

BRUNCH 14 & HUDSON

— KITCHEN AND BAR —

Piermont, NY

STARTERS

BURRATA BRUSCHETTA 15

basil, aged balsamic, semolina toast

PORK DUMPLINGS 11

nuoc nam sauce

JUMBO CHICKEN WINGS 14

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

AVOCADO TOAST 11

pickled red onions, ricotta, sourdough

MAINS

TWO EGGS ANY STYLE 14

bacon or sausage, roasted yukon potatoes

THREE EGG OMELETTE 17

choice of three fillings, cheddar, goat cheese, tomato, mushrooms, onions, spinach, ham, bacon

BREAKFAST BURRITO 17

scrambled eggs, bacon, cheddar, guacamole, black bean corn salsa

BLUEBERRY PANCAKES 17

warm maple syrup

CHICKEN & WAFFLES 19

fried eggs, candied walnut maple syrup

BAJA FISH TACOS 20

mango salsa, shaved red cabbage, guacamole, lime aioli

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

**MIMOSA OR BELLINI
COMPLIMENTARY WITH
ANY MAINS & BURGERS**

ROASTED BRUSSELS SPROUTS 12

bacon, dried cranberries, pecans, mustard seed

POINT JUDITH CALAMARI 15

marinara, cherry peppers

CHICKEN QUESADILLA 14

pico de gallo, corn salsa, jack cheese, jalapenos

SPINACH ARTICHOKE DIP 15

housemade pita chips or corn tortilla

PRINCE EDWARD ISLAND MUSSELS 14

white wine, garlic, lemon, crostini

FRIED CHICKEN SANDWICH 21

homemade cole slaw, special sauce, french fries

CRABCAKE BLT 21

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

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

CHICKEN COBB 20

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

BURGERS \$21

SATURDAY NIGHT BURGER

choice of cheese, LTO, paper bag fries

SOUTHWEST

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

ALPINE

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

NYC

mushrooms, applewood smoked bacon, truffle aioli, french fries

HUDSON

blue cheese, bacon, frizzled onions, french fries

FAROE ISLAND SALMON BURGER

cucumber, tender greens, guacamole, sriracha, french fries

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

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

SMASHING SANGRIA 12

red or white, fresh fruit, splash apricot brandy

FIG HUDSON MULE 14

fig infused vodka, lime, ginger beer

CUCUMBER BASIL SMASH 13

vodka or gin, muddled basil & cucumber, fresh lemon

BLOODY MARY 10

pickled vegetables

MIMOSA & BELLINI 8

EXECUTIVE CHEF/OWNER ERIC WOODS