

# STARTERS

## Black Creek Wings 16/16.56

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

## Pork Belly Watermelon

Crispy Pork Belly with a Sweet Soy Glaze,  
Watermelon with Ginger Dressing, Scallions,  
Cilantro, Sesame seeds  
18/18.63

## Charcuterie Board for Two

Artisan Cheeses, Cured Meats  
35/36.23

## 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

## 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 Chillies  
and Cotija Cheese  
14/14.49

# SALAD & SOUPS

## Summer Corn Chowder

Sweet Corn with Potatoes, Aromatic  
Vegetables and Zucchini in a Light  
Vegetable Cream Broth Topped with  
Crispy Bacon and Chive Oil  
13/13.46

GF, Can Be Made Vegetarian

## Watermelon Cucumber Gazpacho

Served Chilled with a Lightly Spiced  
Cucumber Salad and a Lemon  
Yogurt Drizzle  
13/13.46

GF, Can Be Made Vegan

## Heirloom Tomato Salad

Thick Cut Heirloom Tomatoes with  
Creamy Buratta, Baby Arugula, Balsamic  
Glaze, and Extra Virgin Olive Oil  
18/18.63

Vegetarian, GF

## Summer Berry Quinoa Salad

Seasonal Berries with Baby Arugula,  
Goat Cheese, Avocado, Red Onion, Candied  
Walnuts, and a Honey Dijon Vinaigrette  
18/18.63

GF, Vegetarian, Can Be Made Vegan

## Cold Noodle Salad

Spicy Peanut Sauce, Buckwheat Soba Noodles with  
Sautéed Shrimp, Napa Cabbage, Shredded Carrots,  
Scallions, and Sesame Seeds  
24/24.84

Gluten & Dairy Free

# 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

## Pesto Gnocchi

House Made Potato Gnocchi in a  
Creamy Basil Pesto with Spinach,  
Confit Cherry Tomato, Topped with  
Buratta, Basil and Pecorino Romano  
26/26.91  
Vegetarian

## Sweet Corn Carbonara

Gemelli Pasta in a Sweet Corn and  
Parmesan Cream Sauce with Bacon,  
Black Pepper and Basil  
25/25.87  
Can Be Made Vegetarian

## Chicken Provencale

Roasted French Chicken Breast with  
Caramelized Shallots, Roasted Garlic  
and Tomatoes Served over Creamy  
Polenta with a White Wine Lemon Pan  
Sauce  
27/27.81  
GF

# ENTREES

## Hudson House Burger

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

## Summer Squash Risotto

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

## Chicken Milanese

Panko Crusted Chicken Cutlet with  
Basil Aioli, A Salad of Cherry Tomatoes,  
Bocconcini Mozzarella, Baby Arugula  
with Balsamic Vinaigrette  
26/26.91

## Apple Cider Brined Pork Chop

Grilled and Served with  
Succotash of Summer Squash, Pancetta,  
Cherry Tomatoes and Sweet Corn,  
Topped with Marinated  
Stone Fruit Salad  
34/35.19

## Market Fish

Please Ask Your Server for Today's Selection  
Grilled and Served with Steamed  
Mussels, Fennel, Tomatoes, Sweet  
Vermouth, and Served with  
House Made Focaccia  
MP  
Gluten Free

## 8oz Sirloin Steak

Grilled and Served with Crispy  
Potatoes, Corn and Tomato Salad,  
Italian Style Salsa Verde  
32/33.12

# SIDES

10/10.30

## Creamy Polenta

Gorgonzola and Candied Walnuts

## 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@thehudsonhouse.com](mailto:Melissa@thehudsonhouse.com).