

BRUNCH

14 & HUDSON

— KITCHEN AND BAR —

Piermont, NY

STARTERS

FRENCH ONION SOUP 11

sourdough croutons, gruyere

PORK DUMPLINGS 11

nuoc nam sauce

JUMBO CHICKEN WINGS 13

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 11

bacon, shallot mustard seed marmalade

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

PROSCIUTTO FLATBREAD 14

goat cheese, poached figs, sweet onions,

FRIED CHICKEN SANDWICH 20

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 19

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

BURGERS \$20

SATURDAY NIGHT BURGER

choice of cheese, LTO, paper bag fries

SOUTHWEST

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

ALPINE

horseradish cream, crimini
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