

14 & HUDSON

— KITCHEN AND BAR —

Piermont, NY
**DINNER
STARTERS**

PORK DUMPLINGS 11

nuoc nam sauce

JUMBO CHICKEN WINGS 13

choice of sweet chili & black pepper,
red hot or bbq

BURRATA BRUSCHETTA 14

vine ripe tomatoes, fresh basil,
grilled sourdough, aged balsamic

MINI MEATBALLS 14

garlic bread, tomato, basil, parmesan

ROASTED BRUSSELS SPROUTS 11

bacon, shallot mustard seed marmalade

GOAT CHEESE FLATBREAD 14

vanilla poached figs, sweet onions, arugula

POINT JUDITH CALAMARI 14

marinara, cherry peppers

CHICKEN QUESADILLA 14

pico de gallo, corn salsa, jack cheese

SPINACH ARTICHOKE DIP 14

housemade pita chips or corn tortilla

**SALADS
SANDWICHES
TACOS**

CHOPPED SALAD 15

romaine, tomatoes, cucumbers,
red onion, croutons, chick peas, feta,
parmesan, olives, capers, white balsamic

KALE & QUINOA 15

dried cranberries, apple, mandarin oranges,
toasted almonds, goat cheese,
dijon vinaigrette

SALAD ADD ON: CHICKEN \$6, SHRIMP \$9, SALMON \$9, STEAK \$10

CHICKEN COBB 19

avocado, tomato, romaine, egg, bacon,
red onion, blue cheese,
buttermilk tarragon dressing

BLACKENED FISH SANDWICH 23

toasted brioche bun, tender greens,
sriracha aioli, french fries

FRIED CHICKEN SANDWICH 19

homemade cole slaw, special sauce,
french fries

CRABCAKE BLT 21

bacon, lettuce & tomato, tartar sauce,
sweet potato fries

BAJA FISH TACOS 20

mango salsa, shaved red cabbage,
guacamole, lime aioli

**BURGERS
\$20**

SATURDAY NIGHT BURGER

choice of cheese, LTO, paper bag fries

SOUTHWEST

pepperjack, chipotle mayo, avocado,
pickled jalapenos, french fries

ALPINE

horseradish cream, swiss cheese, crimini mushrooms
caramelized onions, fries

NYC

mushrooms, applewood smoked bacon,
truffle aioli, french fries

HUDSON

blue cheese, bacon, frizzled onions, fries

FAROE ISLAND SALMON BURGER

cucumber, tender greens, guacamole,
sriracha, french fries

SUB SWEET POTATO FRIES \$1 OR TRUFFLE FRIES \$2

MAINS

THYME ROASTED CHICKEN 26

wild mushrooms, roasted garlic whipped potatoes

MEDITERRANEAN BRANZINO 26

broccoli rabe, yukon potatoes, capers,
tomatoes, lemon

CRISPY SCOTTISH SALMON 26

roasted corn, asparagus, tomato, aji amarillo

PRIME CENTER CUT FILET MIGNON 35

buttermilk onion rings, bordelaise

COCKTAILS

FOURTINI 13

titos vodka, guava, lemon juice, elderflower float

PICANTE MARGARITA 14

100% blue agave tequila, muddled jalapeno & cucumber,
triple sec, lemon, lime & orange juice

WATERMELON COOLER 13

vodka, fresh watermelon, lemonade

PEACH BASIL SMASH 13

rum, fresh peach puree, muddled basil & cucumber

SMASHING SANGRIA 12

red or white, fresh fruit, splash apricot brandy

EXECUTIVE CHEF/OWNER ERIC WOODS