



STARTERS

MOZZARELLA & TOMATO 11

ripe tomato layered with fresh warm mozzarella, basil balsamic reduction

BUFFALO CHICKEN SPRING ROLL 11

blue cheese dipping sauce

VEAL MEATBALLS 11

house made, plum tomato, basil whipped ricotta

CRISPY BRUSSEL SPROUTS 11

crumbled gorgonzola, balsamic drizzle

CLAMS OREGANATA 14

little necks, seasoned bread crumbs, fresh oregano, lemon and chardonnay

CRISPY CALAMARI 15

spicy marinara

TEQUILA MUSSELS 14

spicy sausage, shallots, tequila cilantro cream

TUNA TARTARE 15

avocado, crispy wontons, sesame ginger

SOUP + SALAD

ONION SOUP 9

topped with seasoned crouton, melted swiss

MIXED GREEN SALAD 8

cucumber, tomato, shaved carrots, white balsamic, virgin olive oil

CHOPPED KALE SALAD 13

green apple, prosciutto, creamy tarragon dressing

SPINACH SALAD 12

baby spinach, orange wedges, gorgonzola cheese, toasted almonds, red onion, white balsamic, extra virgin olive oil

CAESAR 10

crispy romaine tossed with traditional dressing, seven grain croutons

ADD CHICKEN +7 | ADD SHRIMP +9

ON THE SIDE

CREAMED SPINACH 8

GRILLED ASPARAGUS 8

STEAMED BROCCOLI 7

STEAK FRIES 6

ARTICHOKE RISOTTO 9

BURGERS, FLATBREADS + MAINS

MILL BURGER* 16

10oz sirloin, vermont cheddar, seasoned fries, house slaw

FORK & KNIFE BURGER* 18

swiss and cheddar cheese, crispy bacon, sautéed onion, fresh tomato, barbecue sauce, seasoned fries

PANZANELLA STEAK SALAD 24

grilled marinated sliced skirt steak, market greens, artichoke hearts, kalamata olives, roasted red peppers, fresh mozzarella, tuscan croutons, onion straws, aged balsamic vinaigrette

PASTA

RIGATONI ALA VODKA 22

prosciutto, pomodoro cream sauce

RIGATONI 24

sautéed chicken, white bean, artichoke, black olive, plum tomato

FAT SPAGHETTI 25

house made veal meatballs, san marzano tomato sauce

PENNE WITH STEAK 27

filet tips, cremini mushrooms, chopped tomato, fresh spinach, cognac cream sauce

PANINI 16

marinated grilled chicken, oven roasted tomatoes, fresh mozzarella, avocado, basil pesto

SMASHED MEATBALL FLATBREAD 14

grilled, housemade veal meatballs, fresh mozzarella, plum tomato, basil oil

GORGONZOLA FLATBREAD 17

grilled marinated sliced skirt steak, spinach, caramelized onion, melted gorgonzola cheese, balsamic drizzle

HUDSON'S LINGUINI 29

jumbo shrimp, little neck clams, calamari, pei mussels, plum tomato sauce, fresh basil

LINGUINI CLAMS CASINO 26

little neck clams, crispy bacon, red bell pepper, toasted seasoned breadcrumbs, garlic white wine

PENNE 27

sautéed jumbo shrimp, sundried tomato, broccoli florets, capers, shaved garlic, white wine, extra virgin olive oil

STEAKS + CHOPS

DOUBLE CUT PORK CHOP 29

grilled, sauteed onions, creamy mashed potato

FILET MIGNON AU POIVRE* 39

grilled asparagus, creamy mashed potato, au poivre sauce

ADD GORGONZOLA CRUST +3

NEW YORK SHELL STEAK* 39

aged, steak fries

SKIRT STEAK* 34

house marinated, grilled, shiitake mushroom asparagus potato hash, crispy onions

ENTREES

PANKO CHICKEN 24

basil, heirloom tomato, asparagus, homemade fresh mozzarella, balsamic drizzle

ORGANIC CHICKEN 26

grilled, spinach, white bean, plum tomato

SHORT RIBS 30

slow braised, creamy mashed potatoes, honey glazed carrots, merlot demi

SHRIMP OREGANATA 27

herb breadcrumb, artichoke risotto, lemon white wine

ATLANTIC SALMON 28

toasted farro risotto, lemon caper red onion caponata

SWORDFISH 29

blackened, chickpea, tomato, red onion, crispy smashed fingerling potato

TUNA 30

black pepper crusted, baby bok choy, soba noodles, wasabi soy, served rare

SCALLOPS 32

pan seared, creamy leek and pancetta herb risotto, grilled asparagus purée

*This menu item can be cooked to order. Consuming raw or uncooked meats and fish may increase your risk of food-borne illnesses, especially if you have certain medical conditions.

Please inform your server if someone in your party has a food allergy.

WINE & DRINK LIST

reds

MERLOT

Mountain Merlot Washington State	11.5	38
Iron Stone Lodi	12	42
Waterbrook Reserve Columbia Valley	48	
Ancient Peaks Paso Robles	58	

SHIRAZ / SYRAH / PETITE

Matchbook Dunnigan Hills, CA	11.5	38
Inkberry Central Ranges, Australia	12	40
Cederberg Wester Cape	48	

ZINFANDEL

Hullabaloo Lodi	11.5	38
Haraszthy Solus Sto Amador County	12	40
Seghesio Sonoma	44	

PINOT NOIR

Chasing Lions North Coast, CA	12	38
Hahn Monterey	12.5	42
Primarius Oregon	44	
Hahn S.L.H. Santa Lucia Highlands	58	
J Christopher Willamette Valley, Oregon	64	

CABERNET SAUVIGNON

Joseph Stewart California	12	38
Waterbrook Columbia Valley	12.5	42
Charles Smith Washington State	13	46
Mettler Lodi	48	
B Side Napa Valley	59	
Peju Napa	69	
Baby Blue Alexander Valley	79	
Parallel Spring Mountain	88	

MALBECS

High Note Mendoza Argentina	11.5	38
Catena Mendoza, Argentina	12	42

ITALIAN REDS

Dogajolo Sicily	12	40
Carpineto, Chianti Classico Riserva Tuscany	48	
GD Vagra Barolo Piemonte	80	
Sergio Zenato Amarone Venato, Italy	90	
San Giuseppe, Brunello Tuscany	95	

cocktails

Sweet Tea Martini

Jeremiah Weed, Sweet Tea Vodka, Lemonade,
Raw Sugar, Rim Garnish

Fig Martini

Figenza Vodka, Peach Schnopps, Pineapple Juice,
Hint of Cranberry Juice

Lemon Drop Martini

Sobieski Citron Vodka, Lemonade, splash of Limoncello,
Sugar Rim Garnish

Coconut Martini

Pineapple Jack Coconut Rum, Piña Colada Mix,
Pineapple Juice, Toasted Coconut Rim Garnish

Cucumber Martini

Crop Organic Cucumber Vodka, Triple Sec, Lime Juice,
Splash of Cranberry Juice, Cucumber Garnish

whites

SAUVIGNON BLANC

Mount Fishtail Marlborough	11	36
Twin Islands Marlborough	11.5	38
Chateau Ducasse Bordeaux	39	

CHARDONNAY

Angeline Sonoma	10.5	34
Golden Monterey	11.5	38
Educated Guess Napa	13	44
Double T Oak Knoll	46	
Mer Soleil Santa Lucia Highlands	49	

PINOT GRIGIO / GRIS

Stella California	10.5	34
Zenato Venato, Italy	11	36
Lone Birch Wakima Valley	38	

RIESLING

Urban Nik Weis Mosel, Germany	11	38
Whitman 100 Hills Rheinhessen, Germany	11.5	40

BLUSH / DRY ROSE

Forest Ville Sonoma	10.5	34
Floriography Provence, France	11.5	38
Villa Wolf Pinot Noir Rose Pfalz, Germany	12	42

SPARKLERS

Zardetto Prosecco Brut Conegliano, Italy	11	34
Blanc de Blancs Jura, France	35	

PORTS

Fonseca, Bin 27	10
Cockburns, 10 Year	11.5
Sandeman, 20 Year	13

beer

DRAFT BEER

Stella Artois	Wave Chaser Montauk
Guinness	Sam Adams

BOTTLED

Budweiser	Heineken
Corona	

LIGHT BEER

Bud Light	Heineken Light
Coors Light	Michelob Ultra

LAGER

Sam Adams	Blue Point Toasted Lager
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IPA

Dogfish Head 60 Minute	Greenport Other Side
Goose Island	New Belgium Voodoo Ranger

ALES

Kona Big Wave	Newcastle Brown Ale
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