

# 447 HUDSON *Clearwater*

DINNER TAKEOUT, DELIVERY, OUTDOOR & INDOOR SEATING  
5 PM - 11 PM NIGHTLY

## *Sparkling*

BLANC DE BLANCS, CAVES DE WISSEMBOURG, "SIMONET", FR 16/64  
CHAMPAGNE CANARD-DUCHENE BRUT, FR 35/148  
SPARKLING ROSÉ, CREMANT BRUT, DOPFF & IRION, FR 20/80  
\*LAMBRUSCO, LINI 910, EMILIA-ROMAGNA, ITALY 17/68

## *Orange & Rosé Wine*

††PET-NAT ORANGE, MOSCATO GIALLO, MAELI, ITALY '22 21/84  
††ORANGE, SÉMILLON BLEND, DAULHIAC, "BISE", FR '22 20/80  
\*ROSÉ, DOMAINE GUEISSARD, PROVENCE, FRANCE '23 16/64

## *White Wine*

\*TXAKOLI DE GETARIA, URRUZOLA, BASQUE, SPAIN '24 18/72  
SAUVIGNON BLANC, GIESEN, NEW ZEALAND '24 17/68  
POUILLY-FUME, RAIMBAULT-PINEAU, FRANCE '22 22/88  
\*GRÜNER VELTLINER, WEINGUT STADT KREMS, AUSTRIA '24 18/72  
\*ARNEIS, CARBONE, ROERO DOCG, PIEDMONT, ITALY '23 18/72  
†CHARDONNAY, POCO A POCO, MEDOCINO, CA '21 19/76

## *Red Wine*

†Trousseau, Zephyr Wells, Willamette, Oregon '24 18/72  
†Pinot Noir, 'Landform', Willamette, Oregon '22 21/84  
\*Nerello Mascalese, Camarda, Sicily, Italy '21 19/76  
\*Malbec, Finca Abril, Uco Valley, Argentina '22 17/68  
Bordeaux, Marjoste, Bordeaux, France '16 22/88  
\*Cabernet, RouteStoek, Napa Valley, California '23 21/84

## *Dessert Wine*

Welschriesling/Chard, Kracher, Austria '20 375ML 18/85  
\*Passito di Pantelleria, Pellegrino, Italy '21 500ML 24/170  
Pedro Ximenez, Don PX Gran Reserva, Sherry Spain 24/- -  
Madeira, Leacock's Rainwater, Portugal 13/- -  
Port, Taylor Fladgate 20-Year Tawny, Portugal 22/215

## *Beer*

FOUNDERS SOLID GOLD PREMIUM LAGER, MI 4.4% 8  
PEAK ORGANIC FRESH CUT PILSNER, MAINE 4.6% 9  
ALLAGASH WHITE, MAINE 5.1% 12  
ITHACA FLOWER POWER IPA, NEW YORK 7.2% 10  
LA CHOUFFE BELGIAN PALE ALE, BELGIUM 8.0% 13  
WÖLFFER ESTATE, NO. 139 DRY ROSÉ CIDER, NY 6.9% 15  
NON-ALCOHOLIC ATHLETIC LITE LAGER, CT <0.5% 9

\* = ORGANIC WINE † = BIODYNAMIC WINE †† = NATURAL WINE

## COCKTAILS

### *Revival*

GIN, LILLET, ABSINTHE,  
ORANGE LIQUEUR, LEMON,  
DICKEL CHERRY 17

### *Duchess*

GIN, AVERELL DAMSON PLUM,  
EARL GREY TEA, BLACKBERRIES,  
LEMON, AGAVE, LEMON TWIST 17

### *Hudson Mule*

BISON-GRASS VODKA, GINGER BEER,  
LIME, CANDIED GINGER 17

### *King's County*

RYE, BYRRH, CYNAR, CHARTREUSE,  
CARDAMOM, ORANGE BITTERS 19

### *Calacas*

JALAPEÑO TEQUILA, BEET, LIME,  
AGAVE, CHILI-LIME SALT 18

### *Volver*

MEZCAL, AÑEJO TEQUILA, GREEN  
CHARTREUSE, LIME, GINGER, AGAVE,  
BASIL, GRAPEFRUIT BITTERS 19

### *Old Cuban*

AGED RUM, VELVET FALERNUM,  
CHAMPAGNE, LIME, MINT,  
OLD-FASHIONED BITTERS 18

### *Lila-Jane*

GIN, ELDERFLOWER LIQUEUR,  
LEMON, CUCUMBER 17

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## NON-ALCOHOLIC

### *Nozeco Spritz*

APEROL INSPIRED SPRITZ 15

### *Lyre's Negroni*

LYRE'S GIN,  
FREE SPIRITS APERITIF, LUCANO 15

### *Classy Brit*

BLACKBERRY, LEMON, GINGER,  
APPLE, LEMON TWIST 15

447 HUDSON STREET NEW YORK, NY 10014  
WWW.HUDSONCLEARWATER.COM

## *Soup / Salads*

- VEGAN CARROT & GINGER SOUP, CORN, MISO, SMOKED HAZELNUT MORNAY, GARDEN HERB OIL 16  
MARKET GREEN LETTUCES, SPRING PEAS, PEA SHOOTS, TORN HERBS, MINT VINAIGRETTE 17  
LITTLE GEM CAESAR, TREVISANO, RADISH, SUNDRIED TOMATO, MANCHEGO, ROSEMARY GREMOLATA 19

## *Appetizers*

- EAST COAST OYSTERS\*, MIGNONETTE, LEMON, FRESH HORSERADISH, COCKTAIL SAUCE 23 / 43  
ASSORTED CHEESES, SEASONAL FRUIT, CANDIED ALMONDS, LOCAL HONEY, HOUSE-MADE CRACKERS 26  
ANTIPASTI: SERRANO HAM, MANCHEGO, ROASTED RED PEPPERS, ARTICHOKE HEARTS, OLIVES 25  
SAVORY TART, WHIPPED GOAT CHEESE, RAMPS, RHUBARB, CARAMELIZED ONIONS, WATERCRESS, SABA, WALNUTS 20  
DUCK-CONFIT RILLETTES, PICKLED PEAR, DIJON, PEAR BUTTER, BAGUETTE CROSTINI 21  
STRACCIATELLA, PICKLED BLACKBERRIES, PISTACHIO, CIPOLLINI & CHAMPAGNE JAM, HERITAGE WHEAT TOAST 22  
PAN-SEARED SCALLOPS, GRILLED SQUASH, LEEK CONFIT, RADISH, PRESERVED LEMON BEURRE BLANC 27 / 43  
FLUKE CRUDO, STRAWBERRIES, TORN HERBS, BASIL OIL 27  
HOUSE-MADE RICOTTA GNOCCHI, RED PEPPER & TOMATO WALNUT PESTO, BROCCOLI RABE, PECORINO 23 / 33

## *Mains*

- ATLANTIC BASS  
ROASTED SPRING ONIONS, ASPARAGUS, PEAS, WHITE WINE & MUSTARD SAUCE 39
- SEARED LOCAL DUCK BREAST  
HARICOTS VERTS, GOOSEBERRIES, BURNT HONEY 40
- GRILLED GRASS-FED HANGER STEAK  
ROYAL TRUMPET MUSHROOM, CHARRED CIPOLLINI ONIONS, MARBLE POTATOES, CHIMICHURRI 38
- LOCAL DUROC PORK CHOP  
ROASTED PATTY PAN SQUASH, PIRI PIRI PEPPER, SPRING ONION, MORELS, BLACKBERRY CHUTNEY 38
- HOUSE-MADE MALFATI  
LAMB RAGU, SPRING PEAS, PINK PEPPERCORN, PECORINO 37
- VEGAN BAKED LASAGNA  
ROASTED EGGPLANT, SPINACH, ARTICHOKE, ZUCCHINI, CASHEW-NUT CHEESE, BASIL, POMODORO 30

## *Sides*

- GRILLED ASPARAGUS, HORSERADISH CREAM, PARMESAN CRISPS 15  
(ADD SERRANO HAM 5)
- VEGAN FRIED ARTICHOKE HEARTS, LEMON & CRACKED PEPPER SOY AIOLI, ZA'ATAR 12  
VEGAN CRISPY SWEET POTATOES, SPICY HARISSA AGAVE, MINT, POMEGRANATE, COCONUT YOGURT 14  
ROASTED BROCCOLINI, ARTICHOKE BARIGOULE, TOASTED PISTACHIO 15

## *Desserts*

- VEGAN GLUTEN-FREE STRAWBERRY-RHUBARB TART, VANILLA OAT MILK ICE CREAM 17  
DARK CHOCOLATE-CHUNK BREAD PUDDING, STRAWBERRIES, CHOCOLATE DRIZZLE, CHANTILLY 16  
VANILLA BEAN CHEESECAKE, HUCKLEBERRIES, POPPY SEEDS 15  
WARM CHOCOLATE POT, VANILLA GELATO, SALTED TOFFEE BRITTLE 14  
SINGLE SCOOP OF GELATO OR SORBET 10

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
WE SERVE ONLY HORMONE & ANTIBIOTIC-FREE BEEF, FISH, POULTRY, DAIRY & EGGS; GLUTEN-FREE & VEGAN OPTIONS AVAILABLE UPON REQUEST

EXECUTIVE CHEF BEN WHITTINGTON-COUSE