

STARTERS

Black Creek Wings 16/16.56

Choice of:
Bourbon Buffalo with Smoked Ranch
Chipotle Hoisin with Agua Chile Mayo
Hot Jerk Wings with Coconut Mango Sauce

Market Flatbread

House Made Flatbread Featuring
Seasonal Ingredients,
Updated Weekly
18/18.63

Mezze Platter

Carmalized Onion Dip, Hummus,
Muhamarra, Focaccia Crisps,
Pita, Crudite 18/18.63
Can Be Made Vegan

Butter Board

House Made Cultured Butter with
Seasonal Crudites, Fresh Herbs
and House Made Focaccia
18/18.63

Charcuterie Board for Two

Artisan Cheeses, Cured Meats 35/36.23

Spicy Tuna Crispy Rice

Spicy Tuna Tartar Served Over Crispy
Sushi Rice Cakes Topped with Pickled
Jalapeños, Eel Sauce, and Sesame Seeds
19/19.66

Mama Donna's Empanadas

Made in House Beef Empanadas
with Cilantro Jalapeno Crema,
Pickled Red Chilies and
Queso Fresco
14/14.49

SALAD & SOUPS

Lemon Chicken and Orzo Soup

Braised Chicken and Orzo Pasta with
Aromatic Vegetables, Kale,
Fresh Herbs and Lemon
13/13.46

Spring Minestrone Soup

Leeks, Asparagus, Spring Peas, Baby
Spinach, and Creamy Cannellini Beans
with Basil Pesto and a Touch of Lemon
Finished with Grated Parmesan
13/13.46
Vegetarian

Seasonal Salad MP

*Please Ask Your Server for
Today's Selection* Seasonal
Salad with Local, Seasonal
Ingredients
MP

Spring Vegetable Salad

Lightly Cooked Asparagus, English Peas and
Sugar Snap Peas with Cucumbers, Radish,
Fresh Mozzarella and Red Onions in a Light
Lemon Dijon Vinaigrette Served Over Baby
Arugula and a Creamy Labneh Spread
17/17.59

Kale Caesar

Tender Tuscan Kale with a Vegan Miso and
Tahini Dressing, Crispy Chickpeas, Pecorino
Romano and Garlicy Toasted
Bread Crumbs
17/17.59
Vegetarian, Can Be Made Vegan

Add Protein. Sautéed Shrimp +12/12.42, Grilled Chicken +9/9.32, Grilled Strip Steak +12/12.42

PASTA

Linguine Alle Vongole

Fresh Manila Clams Steamed with
Garlic, White Wine, and Parsley, Tossed
with Linguine and Finished with Extra
Virgin Olive Oil, Gremolata
Breadcrumbs and a Hint of Chili Flakes
29/30.02

Gnocchi D'agnello

House Made Potato Gnocchi
Tossed with a Mint Basil Pesto and
Topped with Braised Lamb
Shoulder Ragu
29/30.02
Can Be Made Vegetarian

Tagliatelle with Peas and Prosciutto

House Made Pasta in a Light Cream
Sauce with Fresh English Peas,
Pecorino Cheese, and Crispy
Prosciutto di Parma
26/26.91
Can Be Made Vegetarian

ENTREES

Chicken Pot Pie

A Creamy Chicken and Aromatic
Vegetable Stew Topped with a
Buttery Homemade
Puff Pastry Crust
27/27.81

Hudson House Burger

8oz Dry Aged Blend, Bacon Jam,
Baby Arugula, Tomato Confit, Garlic Aioli,
Sharp Cheddar, Brioche Bun
25/25.88

Asparagus and Spring Pea Risotto

Fresh Herbs, Lemon Zest and
Mascarpone cheese
24/24.84
Can Be Made Vegan

Chicken Milanese

Panko Crusted Chicken Cutlet with
Basil Aioli, Shaved Parmesan and a
Salad of Baby Arugula, Shaved
Radishes, Carrots and Fennel with
Lemon Vinaigrette
26/26.91

Apple Cider Brined Pork Chop

Grilled and Served with a Spring
Succotash of Squash, Asparagus, Peas,
Spring Onions and Pancetta, Topped with
a Light Citrus and Fennel Salad with
Honey Dijon Dressing
32/33.12

Market Fish

Please Ask Your Server for Today's Selection

Pan Seared and Served with Sautéed
Onions, Fennel and Manila Clams in a
Cider and Saffron Sauce with a Hint of
Crème Fraiche and Fresh Herbs
MP

Gluten Free

8oz Sirloin Steak

Grilled and Served with Whipped Potatoes,
Sautéed Spinach and a Red Wine
Bordelaise Sauce
32/33.12

32oz Steak for 2
Grilled Porterhouse with Beef Fat Chimichurri,
House Made Roasted Garlic Butter and Pickled
Spring Onions Served with Sautéed Green Beans
and Crispy Red Bliss Potatoes
125/129.37

SIDES

Whipped Potatoes GF

Roasted Garlic and Parmesan

10/10.30

Sautéed Green Beans

Garlic, Crushed Red Pepper, and a Hint of Lemon

Truffles Fries GF

Shaved Parmesan and Garlic Aioli

Crispy Red Bliss Potatoes

Tossed with housemade garlic and herb butter

Please notify your server of any food allergies or concerns you may have.

For parties of 6 or more a 20% gratuity will be added. No more than 4 split itemized checks per table.

For event inquiries please contact our Event Director, Melissa Andrushko for more information at Melissa@thehudsonhouseeny.com.