



STARTERS and SHARES

6 EAST COAST OYSTERS 18

DAILY SELECTION

HUDSON GARDEN GRILL NOSHES | 16

DEVILED EGGS, SALVATORE BROOKLYN RICOTTA CROSTINI WITH RHUBARB, DUCK PROSCIUTTO, HEADCHEESE, PICKLED VEGETABLES

HAMACHI TARTARE 15

AVOCADO, PINE NUTS, PRESERVED LEMON, APPLES

BURRATA | 12 SALSA VERDE, TROUT ROE, CHARRED BREAD

CRISPY FEATHER RIDGE FARM EGG 12

FARMER'S CHEESE, GARDEN PEAS, WHITE ASPARAGUS, MORELS

ZUCCHINI BLOSSOM "CRAB CAKE" 16

SEA BEANS, PICKLED ONIONS, POMMERY MUSTARD

FARM HOUSE CHEESES 19

PLEASANT RIDGE, HUDSON VALLEY CAMEMBERT, OLD GREENSWARD RESERVE, PRESERVES, COUNTRY BREAD

SOUPS and SALADS

ENGLISH PEA SOUP | 9 WILD SPRING ONION, PEA SHOOTS

ICEBERG AND BLUE | 10 BACON, WALNUTS, HERBS

PAFFENROTH GARDEN GREENS 10

BUTTER LETTUCE, ORANGE, AVOCADO, SHALLOT VINAIGRETTE

SATUR FARMS BABY BEET SALAD 12

BLUE CHEESE CROUTONS, CANDIED PECANS, HOUSE-MADE YOGURT

HUDSON CHOPPED SALAD 16

NAPA CABBAGE, TROPICAL FRUIT, SPRING VEGETABLES, CHICKEN, CANDIED CASHEWS, HONEY-GINGER VINAIGRETTE

SANDWICHES

HUDSON BURGER 16

GRASS FED BEEF, BACON, AGED CHEDDAR, POTATO ROLL

HAM & EGG SANDWICH 15

BARDWELL FARM COW'S MILK CHEESE, SEEDED RYE

LOBSTER CLUB 25

AVOCADO, BACON, HEIRLOOM TOMATOES, PEPPER BRIOCHE, JALAPENO MAYONNAISE

HAND CARVED TURKEY 16

HUDSON VALLEY CAMEMBERT, SQUARE SOURDOUGH, DIJON AIOLI

AVOCADO TARTARE | 14 LEMON, TABASCO, DIJON, GRILLED ALE COUNTRY BREAD

ENTRÉES

TASMANIAN SEA TROUT | 25 FAVA BEANS, RAMPS, RADISHES, ASPARAGUS

ROTISSERIE CHICKEN 22

RICOTTA GNOCCHI, KALE, PLUMPED RAISINS, PINE NUT

MUSSELS AND FRIES | 17 RED CURRY, LIME, BASIL

ANSON MILLS GRITS 18 POACHED FARM EGG, CHANTERELLES, PARMESAN CONSOMMÉ

RIGATONI | 19 SAUSAGE, BABY CLAMS, CALABRIAN CHILI

BUCATINI PASTA | 22 LOBSTER BOLOGNESE, LOCAL RICOTTA CHEESE

PORK & BEANS | 18

BRAISED PORK BELLY, ANSON MILLS RED ISLAND PEAS, CELERY

MARINATED SKIRT STEAK 24

SPRING ONION, NETTLE CHIMICHURRI, BREAD SALAD

ON THE SIDE

GOAT CHEESE CROQUETTES = 7 BEER BATTERED ONION RINGS = 6 GRILLED ASPARAGUS = 7 MALT VINEGAR FRIES = 5 KENNEBEC POTATO CHIPS = 4 PAFFENROTH GARDEN GREENS = 5



COCKTAILS

HOUSE PRESSED JUICE SERVED OVER ICE WITH A SPLASH OF SODA S

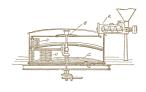
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CELERY, LEMON, BOMBAY GIN | 12 STRAWBERRY, BASIL, ABSOLUT CITRON | 12 PINEAPPLE GINGER, CRUZAN RUM | 12 NON-ALCOHOLIC HOUSE PRESSED JUICES | 6

HUDSON STANDARDS

RHUBARB COLLINS | BOLS GENEVER, RHUBARB, LEMON, VERBENA, PERRIER | 12 BLOODY MARY | PICKLED VEGETABLES, CANDIED BACON, SPICES | 12 FRIDA SOUR | TEQUILA, LEMON, AGAVE, EGG WHITE | 11 SAZERAC HUDSON MANHATTAN RYE, MAISON ROUGE COGNAC, ABSINTHE | 13



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OMMEGANG WITTE | COOPERSTOWN NEW YORK | 9 OMMEGANG HENNEPIN | COOPERSTOWN NEW YORK | 8 CAPTAIN LAWRENCE BROWN ALE | PLEASANTVILLE, NEW YORK | 7 BRONX SUMMER ALE | BRONX, NEW YORK | 7 BRONX RYE PALE ALE | BRONX NEW YORK | 7 SAM ADAMS LIGHT | BOSTON, MASSACHUSETTS | 7 AARON BURR, "HOMESTEAD CIDER: NEVERSINK HIGHLANDS," WURSTBORO, NEW YORK, 500 ML | 16 NAKED FLOCK, "DRAFT HARD CIDER," | WARWICK, NEW YORK, 750 ML | 19

TRUE BELIEVER, "HARD APPLE CIDER" 750 ML 22

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CHATEAU FRANK 'CELEBRE ROSE' NV	FINGER LAKES 12 / 44
HERMANN J. WIEMER 'CUVEE BRUT' 2011	FINGER LAKES 15 / 52

WHITE

DR. KONSTANTIN FRANK DRY RIESLING 2013	FINGER LAKES 9 / 35
HERMANN J. WIEMER GEWURZTRAMINER 2013	FINGER LAKES 10 / 38
JOEL GOTT CHARDONNAY 2013	CALIFORNIA 12 / 42
BONNY DOON ALBARIÑO 2013	CENTRAL COAST 10 / 38
THE TERRACES CHENIN BLANC 2013	CLARKSBURG 11 / 40
DUCK WALK SAUVIGNON BLANC 2013	NORTH FORK 8 / 32

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RAMSAY PETIT SYRAH 2013	NORTH COAST 8 / 32
HERON PINOT NOIR 2013	CALIFORNIA 9/35
BEDELL MERLOT 2012	NORTH SHORE 12 / 42
BEDELL CABERNET FRANC 2013	NORTH SHORE 16 / 55
GLENORA SYRAH 2012	FINGER LAKES 11 / 40
PINDAR "MYTHOLOGY" 2010	NORTH FORK 17 / 59

DESSERT WINE

WAGNER VINEYARDS VIDAL ICE WINE 2012

FINGER LAKES 11

