



Cinnamon Sugar French Toast
Brioche, Apple Compote, Bourbon
Caramel, Chipote
Whipped Cream
20/20.60

Hot Honey Chicken And Biscuit Sandwich
Fried Chicken Thigh, Hot Honey,
Smoked Ranch And Sweet Pickle Chips
On A House Made Biscuit
24/24.72

Bourbon Maple Butter Chicken And Waffle
Cheddar Buttermilk Waffle,
Whipped Barrel Aged Maple Butter
20/20.60

Biscuits And Gravy
House Made Biscuits, Maple Sausage Gravy,
Fried Eggs, Chives
24/24.72

Frittata
Roasted Mushrooms, Roasted Red Peppers,
Kale And Sharp Cheddar, with Toast And A Side Salad
16/16.48

Breakfast Sandwich
Choice Of Bacon Or Sausage, 2 Fried Eggs,
Sharp Cheddar, Hash Brown, Garlic Aioli And Hot
Sauce On A Brioche Bun
20/20.60

Loaded Home Fries
Bacon, Cheddar, Smoked Ranch
And A Sunny Side Egg
20/20.60

Mezze Platter
Caramelized Onion Dip, Hummus, Muhamarra,
Focaccia Crisps, Warm Pita, Crudites
18/18.63

Steak and Eggs
Grilled 8oz Sirloin with Crispy Roasted Garlic
Potatoes, 2 Fried Eggs and Beef
Fat Chimichurri. 30/31.05

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

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

Kale Caesar
Tender Tuscan Kale with a Vegan Miso and
Tahini Dressing, Crispy Chickpeas, Pecorino
Romano and Garlicky
Toasted Bread Crumbs
17/17.59

Vegetarian, Can Be Made Vegan

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

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

Hudson House Burger
8oz Dry Aged Blend, Bacon Jam,
Garlic Aioli, Baby Arugula,
Tomato Confit, Sharp Cheddar, Brioche Bun
\$25/25.88
Add Egg+2/2.06

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.