

STARTERS

- NEW ENGLAND CLAM CHOWDER- house-made pancetta "oyster cracker" bread sticks, chives, lemon oil 6
- TOMATO BISQUE –grilled goat cheese sandwiches 6
- GRATINATED ONION SOUP- gruyere cheese 6
- MAC N' CHEESE – jack daniels 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 17
- SHRIMP CHOPPED SALAD-iceberg, nappa cabbage, pineapple, spiced cashews, celery, cilantro, crispy wontons, onions, mint, red peppers, scallions, Asian sesame ginger dressing 15
- CLASSIC CAESAR SALAD - with chicken 12, calamari 14, shrimp 16
- 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

Gratuity will be added to parties of 6 or more

Please advise your server of any allergies

Consuming raw and undercooked food may be harmful to your health

Join us Sunday through Thursday for our Special Pre fixe menu 4pm – 7pm

Half price bottles of wine available (with pre fixe menu only)

SANDWICHES

- PEPPER CRUSTED SLICED STEAK SANDWICH- baby arugula, caramelized cipollini, melted fontina, roasted garlic aioli on ciabatta 14
- CHIPOTLE SPICED CHICKEN BREAST – havarti cheese, slaw, ranch dressing on a roll 12
- LOBSTER ROLL – Maine lobster chunks, cucumber, iceberg, spicy remoulade, soft Balthazar roll, malt vinegar fries 16
- HUDSON CHEDDAR BURGER –sautéed onions, lettuce, tomato, brioche roll, smoked bacon aioli 11
- The CUBANO–roast pork, fleur de lis ham, cornichons, grilled onion, gruyere cheese, Dijon, mayo pressed rustic ciabatta 12
- THE WRAP – crispy chicken, shredded romaine, carrots, celery, tomato, chunky blue cheese dressing, srircha chili sauce 12
- PORTOBELLO PANINI - grilled portobello, roasted red pepper, fresh mozzarella, balsamic onion, pesto mayo 12
- BANH MI – crispy pork, French ham, carrots, radish, cilantro, pickled jalapenos, white pepper mayonnaise crisp baguette 12
- The AMERICAN- ham, turkey, American cheese, lettuce, tomato, black pepper mayo on hero 12
- The GREEK- grilled chicken, tomato, cucumber, red onion, black olive mayo, on herb focaccia 12
- SMOKED TURKEY BLT- ripe tomato, crisp Smokey bacon, iceberg, cranberry mayonnaise 12
- GRILLED CHEESE – comte cheese, lucky beefsteak tomato, pain de mie, fries 10
- PASTRAMI – swiss, grilled onions, pickles, Russian dressing on rye 13

ENTREES

- CHIPOTLE CHICKEN PASTA – Angel Hair, tomato, peppers, sweet corn, scallions, spicy cilantro cream sauce 16
- FISH N' CHIPS- beer battered market fish, peppadew tartar sauce 16
- PORTOBELLO "WELLINGTON"- herb ricotta, ratatouille vegetables, spinach, couscous, fire roasted heirloom cherry tomatoes 16
- CHICKEN PAILLARD – mustard greens, mitsuna, endive, radicchio, parmesan, toasted sliced almonds, honey-mustard sherry lemon vinaigrette 16
- ORRECHIETTE – sweet Italian sausage, broccoli rabe, garlic, olive oil and Parmigiano 16
- PAN ROASTED ATLANTIC SALMON - roasted cauliflower, basmati, almonds, pistachio, golden raisin, saffron light Curry and Basil Cream 19
- 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
- SHRIMP OMELET-organic eggs, cheddar, shallot, fresh salsa, baby greens 14
- STEAK FRITES - 10oz NY strip, watercress, hand cut fries, cafe de Paris butter 19
- PASTA PRIMAVERA – capellini, spring peas, broccoli florets, asparagus, button mushrooms, zucchini, grape tomato, toasted pine nuts, garlic parmesan cream, basil 16

SIDE DISHES

- Hand cut Fries 4
- Sautéed Spinach 4
- Baby Green Salad 4
- Broccoli & Green Bean Sauté 5
- Roasted root vegetables 6
- Caramelized Brussels sprouts 6
- Sweet Potato Fries