

STARTERS

Black Creek Wings 16/16.56

Choice of:
Bourbon Buffalo with Smoked Ranch
Chipotle Hoisin with Agua Chile Mayo
Garlic and Parmesan with Spicy Vodka
Sauce

Wild Mushroom Toast

Sautéed Mushrooms, Caramelized
Onions, Topped with Melted
Fontina Cheese and Served Over
Toasted Sourdough Bread.
18/18.63
Vegetarian

Mezze Platter

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

Red Curry Mussels

Mussels Steamed with Red Curry,
Coconut Milk and Lime. Fresh
Herbs and Crispy Pita Strips.
18/18.63
Dairy free

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

Chipotle Glazed Pork Belly

Crispy Pork Belly with Sweet and
Spicy Chipotle Glaze. Served over a
Jalapeño Slaw, Pickled Red Onions,
and Crispy Shallots.
18/18.63

SALAD & SOUPS

Creamy Pumpkin Bisque

Roasted Pumpkin, Coconut Cream and
Fall Spices, Topped with Roasted
Pepitas and Chive Oil.
13/13.46
Vegan, GF

Mushroom and Wild Rice Soup

Trio of Wild Mushrooms Slow Cooked with
Aromatic Vegetables, Vegetable Broth and
Cream, Topped with Fresh Herbs and Old Bay.
13/13.46
Vegetarian

Harvest Kale Salad

Shredded Kale with Quinoa and
Roasted Delicata Squash in a Maple
Tahini Dressing, Toasted Pepitas, and
Crumbled Feta Cheese.
17/17.59
Vegetarian, Can Be Made Vegan

Pear and Prosciutto Salad

Cider Poached Pears, Baby Arugula, and
Lemon Vinaigrette, Topped with Crispy
Prosciutto and Shaved Parmesan.
18/18.63

Brussels Sprout and Apple Salad

Shaved Brussels Sprouts and Apples,
Shallots in a Honey Dijon Vinaigrette, Topped
with Goat Cheese and Candied Walnuts.
17/17.59

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

PASTA

Butternut Squash Carbonara

Radiatore Pasta in a Butternut
Squash and Parmesan Cream
Sauce with Bacon, Roasted
Squash, Pecorino Cheese, Basil.
24/24.84
Can Be Made Vegetarian

Truffle Ricotta Ravioli

House Made Ravioli in a Wild
Mushroom Cream Sauce with Leeks
and Pecorino Cheese
28/28.98
Vegetarian

Brodetto

Italian Seafood Stew with Shrimp,
Bay Scallops, Mussels and
Spaghetti in a Tomato Broth with
House Made Focaccia.
32/33.12

ENTREES

Chicken Pot Pie

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

Beef Bourguignon

Tender Braised Beef with Bacon Lardons,
Cremini Mushrooms, Pearl Onions, Slow
Cooked in a Red Wine Sauce, Fresh Herbs
with Creamy Parmesan Polenta
30/31.05 (GF)

Hudson House Burger

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

Chicken Milanese

Panko Crusted Chicken Cutlet with a Salad
of Baby Arugula, Shaved Apples, Shallots,
and Shaved Parmesan in a Lemon
Vinaigrette.
26/26.91

Sesame Crusted Halibut

Pan Seared with Honey Soy Glaze,
Sautéed Baby Bok Choy, Miso Butter,
Herb Salad with Ginger Lime Dressing.
34/35.19 (GF)

Wild Mushroom and Leek Risotto

Herbs, Lemon Zest And Mascarpone Cheese.
24/24.84
Can Be Made Vegan

8oz Sirloin Steak

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

Apple Cider Brined Pork Chop

Grilled and Served with Creamy Parsnip
Puree, Roasted Brussels Sprouts, Bacon,
and Whole Grain Honey Mustard.
32/33.12

SIDES

Creamy Polenta GF, VEG

Gorgonzola And Candied Walnuts

Whipped Potatoes GF

Roasted Garlic And Parmesan

Truffles Fries GF

Shaved Parmesan and Garlic Aioli

Roasted Brussels Sprouts

Bacon and Honey Mustard

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@thehudsonhouse.com.