

# 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 MEATBALL PARMESAN 14**

garlic bread, tomato, basil, mozzarella

**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

**CHICKEN COBB 19**

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

**ADD ON: CHICKEN 6, SHRIMP 9, SALMON 9, STEAK 10**

**CLASSIC MAINE LOBSTER ROLL 26**

toasted brioche bun, old bay 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****SATURDAY NIGHT BURGER 20**

choice of cheese, LTO, paper bag fries

**SOUTHWEST 20**

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

**ALPINE 20**

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

**NYC 20**

mushrooms, applewood smoked bacon,  
truffle aioli, french fries

**HUDSON 20**

blue cheese, bacon, frizzled onions, fries

**FAROE ISLAND SALMON BURGER 20**

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