

## start

### prosciutto board ● (without cheese)

razored prosciutto de parma, eggplant caponata, parmigiano reggiano, crostini

### flatbread

grilled pizza, house tomato sauce, baby arugula, shaved pecorino, hubbell & hudson evoo

### humboldt fog goat cheese & avocado ▲ (without crostini)

roasted pepper emulsion, evoo, micro greens, peppered crostini

### risotto

jumbo lump crab, sweet potato, plantain, mascarpone, onion sprouts

### crisp buffalo texas quail

thai chili sauce, celery remoulade, roquefort dip

### pan seared foie gras

brioche french toast, grapes, marcona almonds, roquefort, cassis coulis

### tarte flambée

thin pastry, young leeks, applewood smoked bacon, crème fraiche, aged cheddar, le blanc pistachio oil

### asian shrimp satay ●

thai peanut sauce, chili oil, asian slaw

### seared sashimi tuna

ahi tuna, penja pepper, seaweed salad, avocado, spicy mango habanero salsa

## main

### spaghetti carbonara

organic hand-crafted spaghetti, carbonara style, poached egg, lardons, jambon de paris, parmigiano reggiano, spinach julienne

### free range chicken breast

corn-fed, all-natural bryan's chicken breast, rustic vegetables, applewood smoked bacon, garden herbs

### pad thai ●

house-made flat noodles, shrimp, scallions, bean sprouts, roasted peanuts, lime

### loch duart scottish salmon

all-natural, sustainably raised, oak grilled scottish salmon, wild mushroom parfait, braised baby fennel, spicy shiitake salad, sweet & sour cabernet reduction

### diver scallops ▲

caramelized diver scallops, truffled soft polenta, maple-pinot noir glaze, braised shiitake mushrooms

### 7 spice braised pork osso bucco

risotto milanese, sautéed rapinis, gremolata

### crab cake ●

pan seared maryland jumbo lump crab cake, cayenne remoulade, spanish chorizo, marinated shaved fennel & red onion, micro greens

### sea bass ▲

pan seared, ginger glazed, baby bok choy, wasabi parsnip purée

add small bistro salad to any main

## bottled beer

dogfish head 60 min. ipa delaware

brooklyn lager new york

sam adams boston lager massachusetts

boddingtons pub draft england

guinness ireland

session oregon

franziskaner hefe-weiss germany

stella artois belgium

amstel light holland

left hand milk stout colorado

kaliber (non-alcoholic) ireland

▲ gluten free

● dairy free

## bar features

### dievole la vendemmia chianti classico - italy 2007

hand-harvested sangiovese grapes, deep ruby hues, fruity aromas, spicy highlights, ginger & white pepper hints, full-bodied, soft tannins

### brooklyn lager

"vienna" style lager, gold-amber color, firm malt, fine bitterness, floral-hop aroma, caramel-malt finish, smooth, refreshing

### no.15 the port of manhattan

woodford reserve kentucky bourbon, fonseca bin 27 ruby port, cherry heering, fresh-pressed orange juice

## martinis

### twilight martini

grey goose l'orange vodka, domaine de canton ginger liqueur, fresh pressed rising c ranch blood orange & lime juice

### french pear

grey goose la poire vodka, st. germain elderflower liquor, sparkling wine, bartlett pear scoops

### the retreat

hendricks gin, fresh squeezed grapefruit, lime muddled with fresh basil, cointreau

### texas ruby red

ketel one vodka, fresh squeezed texas ruby red grapefruit, agave nectar, sugar rim

## cocktails

### grand marnier smash

grand marnier orange liqueur, fresh muddled mint leaves & lemon pulp, falernum west tropical spice

### cocomotion

bacardi superior rum, soho lychee liquor, muddled mint, coconut cream, fresh pressed lime, pineapple juice

### cherry's margarita

jose cuervo tequila, grand marnier, fresh squeezed valencia orange juice, fresh squeezed lime juice, volcanic red hawaiian sea salt

### strawberry basil mash

skyy vodka, bacardi dragonberry, fresh driscoll strawberry, basil, agave nectar, cranberry juice, fresh lemon, hawaiian cane sugar rim

## wines by the glass

### bubbles

taittinger domaine carneros brut - carneros 2006

graham beck brut rose - south africa n.v.

carpené malvolti prosecco di conegliano - italy n.v.

### sauvignon blanc

jax y3 - sonoma 2007

### pinot grigio

cabert - italy 2009

### riesling

bridgeview blue moon - oregon 2008

### rose

etude - carneros 2008

bonny doon vin gris de cigare - santa cruz 2008

### chardonnay

fritz - russian river valley 2008

william hill - central coast, ca 2007

### pinot noir

calera - central coast, ca 2007

cuvée a, annie amie - willamette valley 2007

ramsbeck - napa 2008

### merlot

murphy-goode - alexander valley 2007

### malbec

luigi bosca - argentina 2007

### cabernet

mettler - lodi 2007

12 gauge - napa 2006

### red blend

orin swift "the prisoner" - napa 2008

# HUBBELL & HUDSON BISTRO

**fire it up** from our butcher shop—all-natural hormone & antibiotic-free beef, grilled over live oak

## 1. choose a meat

**veal chop**  
14 oz all-natural, milk fed

**sirloin**  
10 oz house dry aged

**new york strip**  
12 oz house dry aged

**8 oz tenderloin**  
100% certified natural angus

**6 oz tenderloin**  
100% certified natural angus

**kansas city strip, bone-in**  
16 oz house dry aged

**rib eye**  
14 oz house dry aged

**add crab cake to any item**

## 2. choose a rub

**h-1 rub**

**jamaican jerk**

**lemon pepper**

**cajun**

**herbs de provence**

**southwestern**

**green peppercorn**

## 3. choose a sauce

**bbq sauce** ▲

**béarnaise** ▲

**chimichurri** ▲

**chipotle butter** ▲

**green peppercorn sauce** ▲

**maitre D' butter** ▲

**stilton blue cheese demi** ▲

## 4. choose two sides

**haricot verts** ▲

**asparagus** ▲ ●

**baby spinach** ▲

**bistro salad** ▲ ●

**parmigiano reggiano mac & cheese**

**truffle mascarpone soft polenta** *supplement \$2* ▲

**braised lentils** ▲

**double dip fries** ▲ ●

**organic house-made spaghetti & parmesan cream**

**crushed plugra butter yukon potatoes**

**thick cut onion rings**

**maple pecan chipotle butternut squash**

**sautéed mushrooms & fresh herbs**

## soup

### soup of the day

#### tomato basil soup

house-made ricotta ravioli pesto, hubbell & hudson evoo, miniature croutons

## entrée salads

### chop shop

iceberg, maple applewood smoked bacon, swiss cheese, plum tomatoes, hubbell & hudson ranch, mini croutons

### baby spinach

 ▲ ● (without cheese)

texas pecan crusted goat cheese, raw shaved artichokes, oven dried tomatoes, roast shallots, red wine vinaigrette

### cobb

 ▲ ● (without cheese)

romaine heart, roasted turkey, applewood smoked bacon, eggs, maytag blue, avocado, tomatoes, balsamic vinaigrette

### grilled chipotle chicken

 ▲ ●

free range grilled chicken breast, field mesclun, tortillas, honey-lime vinaigrette, peanut sauce

### loch duart salmon salad

mesclun, raspberry vinaigrette, lemon marinated shallots, fried garbanzo beans, capers, asparagus

### steak salad

h-1 rubbed beef tenderloin tips, baby greens, blue cheese, white mushrooms, cranberries, celery, honey spicy walnuts, sherry vinaigrette

▲ gluten free ● dairy free

## sandwiches

 served with house-cut double dip fries

### grilled chicken breast

thin-sliced, all-natural bryan's chicken breast, gruyere cheese, prosciutto, sweet & sour onions, spinach remoulade, multigrain bread

### warm cuban

all-natural pork roast, french ham, swiss, pickle, mango chili mustard, pineapple

### panini

prosciutto di parma, grilled piquillos, house-made mozzarella, basil pesto, ciabatta

### cheese

vermont cheddar, plugra butter, pullman long loaf, grey sea salt, tomato soup dip

### hubbell & hudson burger

house dry-aged sirloin, applewood smoked bacon, white cheddar, grilled onions, herb roasted tomatoes, pickles, pain au lait bun, *swiss, cheddar also available, maytag blue - supplement \$1*

### lobster club

maine lobster, avocado, arugula, chipotle aioli, plugra butter, applewood smoked bacon, texas cut pullman loaf

### vegetarian

grilled portobello, house-made mozzarella, cucumber, red onion, tomato, multigrain

## desserts

### poached pear profiterolle

bittersweet hot chocolate sauce, hand-crafted pistachio gelato

### triple chocolate

raspberry chocolate pudding, warm chocolate cake, chocolate beignet, cocoa coulis

### texas pecan square

cinnamon parfait, bourbon sauce

### crème brulee catalán

madagascar vanilla bean, orange zest, sugar in the raw, thin cookie

### thin granny smith apple tart

almond cream, caramel sea salt fudge sauce, vanilla gelato

### croissant pudding

calvados pearls, vanilla sauce

### hubbell & hudson gelato & almond tuile

vanilla, chocolate, pistachio, raspberry

### late harvest chardonnay

bouchaine bouche d'or - caneros, california 2007

## coffee & tea

### french press coffee

house dark roast

### latte

house-roasted beans & steamed milk

### cappuccino

house-roasted beans, steamed & frothed milk

### espresso

italian roasted beans

### selection of benjamin hot teas

hand-selected full leaf tea

catering, wine lockers & private rooms available

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