar

BRICK OVEN PIZZA

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

'Shrooms
seasonal mushrooms, fontina, mozzarella, spinach
pesto
16

BBQ Chicken
grilled chicken, smoked gouda, grilled red onions, arugula,
BBQ sauce
15

Sausage Pesto Flat
sausage, onions, pesto, peppers, pepper jack
cheese
16

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

SANDWICHES & BURGERS

choice of hand cut french fries or mesclun salad

Grilled Tuna Burger
chopped sushi grade tuna, chili lime aioli, corn salsa
17

Open Face Grilled Zucchini
eggplant butter, tomato confit, arugula & lemon yogurt
14

Crab Cake Melt
brioche roll, provolone cheese, honey mustard,
14

Pulled Niman's Ranch Pork
shredded pork, apricot cole slaw, mac & cheese fries
15

Grilled Chicken Sandwich
roasted onions, lemon chicken, melted fontina cheese, boston bibb lettuce, tomato, challah bun
13

B.L.T.
applewood smoked bacon, grilled green tomatoes, boston lettuce, basil aioli
14

Maine Lobster Roll
slow poached lobster, buttered soft roll, herbed aioli
20

Hudson All Natural Angus Burger
tomato, bibb lettuce, red wine onions, hand cut french fries
16
Add bacon, cheese or sautéed mushrooms \$1.00

ENTREES

Maryland Jumbo Lump Crabcakes
corn salsa, avocado butter, lime gastrique 16/32

Line Caught Salmon
pickled watermelon, heirloom tomatoes, spinach, quinoa, yellow tomato vinaigrette
19

Bistro Filet & Frites
meyer's teres major, caramelized shallot, hand cut fries, béarnaise aioli
18

Summer Risotto
tomato, fresh peas, smoked gouda, fine herbs balsamic reduction 18

Buttermilk Fried Chicken
whipped potatoes, pan gravy, buttermilk biscuit, clover honey
18

ON THE SIDE

Fried green tomatoes
7

Hand Cut French Fries
Grilled Veggies
Whipped Yukon Potatoes
Spinach and Wild Mushrooms
Grilled Asparagus, Preserved Lemon
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