

HUBBELL & HUDSON BRUNCH

brunch starter

breakfast danish & pastry

hand-crafted from our bakery, presented by your server 3

seasonal fruit & crème fraîche

medley of seasonal fruit & berries from the market 7

charcuterie

artisan lomo, serrano, chorizo & bresaola cured meats, marinated sicilian olives, peppadew peppers, house made whole grain mustard dip, grilled country bread 14

tarte flambée

thin pastry, young leeks, applewood smoked bacon, crème fraîche, aged cheddar, le blanc pistachio oil 9

benedict

hubbell & hudson truffled benedict

italian truffle hollandaise, prosciutto di parma, poached eggs, toasted english muffin, house breakfast potatoes 15

ham & cheese benedict

french ham, vermont cheddar, poached eggs, classic hollandaise, toasted english muffin, house breakfast potatoes 10

kobe benedict

domestic kobe beef patty, poached egg, arugula, applewood smoked bacon, truffle hollandaise, toasted brioche, house breakfast potatoes 9.5

sirloin benedict

dry aged certified angus sirloin, poached eggs, spinach, béarnaise, toasted english muffin, house breakfast potatoes 13

frittata

spanish frittata

spanish chorizo, yukon gold potatoes, tri-pepper mix, tomato ragout, crème fraîche, micro greens 8

italian frittata

hand-made italian sausage, house-made marinara, fresh mozzarella, scallions, italian herbs 8

farmer's frittata

all-natural mid-west ham, applewood smoked bacon, white cheddar, tri-pepper mix, oyster mushrooms, fingerling potatoes, wood-grilled salsa, sour cream 9

griddle

bananas foster french toast

bricche, fresh bananas, brown, demura sugar, caribbean dark rum, maple cream 9

crème brûlée dipped brioche french toast

house-made brioche bread, sugar in the raw crust 8

bacon waffle

applewood smoked bacon, watsonville strawberry, brûlée banana, hubbell & hudson organic maple syrup 10

belgian iron waffle

fresh blueberries, powdered sugar, organic maple syrup 8

& pancakes

plugra butter, powdered sugar, new england maple syrup 8

omelette & egg

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

cast iron baked eggs

three eggs, roasted new potato, shiitake mushroom, leeks, oven dried & herbed tomato, fresh spinach 8

angus steak & eggs

fajita-style tenderloin tips, scrambled eggs, flour tortillas, guacamole, sour cream, cheddar cheese 14

european style soft scramble

soft scrambled eggs, parmigiano reggiano cheese, tomatoes, grilled bread 7 *truffle supplement 2*

bistro breakfast

2 cage free eggs any style, applewood smoked bacon, house breakfast potatoes 9

four cheese chipotle omelette

maytag blue, swiss, fresh mozzarella, white cheddar, chipotle pepper 8

lobster club omelette

maine lobster, avocado, applewood smoked bacon, arugula 18

oyster mushroom omelette

spinach, california goat cheese, red onion confit 10

build your own omelette

6 & choose from below, served with wheat toast & fire roasted salsa, preserves & butter served on request

\$1 each

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

\$1.5 each

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

\$2 each

applewood smoked bacon	french ham
california goat cheese	guacamole
chipotle chicken	oyster mushrooms
chorizo	prosciutto

additional

gulf shrimp 5	lobster 12
jumbo lump crab 7	truffle 3

side

egg 4	pancake 3
applewood smoked bacon 3	whole wheat texas toast 2
breakfast sausage 3	english muffin 2
house breakfast potatoes 2	

soup 8

house soup

tomato basil

organic ricotta pesto ravioli, hubbell & hudson evoo, miniature croutons

saturday

creamy potato

vermont cheddar, scallion, applewood smoked bacon, chives

sunday

gumbo ya ya

andouille & chicken, basmati rice

salad

the hubbell wedge

iceberg, warm applewood smoked bacon, marinated tomatoes, hubbell & hudson roquefort dressing 9

oak grilled steak salad

h-1 rubbed beef tenderloin, baby greens, blue cheese, celery, mushrooms, cranberries, spicy walnuts, sherry vinaigrette 16

asian chicken salad

free-range chicken breast, mushrooms, jicama, organic carrots, seaweed salad, cilantro, crisp wontons, tomatoes, asian vinaigrette 15

grilled scottish salmon salad

mesclun, lemon marinated shallots, garbanzo beans, capers, asparagus, raspberry vinaigrette 18

sandwich

oak grilled hubbell & hudson burger

house dry-aged sirloin, applewood smoked bacon, white cheddar, grilled onions, herb roasted tomatoes, pickles, pain au lait bun, frites 14

swiss, cheddar, maytag blue - supplement 1

brioche toasted cheese

vermont cheddar, plugra butter, pullman long loaf, sea salt, tomato soup dip, frites 8

lobster club

maine lobster, avocado, arugula, chipotle aioli, plugra butter, applewood smoked bacon, pullman loaf, frites 18

add bistro salad 7

tartine

béarnaise steak

grilled herb de provence butcher steak, tomato, watercress, béarnaise, hubbell & hudson evoo, multi grain bread, baby green salad 18

chicken cordon blue deconstructed

chipotle free-range chicken breast, comte cheese, potato purée, french ham, sherry micro greens, herb tomato, multi grain, baby green salad 16

ham & cheese

speck ham, taleggio cheese, wood-grilled asparagus, multi grain bread, baby green salad 14

fire it up

choose a meat, rub, sauce & two sides

choose a meat

6 oz tenderloin
certified natural angus 37

10 oz tenderloin
certified natural angus 47

texas rib eye
14 oz house dry aged 38

new york strip
16 oz house dry aged 44

sirloin
10 oz house dry aged 26

butcher cut
butcher weekly selection mp

addition to any steak

seared duck foie gras 15

maryland crab cake 10

choose a rub

h-1 rub

rose peppercorn
cajun

choose a sauce

truffle butter \$2

bbq sauce

béarnaise

chimichurri

choose two sides

haricot verts

asparagus

baby spinach

bistro salad

sautéed mushrooms

sea salt & pepper

herbs de provence

jamaican jerk

chipotle butter

garlic butter

green peppercorn sauce

h-1 sauce

braised lentils

truffle polenta

herb butter fettuccini

mac & cheese

lemon pepper

southwestern

mâitre d' butter

stilton blue cheese demi

crushed butter potatoes

maple pecan squash

thick cut onion rings

double dip frites

main

line caught alaskan cod

black iron seared, truffled mascarpone polenta, wild mushroom ragoûter, crispy asparagus 28

gulf snapper

hard seared fillet, whole grain mustard butter sauce, melted leek & potato hash, crispy arugula, pomegranate rubies 29

hot smoked scottish salmon

all-natural salmon, applewood smoked, brown fried rice, toasted cashews, thai basil, cabbage slaw, pan-asian vinaigrette 26

roasted sea bass

ginger glazed, baby bok choy, wasabi parsnip purée 30

seven spice braised pork osso bucco

risotto milanese, sautéed rapinis, gremolata 27

hubbell & hudson crab cake

jumbo lump blue crab, remoulade, spanish chorizo, marinated shaved fennel & red onion, micro greens 29

jerk chicken

fran's free-range chicken breast, mango risotto, oriental style haricot verts 18

fettuccini bologna

ragu bolognese, hand-made all-natural fettuccini, shaved parmigiano reggiano 17

add bistro salad 7

bar features

bloody mary | sriracha bloody mary

titos vodka, zing zang bloody mary mix, sriracha chili sauce, salt spiced rim.

mimosa | strawberry mimosa

sparkling wine, fresh strawberry, godiva white chocolate foam

wine | caravan - napa, ca 2009

sweet black fruits, anise and chocolate truffle, notes of cherry cola, french roast coffee & chocolate

cocktail | no. 87 v delight

tito's vodka infused with strawberry & vanilla bean, fresh strawberries, lemon juice, vanilla simple syrup, godiva white chocolate foam, surprise garnish

beer | left hand milk stout nitro - colorado

aroma of coffee & caramel, full, rich, sweet taste, notes of white chocolate & coffee

wines by the glass

- 12 **bubbles | domain carneros "taittinger brut"** carneros, ca 2006
- 9 **sauvignon blanc | jax y3** sonoma, ca 2008
- 10 **pinot grigio | ramspeck** lake county, ca 2009
- 9 **riesling | bridgeview blue moon** oregon 2008
- 9 **rosé | adi rosé** napa, ca 2009
- 17 **chardonnay | rombauer chardonnay** carneros, ca 2009
- 12 **chardonnay | hubbell & hudson chardonnay** napa valley, ca 2009
- 12 **chardonnay | fritz** russian river valley, ca 2008
- 16 **pinot noir | gary farrell** russian river valley, ca 2009
- 9 **pinot noir | hubbell & hudson** willamette valley, or 2009
- 10 **merlot | parcel 41** napa, ca 2007
- 16 **cabernet | stag's leap wine cellars artemis** napa, ca 2008
- 14 **cabernet | hubbell & hudson** napa, ca 2007
- 9 **cabernet | 12 gauge** napa, ca 2008
- 15 **malbec | swinto** argentina 2008
- 16 **blend | prisoner** napa, ca 2010

scratch martinis

pomegranate martini

titos vodka, pama liqueur, fresh pomegranate juice, fresh lemon juice, simple syrup

texas ruby red

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

pineapple express martini

titos texas vodka infused with pineapple & vanilla bean, pineapple nutmeg foam

french pear

grey goose la poire vodka, st. germain elderflower liqueur, sparkling wine, asian pear scoops

hand-crafted cocktails

the phoenix

sauza hornitos tequila, cointreau, fresh pomegranate juice, fresh lime juice, simple syrup

jalapeño margarita

jose cuervo silver, cointreau, muddled jalapeño, fresh lime juice, agave, salt rim

strawberry basil

titos vodka, muddled strawberries & basil, cranberry & lemon juice, agave nectar

bottled beer

- fireman's four** texas 5
- sam adams boston lager** massachusetts 5
- harpoon ufo** massachusetts 5.50
- guinness** ireland 6
- stella artois** belgium 5
- amstel light** holland 5
- kaliber (non-alcoholic)** ireland 5

wine on the bistro list includes a 14% state tax
most wines available in the market

HUBBELL & HUDSON BRUNCH

half bottle 375 ml.

- 40 **chardonnay, miner** napa, ca 2009
- 26 **pinot gris, king estate** oregon 2009
- 41 **pinot noir, etude** carneros, ca 2008
- 65 **cabernet sauvignon, shafer** napa, ca 2007
- 108 **carter cellars "coliseum block"** napa, ca 2009
- 113 **red blend, quintessa** napa, ca 2007

bubbles

- 30 **prosecco di conegliano, carpené malvolti** italy n.v.
- 45 **"étoile rose" domaine chandon** yountville, ca n.v.
- 51 **domaine carneros "taittinger brut"** carneros, ca 2006
- 57 **schramsberg blanc de blanc** calistoga, ca 2007
- 168 **laurent perrrier rose** sausalito, ca n.v.
- 250 **veuve cliquot "ponsardin"** france 2002
- 255 **perrier-jouet brut** france 2002
- 288 **dom perignon** champagne, france 2002
- 360 **"cristal" louis roederer** champagne, france 2002 / 2004

riesling

- 36 **bridgeview blue moon** oregon 2009
- 38 **dr. konstatin frank semi dry riesling** finger lakes, ny 2010

sauvignon blanc

- 29 **darcie kent** monterey, ca 2009
- 30 **jax y3** napa, ca 2009
- 31 **long boat** marlborough, new zealand 2009
- 57 **cakebread** napa, ca 2010

chardonnay

- 37 **fritz** russian river valley, ca 2010
- 44 **hubbell & hudson** napa, ca 2009
- 50 **sonoma cutrer** russian river ranches, ca 2010
- 66 **rombauer** carneros, ca 2010
- 68 **sonoma cutrer "les pierres"** sonoma coast, ca 2009
- 71 **o'brien attraction** napa, ca 2010
- 77 **cakebread** napa, ca 2010
- 90 **hanzell chardonnay** sonoma valley, ca 2009
- 103 **kistler "les noisetiers"** sonoma coast, ca 2009
- 125 **peirson meyer** sonoma coast, ca 2008
- 136 **kistler "durell vinyard"** sonoma coast, ca 2008
- 139 **chassagne Montrachet, 1er cru morgeot** france 2009

other white wines

- 34 **pinot grigio, ramspeck** lake county, ca 2010
- 35 **pinot gris, bethel heights** oregon 2009
- 35 **joseph drouhin pouilly fuisse** france 2009
- 38 **vincent, marie antoinette pouilly fuisse** france 2009
- 47 **conundrum** rutherford, ca 2010
- 52 **thalassitis, assyrtiko** santorini, greece 2009

rosé

- 33 **adi rosé** napa, ca 2010
- 44 **peju rosé** napa, ca 2009
- 56 **etude rosé** napa, ca 2010

other reds

- 44 **emilio moro "ribera del duero"** spain 2007
- 45 **penley estate hyland** australia 2008
- 45 **lugi bosca malbec single vinyard** argentina 2008
- 49 **abstract, orin swift** napa, ca 2010
- 50 **luigi bosca reserve malbec** argentina 2008
- 61 **prisoner, orin swift** napa valley, ca 2010
- 61 **swinto malbec** argentina 2009
- 80 **venge "scout's honor"** napa, ca 2009
- 81 **le dix, de los vascos** colchagua, chile 2008
- 89 **trilogy, flora springs** napa, ca 2008
- 91 **suendero, vina robles** paso robles, ca 2006
- 599 **penfolds, grange bin 95** australia 2004

pinot noir

- 33 **ramspeck** napa valley, ca 2009
- 35 **hubbell & hudson pinot noir** willamette valley 2009
- 47 **kenneth volk** santa maria valley, ca 2008
- 52 **gary farrell** russian river valley, ca 2008
- 65 **etude** carneros, ca 2009
- 70 **dutton goldfield** russian river valley, ca 2009
- 74 **alexana "dundee hills"** willamette valley, or 2009
- 75 **surh luchtel "gary vineyards"** napa, ca 2007
- 92 **goldeneye** anderson valley, ca 2008
- 104 **alexana "shea vineyards"** willamette valley, or 2009
- 105 **pommard "en village" yves boyer martenot** france 2007
- 120 **kistler** sonoma coast, ca 2009
- 219 **pali "summitt"** santa rita hills, ca 2010

merlot

- 42 **parcel 41** napa, ca 2009
- 48 **atalon** napa, ca 2005
- 50 **mckenzie mueller** napa valley, ca 2005
- 69 **miner "stagecoach vinyard"** napa, ca 2007
- 72 **o'brien** napa, ca 2007
- 157 **carter "truchard merlot"** napa, ca 2009

cabernet sauvignon & bordeaux blends

- 33 **12 gauge** napa, ca 2008
- 39 **mettler** lodi, ca 2008
- 45 **hubbell & hudson** napa, ca 2007
- 60 **stag's leap "hand of time"** napa, ca 2009
- 64 **provenance** rutherford, ca 2008
- 64 **kathryn kennedy "lateral"** ca 2008
- 68 **cru 29 cabernet** ca 2009
- 70 **stag's leap wine cellars artemis** napa, ca 2008
- 70 **terra valentine** spring mountain, ca 2007
- 74 **caravan** napa, ca 2009
- 91 **neyen espiritu de apalta** chile 2006
- 105 **chateau gloria saint-julien** france 2005
- 111 **inspire** napa, ca 2008
- 116 **caymus** napa, ca 2009
- 120 **silver oak** alexander valley, ca 2007
- 128 **cakebread** napa, ca 2008
- 156 **nickle & nickle rock cairn** napa valley, ca 2008
- 165 **silver oak** napa valley, ca 2006
- 210 **caymus special selection** napa, ca 2009
- 255 **matriarch** napa, ca 2006
- 333 **opus one** napa, ca 2007
- 317 **chateau lynch-bages** france 2004
- 349 **joseph phelps "insignia"** napa, ca 2006
- 570 **schrader "beckstoffer"** napa, ca 2009
- 699 **abacus xiii thirteenth bottling**
- 1,799 **dominus rare, 6l.** napa valley, ca 2006

zinfandel

- 51 **seghesio** sonoma, ca 2009
- 52 **ridge "ponzo vineyard"** russian river, ca 2009
- 56 **saldo, orin swift** napa, ca 2008
- 75 **nickel & nickel "bonfire vinyards"** dry creek valley, ca 2007
- 86 **chase** napa, ca 2006

zero-proof beverages

fresh squeezed orange juice

juice of the day | papaya orange juice

sunrise

le village blood orange soda, organic cranberry, fresh lemon, organic agave 4

cucumber splash

dry cucumber soda, muddled cucumber, lime juice, mint 4

double sour lemonade

lemon juice, lavender syrup, dry lavender soda, sugar rim 4

citrus vanilla cooler

fresh grapefruit, organic vanilla agave, grapefruit soda float 4

tropical breeze

fresh honeydew and pineapple juice, coconut water 4