

BISTRO

by

HUBBELL & HUDSON

greetings

ARTISAN BREAD BOARD, House-Made Daily, Brioche Square, Cracker Bread, Baguette, Whipped Butter, Black Sea Salt, Sun-Dried Tomato Pesto, Roasted Garlic Hummus • 5

CHEESE & CHARCUTERIE BOARD, Artisan Cured Meats, Truffle Honey, Toasted Baguette, House Made Ricotta Cheese, Espresso Rubbed BellaVitano®, Royal Stilton Blue Cheese • 16

CRISPY AVOCADO FRIES, Corn Batter, Harissa Aioli, Moroccan Spices, Mint • 7

Blistered **SHISHITO PEPPERS**, Miso Aioli • 6 **CS**

small plate

Crispy **TEXAS QUAIL**, Hong Kong Gastrique, White Cheddar Polenta, Radish, Cilantro Emulsion • 14

Bistro **CRAB CAKE**, Jumbo Lump Blue Crab, Confit Tomato, Arugula, Lemon Zest, Beurre Blanc, Pickled Fennel, Fines Herbs • 13

House Sriracha Brined **CRISPY PORK BELLY**, Royal Stilton Blue Cheese, Fresh Jalapeño, Thyme Sprigs, Whipped Maple Syrup • 10 **GF**

Chicken **FRIED OYSTERS**, Korean BBQ, Creamy Bok Choy • 12

GULF SHRIMP Toast, Artisan Baguette, Toasted Cashews, Kimchee Butter, Mint, Cilantro, Miso Aioli • 13

Red Wine Braised **OCTOPUS**, Shaved Fennel & Artichoke Salad, Prosciutto Chip, Cabernet Reduction • 20 **GF**

PORK BELLY STEAM BUNS, Sriracha Hoisin Sauce, House Pickles, Cilantro • 9

Throwback **SHRIMP COCKTAIL**, Poached Straight Jumbo Shrimp, Dashi Cocktail Sauce, Toasted Coriander, Celery • 15

Hudson Valley **SEARED FOIE GRAS**, Braised Yam, Pickled Ginger, Toasted Brioche, Port Reduction, Upland Crest • 20

simple salad

Bistro **GREEN SALAD**, Wild Mixed Greens, Fresh Tomatoes, English Cucumber, Parmesan Reggiano, Balsamic & Herbed Vinaigrette, Baguette Croutons • 7 / 10

Signature **WEDGE SALAD**, Iceberg Lettuce, Royal Stilton Blue Cheese Emulsion, Spiced Pecans, Applewood Smoked Bacon, Marinated Cherry Tomatoes, Chives • 8 / 12 **GF**

Signature **CAESAR** Salad, Romaine Hearts, House Caesar Dressing, Parmesan Reggiano, Mint Pistou, Baguette Croutons • 6 / 9

Roasted **BEET SALAD**, Red & Yellow Beets, Granny Smith Apple, Whipped Goat Cheese, Wild Arugula, Toasted Almonds, Beet Vinaigrette • 8 / 12 **GF**

salad & protein

Skuna Bay **SALMON** Salad, Arcadian Mix, Arugula, Shaved Celery, Jicama, Carrot, Roasted Cashews, Scallions, Lime Wedge, Coconut Rice Wine Vinaigrette • 21 **GF**

JERK CHICKEN Chopped Salad, Grilled Heart of Palm, Feta, Crispy Chickpeas, Avocado, Roasted Bell Pepper, Radicchio, Fresh Mint, Red Wine Emulsion • 15 **CS**

KING CRAB Cobb, Mixed Greens, Cherry Tomatoes, Applewood Smoked Bacon, Avocado, Cucumber, Brioche Croutons, Hard Boiled Egg, Red Wine Emulsion • 24

Winter **STEAK SALAD**, Flank Steak, Baby Spinach, Gingered Yam, Toasted Pecan, Royal Stilton Blue Cheese, Pickled Red Onion, Buttermilk Ranch Dressing 2.0 • 15 **GF**

soup

Thai **TOM YUM**, Shiitake Mushrooms, Cherry Tomatoes, Carrot, Basil, Mint, Fennel, Onion, Shrimp Mousse • 10 **GF**

Signature **FRENCH ONION**, Aged Provolone, Baby Swiss, Baguette Croutons • 9

Signature Maine **LOBSTER BISQUE**, Preserved Italian Tomato & Oil, Fennel Pollen • 13

CS Dish contains soy, but no wheat gluten.

GF Dishes suitable for our guests with gluten intolerance. The Bistro Green Salad, the Caesar Salad, & the King Crab Cobb can be prepared without croutons.

While we strive to provide accurate information, our ingredients change from time to time, our kitchen is NOT gluten free and cross contact may occur.

Please let us know of all food allergies and special requests when placing your order.

VER 20161005 2.0

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entrée

DUCK CONFIT & POTATO GNOCCHI, House Ricotta Cheese, Roasted Garlic, White Wine, Fines Herbs, Butter • 26

Signature **RAMEN**, Tonkotsu Ramen Noodles, Scallions, Shiitake & Enoki Mushrooms, Artichokes, Slow Poached Egg, Sriracha Pork Belly, House Made Ramen Broth • 19 **CS**

Louisiana **BLACK DRUM**, Jumbo Lump Blue Crab, Fingerling Potatoes, Cornichons, Capers, Preserved Tomatoes, Fines Herbes Buerre Blanc • 29 **GF**

All Natural, Pasture-Raised, Madison County Organic Fed **CHICKEN**, Thai Chili Mango Risotto, Jerk Spices, Oriental Haricots Verts, Chimichurri • 20

Snake River Farms 48-Hour Braised **PORK SHORT RIB**, Truffled Mac & Cheese, Baby Arugula, Charred Pickled Red Onion, Scallion • 29

Signature Akaushi Wagyu **BISTRO BURGER**, Brioche Bun, Aged Cheddar Cheese, Applewood Smoked Bacon, Iceberg Lettuce, Oven Dried Tomatoes, Served with Salt & Pepper Fries • 16

SEA SCALLOPS, Fines Herbes & Lemon Risotto, Sautéed Baby Spinach, Mushroom Miso Bisque, Garlic Chips • 29 **CS**

CRAB & TRUFFLE PASTA, Garganelli Pasta, Brioche Parmesan Gratin • 29

Red & Black-Two Ranch **WAGYU BOLOGNAISE**, Akaushi Wagyu Beef Ragu, Italian Sausage, Marble Farms Black Wagyu Sirloin Flap, House Pappardelle Pasta • 23

Skuna Bay **SALMON**, Forbidden Black Rice, Korean BBQ, Broiled Bok Choy, Vegetables • 27 **CS**

Mediterranean **BRANZINO** Sea Bass, Norfolk Brown Butter, Toasted Almonds, Queen Olives, Pimento, Pumpkin Seeds, Butternut Squash Ravioli • 33

Hand-Cut Tagliatelle **SHRIMP PASTA**, Basil Pesto, Butter Poached Jumbo Lump Crab, Rustic White Wine Tomato Sauce • 24

Patagonian **TOOTHFISH**, Orzo Pasta, Shiitake Mushrooms, Cherry Tomatoes, Shishito Peppers, Tom Yum Broth • 42

vegetable & side

Vietnamese Crispy **CAULIFLOWER**, Vietnamese Fish Caramel, Fines Herbs, Jalapeño, Pickled Cauliflower • 8 **CS**

PROSCIUTTO WRAPPED ASPARAGUS, Balsamic Reduction, Olive Oil • 10 **GF**

Italian **POLENTA CAKE**, Rustic Tomato Sauce, Basil Pesto, Parmesan Reggiano • 7 **GF**

Vodka Corn Battered **ONION RINGS** • 6

Wilted **BABY SPINACH**, Roasted Garlic Butter • 7 **GF**

Salt & Pepper **FRIES** • 3

TRUFFLE FRIES, Parmesan, Truffle Oil • 6

WILD MUSHROOMS, Shiitake, Cremini & Button, Roasted Garlic, Red Pepper, White Wine, Fines Herbes • 9 **GF**

Signature **MAC & CHEESE**, Vermont Cheddar, Applewood Smoked Bacon Gratin, Elbow Noodles • 9

Crispy **BRUSSELS SPROUTS**, White Soy Caramel & Chili Glaze, Aged Parmesan Reggiano • 8 **CS**

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