

Raw Bar

Tuna tartar, cantaloupe, chile, maple, scallion, arugula, tortilla chips \$12.95

Scallop crudo, arugula, lemon, dill, fennel, clementine \$10.95

Crab, pickled chiles, lime, cilantro, mint, asparagus puree \$10.95

Snacks

Ricotta-parmesan fritters, asparagus puree, pickled mushrooms \$8.95

Figs with amber ale, bacon, almonds, chile, parsley \$9.95

Pickle jar, ricotta, olives, coppa ham, toasted sourdough \$9.95

Olives, fennel, almonds, chile, oregano \$7.95

Salads

Tomato, pickled red onion, dill, cucumber, mint, ricotta, arugula, lemon-honey vinaigrette \$7.95

Zucchini, squash, dill, ricotta, almonds, citrus vinaigrette \$6.95

Roasted portobello, root vegetable slaw, charred corn, salsa verde \$7.95

Hand Held

Braised chicken tacos, ancho chile sauce, root vegetable slaw, pickled red onions \$8.95

Braised pork sliders, chile-lime aioli, pickled carrots, cilantro \$8.95

Burger, pickled red onion, brown ale ketchup, gruyere, crispy ham, pickled cucumber, ciabatta \$10.95

Chicken salad, tikka mayo, grapes, arugula, sourdough \$9.95

Fish

Scallops, bacon, creamed corn, pickled chiles, cilantro, pickled red onions \$16.95

Seared Tuna, fingerlings, snap beans, olives, clementine, fennel, lemon-honey vinaigrette \$14.95

Crab, penne, asparagus, lemon, parsley, chile, mushrooms, garlic, scallion \$15.95

Meat

Pulled pork, mustard sauce, creamed corn, snap beans, radish, parsley \$12.95

Hanger steak, house steak sauce, parsley, mint, pickled chiles, fingerlings \$14.95

Braised short rib, bbq beet puree, fingerlings, root vegetable slaw \$14.95

Dessert

Apple pie, brown sugar, cinnamon, crumble topping \$4.95

Brownies, bacon, pecans, cayenne caramel \$5.95

Banana Pudding, custard, nilla wafers, whipped cream \$4.95

Hudson North Bottle List

Beer	ABV%	HN Price
Allagash Dubbel	7.00	\$8.50
Brewdog Punk IPA	5.60	\$8.00
Einbecker Ur-bock	6.50	\$8.00
Bell's Kalamazoo Stout	6.00	\$6.25
Blue Point Toasted Lager	5.30	\$6.00
Blue Point Oktoberfest	5.50	\$6.00
Bomb Lager	5.10	\$4.00
Heavy Seas Peg Leg Stout	8.00	\$6.00
Heavy Seas Small Craft Warning	7.25	\$6.00
Dogfish Head Indian Brown Ale	7.20	\$6.00
Dogfish Head Punkin	7.00	\$7.00
Xingu Black Beer	4.70	\$6.50
Founders Centennial IPA	7.20	\$6.00
Founders Porter	6.50	\$6.00
GD Hoss Rye Lager	6.20	\$7.00
Green Flash Le Freak	9.20	\$9.00
Lagunitas IPA	6.20	\$6.00
Lagunitas Pils	6.20	\$6.00
Mad River Jamaica Red	6.50	\$6.50
Sam Smith Oatmeal Stout	5.00	\$8.50
Boulevard Smokestack 6th Glass	10.5	\$9.00
Boulevard Smokestack Dark Truth	9.70	\$9.00
Crispin Original Cider	5.00	\$7.00
Estrella Damm Daura (Gluten Free)	5.40	\$6.50
Finch's Threadless IPA	6.00	\$7.50
Sweetwater 420	5.40	\$3.00
Sweetwater seasonal	N/A	\$3.00

HN Wine List

Wine	Glass/Bottle
Riff Pinot Grigio	\$7/26
Oyster Bay Sauvignon Blanc	\$9/34
Urban Riesling	\$9/34
Rickshaw Chardonnay	\$10/38
Crios De Susana Balb Malbec	\$10/38
Garnet Pinot Noir	\$11/42
Educated Guess Cabernet Sauvignon	\$14/54
R Collection Merlot	\$8/26

HN Cocktail Menu

Rolling Blackout \$8

Redemption High Rye Bourbon, Paolucci Amaro Cio Chiaro, Cocchi Vermouth Di Torino, Orange Flower Water

Senor Jimenez \$11

Fidencio Sin Humo, Marie Brizard Apry, Cocchi Americano

Ginger Collins \$11

St George Botanivore Gin, Simple Syrup, Fresh Squeezed Lemon, Fee Bros. Aromatic Bitters, Barritt's Ginger Beer

Spice Pear Margarita \$11

Puro Verde Reposado, Marie Brizzard Pear Liqueur, Allspice Dram, Fresh Squeezed Lime, Agave Nectar

Champagne Cocktail \$10

Fruit Lab Hibiscus Liqueur, Bittermens Burlesque Bitters, Champagne