

## Hudson Grille Brunch Menu

### STARTERS

NEW ENGLAND CLAM CHOWDER - house-made pancetta  
"oyster cracker" bread sticks 6

TOMATO BISQUE -grilled goat cheese sandwiches 6

GRATINATED ONION SOUP- gruyere cheese 6

MAC N' CHEESE - Jameson cream, smoked bacon and roasted  
jalapenos 9

SAUTEED PEI MUSSELS - coconut, lemongrass, madras curry,  
cilantro 12

MESCLUN SALAD-oven dried grape tomatoes, Parmigiano  
reggiano, toasted pine nuts, sherry shallot vinaigrette 9

CAESAR SALAD - crisp romaine, rosemary crostini 9

CRISPY CALAMARI- roasted garlic-chili aioli, tomato sauce 10

PIZZA ALA MARGARITA - tomato, basil, fresh mozzarella 11

SAUSAGE AND BROCCOLI PIZZA-sweet sausage, baby broccoli,  
tomato, basil and fresh mozzarella 11

HUDSON PIZZA - roasted cipollini onions, smoked bacon,  
gorgonzola, greens, aged balsamic 12

CRAB CAKES - mango salsa, greens, crispy onions, chipotle aioli 12

TARTE FLAMBEE D'ALSACE-crispy thin crust pastry, fleur de lis  
ham, caramelized onions, gruyere cheese 13

### SALADS

ROASTED PEAR AND GOAT CHEESE SALAD-arugula and  
endive salad, toasted pecans, cider vinaigrette 14

YELLOWFIN TUNA NICOISE- organic lettuces, hard cooked egg,  
new potatoes, haricot vert, oven dried tomatoes, warm nicoise  
olive vinaigrette 18

SHRIMP CHOPPED SALAD-iceberg, nappa cabbage, pineapple,  
spiced cashews, celery, cilantro, crispy wontons, onions, mint, red  
peppers, scallions, Asian sesame ginger dressing 16

CLASSIC CAESAR SALAD - with chicken 13, calamari 15, shrimp 17

PANZANELLA SALAD-Mediterranean cucumbers, cherry  
tomatoes, pickled red onions, mixed greens, croutons, black  
olives, sweet basil, burrata 14

GRILLED CHICKEN SALAD- baby greens, tomato, cucumber, red  
onion, smoked bacon ranch dressing 14

SLICED STEAK SALAD - baby arugula, shaved Parmigiano,  
frizzled onions, horseradish Dijon vinaigrette 16

LOBSTER COBB SALAD- lobster, cucumber, tomato, smoked  
bacon, egg, avocado, blue cheese, iceberg lettuce, champagne  
vinaigrette 25

ROASTED BEET SALAD - organic greens, toasted walnuts, blue  
cheese crumbles, vanilla honey vinaigrette 14

### SANDWICHES

PORTOBELLO PANINI - grilled portobello, roasted red pepper,  
fresh mozzarella, balsamic onion, pesto mayo 13

CHIPOTLE SPICED CHICKEN BREAST - havarti cheese, slaw,  
ranch dressing on a roll 13

PEPPER CRUSTED SLICED STEAK SANDWICH - baby arugula,  
caramelized cipollini, melted fontina, roasted garlic aioli on  
ciabatta 15

HOUSE BURGER - comte cheese, caramelized onions  
onions,bacon aioli, brioche roll, fries 15

LOBSTER ROLL - Maine lobster chunks, cucumber, iceberg, spicy  
remoulade, soft Balthazar roll, malt vinegar fries 19

GRILLED CHEESE - comte cheese, lucky beefsteak tomato, pain de mie,  
fries 10

CRAB CAKE BLT - fresh lump crab, avocado, ripe tomato, crispy bacon,  
iceberg lettuce, red onion, cracked black pepper & roasted garlic aioli,  
hand cut fries 16

### BRUNCH

SHRIMP OMELET-organic eggs, cheddar, shallot, fresh salsa, baby  
greens 14

FRENCH TOAST - Corn flake crust, cinnamon sugar, fresh fruit 12

SCRAMBLED EGGS - tomato & asparagus or smoked salmon &  
chives w/ home fries 13

STEAK & EGGS - NY strip, home fries, organic eggs 19

PANCAKES - mixed seasonal berries, maple syrup, fresh fruit 12

EGGS OSCAR - crab cakes, poached eggs, chipotle hollandaise,  
home fries 15

BRUNCH QUESADILLA- scrambled eggs, pepper jack cheese,  
green onion, ham, sour cream, guacamole 12

SWEET POTATO or PLAIN WAFFLES-Fresh fruit, maple syrup,  
fresh cream 12

EGGS BENEDICT- poached eggs, ham, English muffin,  
hollandaise sauce, home fries 13

BACON CHEDDAR BURGER-sunny side up egg, caramelized  
onions, chipotle mayo, fries 15

OPEN FACED EGG WHITE OMELETTE- Mushrooms, spinach,  
peppers, goat cheese w/ baby greens, sherry shallot vinaigrette 14

### ENTREES

CHICKEN PAILLARD - mustard greens, mitsuna, endive,  
radicchio, parmesan, toasted sliced almonds, honey-mustard  
sherry lemon vinaigrette 20

ORRECHIETTE - sweet Italian sausage, broccoli rabe, garlic, olive  
oil and Parmigiano 16

PASTA CAPRESE - garganelli, fresh mozzarella, heirloom cherry  
tomatoes, basil, garlic, extra virgin olive oil 16

BUTTERNUT SQUASH TORTELLACCI - sage brown butter,  
crumbled amaretto cookie crumbs 16

GRILLED RIBEYE - 18oz cowboy steak, buttermilk onion rings,  
café de Paris butter 34

MARCHO FARMS VEAL CHOP MILANESE - Spaghetti squash,  
Brussel sprouts, pea shoots, tomatoes, toasted garlic & lemon  
vinaigrette 25

### SIDE DISHES

Organic Eggs (2) 5

Apple wood smoked bacon 6

Breakfast Sausage 6

Home fries 5

Fruit 6

*Please advise your server of any food allergies!*

*Gratuity will be added to parties of 6 or more*

### Sunday Special

*Half price on select bottles of wine!*