

## STARTERS

### Black Creek Wings

Choice of:  
Bourbon Buffalo with Smoked Ranch  
Chipotle Hoisin with Agua Chile Mayo  
Hot Jerk Wings with Cilantro Jalapeno Crema  
16|16.56

### Apple Cider Braised Pork Belly

Served over Creamy Polenta and Topped  
with a Local Apple Chutney  
18|18.63 GF

### Charcuterie Board for Two

Artisan Cheeses, Cured Meats  
35|36.23

### Mezze Platter

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

### Whipped Ricotta

Topped with a Lightly Spiced Harissa Oil,  
Green Olives, Pistachios, and Mint Served  
with House Made Grilled Focaccia  
18|18.63  
Vegetarian

### 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  
Chicken Empanadas with Chipotle  
Crema Pickled Red Chilies  
and Cotija Cheese  
14|14.49

## SALAD & SOUPS

### Roasted Kabocha Squash Soup

Toasted Pumpkin Seeds, Local Maple  
Creme Fraiche and Crispy Sage  
13|13.46  
*Vegetarian, Can Be Made Vegan*

### Warm Autumn Grain Bowl

Farro and Quinoa, Roasted Sweet  
Potatoes, Crispy Brussels Sprouts,  
Dried Cranberries, and a Warm  
Shallot-Sherry Dressing  
18|18.63  
*Vegan, GF*

### Cider & Apple French Onion Soup

Our Twist on the Classic using Local Apples  
and Hard Cider with Rich Beef Broth and  
Caramelized Onions, Topped with Toasted  
Baguette and Melted Gruyere Cheese  
14|14.49

### Hudson Valley Orchard Salad

Crisp Local Honeycrisp Apples, Shaved Fennel,  
Toasted Pecans, Crumbled Blue Cheese, and  
Baby Kale Tossed in a Hard Cider Vinaigrette  
17|17.59  
*GF, Can Be Made Vegan*

### Roasted Beet & Burrata Salad

Red and Golden Beets, Creamy Burrata, Toasted Pumpkin  
Seeds, and Baby Arugula with a Balsamic-Maple Reduction  
18|18.63  
*Gluten, Can be Made Vegan*

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

## PASTA

### Pork Sausage and Broccoli

#### Rabe Rigatoni

Braised Pork Sausage and Broccoli Rabe  
Tossed with Sautéed Garlic, Chili Flakes,  
White Wine and Shaved Parmesan  
26|26.91

### Braised Beef Short Rib

#### Pappardelle

Wide Ribbon Pasta Tossed with a Slow  
Simmered Short Rib Ragù, Finished  
with Aged Pecorino  
29|30.01

### Mushroom Ricotta Cavatelli

A Variety of Locally Grown Mushrooms,  
Hand Rolled Ricotta Cavatelli Served in  
a Light Cream Sauce with a Hint of Black  
Truffle, Finished with Aged Pecorino  
28|28.98  
*Vegetarian*

### Chicken Provencale

Roasted LaBelle Farms Chicken Breast  
with Caramelized Shallots, Roasted  
Garlic and Tomatoes Served over  
Creamy Polenta with a White Wine  
Lemon Pan Sauce  
27|27.81  
*GF*

### Pan-Seared Local Duck Breast

Orange-thyme glaze, creamy parsnip  
puree, and wilted local Swiss chard  
36|37.26  
*GF*

### 8oz Prime Denver Steak

Grilled and Served with Whipped  
Potatoes, Maple-Balsamic Glazed  
Brussels Sprouts, Topped with a  
Roasted Garlic and Black Currant  
Red Wine Reduction  
35|36.22

## ENTREES

### 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 Basil  
Aioli, Topped with a Salad of Baby  
Arugula, Shaved Local Apples, Fennel and  
Aged Manchego with an Apple  
Cider Vinaigrette  
26|26.91

### Local Mushroom Risotto

Lemon Zest, Fresh Herbs, Mascarpone  
and Pecorino  
24|24.84  
*Vegetarian, Can Be Made Vegan*

### Pan-Roasted Hudson Valley Steelhead Trout

Sunchoke Hash, Charred Broccolini,  
and a Lemon-Brown Butter Sauce  
32|33.12  
*GF*

### 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

### Truffles Fries GF

Shaved Parmesan and Garlic Aioli

### Crispy Red Bliss Potatoes

Tossed with housemade garlic and herb butter

## SIDES

10|10.30

### Creamy Polenta

Gorgonzola and Candied Walnuts

### Sautéed Green Beans

Garlic, Crushed Red Pepper, and a Hint of Lemon

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@thehudsonhouseny.com](mailto:Melissa@thehudsonhouseny.com).