Hudson and Essex

RAW

Tuna Tartare Tacos
Three wonton shells, yellowfin tuna, sesame soy, avocado lime sauce, carrot and radish slaw
25

Beef Tartare
Beef tenderloin, dill aioli, lemon, capers, shallot, crostini, egg yolk
26

Oysters on the Half Shell
Three, six, or twelve, lemon wedge, Tabasco, Champagne mignonette
11 | 21 | 42 GF DF

Raw Collection
Six oysters, tuna tartare tacos, beef tartare
63

FIRSTS

Lobster Roll Khachapuri
Stuffed cheese bread, Mozzarella, Muenster, feta, butter and herb lobster, garlic butter, egg yolk
23

Crab Rangoon Bread
Milk bread roll, cream cheese, crab sticks, sweet chili sauce
8

Bread Service
H&E fresh baked bread, H&E cracker, featured butter, H&E jam, seasoned oil
14 VG

Confit Chicken Wings
Ten wings, bacon hot sauce, green onion, Gorgonzola dressing
19 GF

Mushroom Flatbread
Cheese sauce, roasted mushroom, goat cheese, arugula, balsamic reduction
19 VG

Charcuterie Board
Charcuterie, featured cheeses, accompaniments, house bread
serves 1-3 37 | serves 4-6 67

White Truffle Pierogies
Whipped goat cheese, roasted beets, Truffle vinaigrette
18 VG

Spanish Shrimp
Jumbo shrimp, smoked paprika oil, chili peppers, house bread
20 DF

Scallop and Pork
Corn puree, crispy pancetta, seared scallops, basil oil, roasted corn
29

Baked Brie
Local blueberry compote, apricot glaze, grilled bread
22 VG

SECONDS

Caesar Salad
Baby romaine, shaved Parmesan, creamy Caesar dressing, fried black pepper crackers
15

Hudson Side Salad
Local greens, garden vegetables, raspberry poppyseed dressing
9 VG GF DF

Simply Dressed Greens
Local greens, lemon juice, olive oil, radish, buttermilk dressing
6 GF VG

Arugula And Truffle Salad
Burrata cheese, crispy prosciutto, apple, pine nut truffle vinaigrette, butter bread
18

French Onion Soup
Caramelized onions, beef broth, crostini, gruyere cheese
16

Gorgonzola Chop Salad
Chopped iceberg, Gorgonzola dressing, bacon bits, tomato, red onion, balsamic reduction
16 GF

Salad Add-Ons: Grilled or Blackened Beef Tips 13 | Shrimp 15 | Chicken 15 | Crispy Breaded Chicken 6 GF | 3oz Ora king Salmon 19

THIRDS

Lobster Crab and Salmon
Ohio City lobster ravioli, crab cream sauce, seared Ora King salmon brulee, cherry tomato, basil
54

Steak Frites
Grilled ribeye, house fries, horseradish cream sauce, simply dressed salad
12 oz | 45 GF

Chicken Milanese
Crispy chicken cutlet, Cacio e pepe sauce, Ohio city Spaghetti, arugula salad, lemon
34

Filet Mignon
Gremolata fried potatoes, Parmesan cream, sweet soy shiitakes
4oz 34 | 8oz 68 GF

Bacon Wrapped Scallops
Green goddess Risotto, fried bacon wrapped scallops, lemon veloute
45

Hudson Double Smash Burger
Blend of ground ribeye & tenderloin, truffle aioli, white American cheese, shredded lettuce, local sweet soy shiitakes, Wagyu infused brioche bun
25

Branzino
Pan seared Branzino, lemon caper sauce, asparagus, garlic mashed potatoes
37 GF

Mussels and Frites
Shallot, garlic, white wine, dill, creme fraiche garlic chive fries, dill aioli
30 GF

Upgrades
Add bacon - **4**
Sub smoked blue cheese - **6**
Add pickled red onion - **5**
Add tomato - **2**

ADDITIONS

A2 - 3
House Fried crackers- 5
Sweet Soy Shiitakes - 10
Moody Blue Cheese - 6
Parmesan Cream - 5
Asparagus - 12
Garlic Butter Shrimp - 15
Blackened Chicken - 15
Crispy Chicken - 6 GF
Two Scallops - 25
Potato cakes - 10
Extra Bread - 5

LOCAL FARM PARTNERS

Everleaf Aquaponics
Microgreens & produce

Jeff Wilkinson
Shiitake mushrooms

SIDES

Fried Brussels Sprouts | 14 GF DF VG
Maple aioli, lemon, red onion, maple pecans

Truffle Parm Fries | 14 VG
Triple cooked, malt aioli

Green Goddess Risotto | 22 GF VG
Pea puree, summer vegetables

Roasted Garlic Mashed Potatoes | 10 GF VG
Butter, cream, roasted garlic

Cacio e Pepe Pasta | 15 VG
Pepper and cheese sauce, Ohio City Spaghetti

Lobster Ravioli | 27
Lump crab cream sauce , cherry tomato, basil

There will be a $4 split plate charge for any menu item *A 20% gratuity will be added to parties of 6 or more*

The following major food allergens are used as ingredients in this facility: Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy and sesame. Please notify staff for more information about these ingredients. Certain items may be cooked to a certain temperature by request. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

VG - Vegetarian **VN** - Vegan **GF** - Gluten Free **DF** - Dairy Free - Spicy