

## start

### crisp buffalo texas quail

thai chili sauce, celery remoulade, roquefort dip

### pan seared foie gras

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

### risotto

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

### snow crab claws tempura style

pickled cucumber, spicy raspberry sauce

### tarte flambée

thin pastry, young leeks, applewood smoked bacon, crème fraîche, 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

### 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

## main

### 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

### seabass ▲

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

### spaghetti carbonara

organic house-made 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

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

**sessions** oregon

**franziskaner hefe-weissbier** germany

**stella artois** belgium

**amstel light** holland

**real ale fireman's blonde #4** texas

**kaliber (non-alcoholic)** ireland

▲ gluten free

● dairy free

## bar features

### sandrone dolcetto d'alba italy 2007

deep, ruby-red, aromas of black cherry, bitter chocolate, intense violet flavors, firm by strong acidity, sweet finish, hints of bitter almond

### franziskaner hefe-weissbier

cloudy, golden-orange, thick-creamy head, aromas of fresh bread, citrus, spices, hops, medium sweetness, light body with traces of cloves

### no.7 twilight martini

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

## martinis

### the phoenix

hornitos tequila, cointreau liqor, freshly muddled pomegranate seeds, fresh lime juice, half salt half sugar rim

### 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

### 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

### grand marnier smash

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

## wines by the glass

### bubbles

taittinger domaine carneros brut - carneros 2006  
carpené malvolti prosecco di conegliano - italy n.v.

### sauvignon blanc

geyser peak - geyserville 2007

### pinot grigio

cabert - italy 2008

### riesling

louis guntrum - nierstein, germany 2007

### rose

etude - carneros 2008  
bonny doon vin gris de cigare - santa cruz 2008

### chardonnay

jeriko - mendocino 2006  
fritz - russian river valley 2008  
terra robles - paso robles 2007

### pinot noir

gauthier - sonoma 2007  
hubbell & hudson anniversary edition - willamette valley 2007  
ramspeck - napa 2007

### merlot

murphy-goode - alexander valley 2007

### malbec

luigi bosca - argentina 2006

### cabernet

mettler - lodi 2007  
12 gauge - napa 2006

### red blend

orin swift "the prisoner" - napa 2007

# HUBBELL & HUDSON BISTRO

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

## 1. choose a meat

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

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

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

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

**rib eye**  
14 oz house dry aged

**sirloin**  
10 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

**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

**grilled chipotle chicken ▲ ●**

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

**cobb ▲ ● (without cheese)**

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

**baby spinach ▲ ● (without cheese)**

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

**chop shop**

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

▲ 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, 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

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