

brunch starters

artisan pastry

handcrafted from our bakery, presented by your server

seasonal fruit & crème fraiche

medley of seasonal fruit & berries from the market

prosciutto & melon

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

tarte flambée

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

griddle

crème brulee dipped brioche french toast

house made brioche bread, sugar in the raw crust

& pancakes

plugra butter, powdered sugar, organic maple syrup, as sold in the market

banana foster pancakes

house pancakes, flamed caramel bananas, cocoa coulis, crème chantilly

belgian iron waffle

fresh blueberries, powdered sugar, organic maple syrup, as sold in the market

benedicts

hubbell & hudson truffled benedict

truffle hollandaise, prosciutto de parma, poached eggs, toasted english muffin, house breakfast potatoes

sirloin benedict

dry aged certified angus sirloin, poached eggs, spinach, béarnaise, toasted english muffin, house breakfast potatoes

ham & cheese benedict

french ham, vermont cheddar, poached eggs, classic hollandaise, toasted english muffin, house breakfast potatoes

omelets & eggs

served with house-made wheat toast & fire roasted salsa preserves & butter served on request

european style soft scramble

soft scrambled eggs, parmigiano reggiano cheese, tomatoes, grilled bread
truffle supplement \$3

bistro breakfast

2 cage free eggs any style, applewood smoked bacon, house breakfast potatoes

spanish potato torta

eggs, spanish dry chorizo, pecorino romano, tomatoes, fines herbs, potatoes, micro greens

four cheese chipotle omelet

maytag blue, swiss, fresh mozzarella, white cheddar, chipolte pepper

lobster club omelet

maine lobster, avocado, applewood smoked bacon, arugula

oyster mushroom omelet

spinach, california goat cheese, red onion confit

steak & eggs

fajita-style tenderloin tips, scrambled eggs, flour tortillas, guacamole, sour cream, cheddar cheese

build your own omelet & choose from below

served with house-made wheat toast & fire roasted salsa preserves & butter served on request

\$1.50 each

asparagus
button mushroom
fines herbs
onions
potatoes
roasted red peppers
scallions
spinach
tomatoes

\$1 each

artichokes
california goat cheese
cheddar
fresh mozzarella
guacamole
maytag blue
parmigiano reggiano
pecorino romano
swiss cheese

\$1.5 each

apple wood smoked bacon
chipotle chicken
chorizo
french ham
oyster mushrooms
prosciutto
gulf shrimp 5
jumbo lump crab 7
lobster 12
truffle 3

sides

applewood smoked bacon, breakfast sausage, house breakfast potatoes, pancake, house-made whole wheat texas toast, english muffin

brunch drinks

hand-crushed pomegranate & fresh squeezed orange juice

fresh squeezed texas valley orange juice

fresh squeezed texas ruby red grapefruit juice

veronica's mimosa

sparkling wine, triple sec, fresh orange juice

hubbell & hudson house bloody mary

skyy vodka, zing zang juice, garlic, pepper, hubbell & hudson mango hot sauce, olives, pickled green beans

marchesi sant'emiliano barbera d'asti - italy 2005

deep ruby red, violet reflections, intense, complex, hints of red berries & spices, jordan almonds & licorice, long, elegant white pepper finish

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

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

porch swing

stolichnaya orange vodka, ginger syrup, cranberry juice, lemonade, ginger ale

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 2008
cellar piñol ludovicus - spain 2008

HUBBELL & HUDSON WEEKEND BRUNCH

fire it up serving all-natural hormone & antibiotic-free beef, grilled over live oak

1. choose a meat

- 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

- cajun**
- green peppercorn**
- h-1 rub**
- herbes de provence**
- jamaican jerk**
- lemon pepper**
- southwestern**

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 frites** ▲ ●
- organic house-made spaghetti & parmesan cream**
- crushed plugra butter yukon potatoes**
- thick cut onion rings**
- maple pecan chipotle butternut squash**
- sautéed mushrooms & fresh herbs**

all fire it up meats are available in our butcher shop

start

snow crab claws tempura style

pickled cucumber, spicy raspberry sauce

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

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

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

main

spaghetti carbonara

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

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

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

sandwiches

 served with house-cut double dip fries

grilled chicken breast

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

▲ gluten free ● dairy free