



## 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

### SHRIMP TACOS 15

blackened, fresh pico de gallo, shredded lettuce, chipotle mayo, corn tortilla

## 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

### GREEN BEANS 7

### STEAK FRIES 6

### SWEET POTATO MASHED 7

### ARTICHOKE RISOTTO 9

## BURGERS, FLATBREADS + MAINS

### MILL BURGER\* 17

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

### FORK & KNIFE BURGER\* 19

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

### PANZANELLA STEAK SALAD 25

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 pink vodka sauce

### RIGATONI 24

cornmeal crusted chicken, heirloom tomato, julienned carrots, lemon, white wine, fresh parsley

### 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

### SHORT RIB RAVIOLI 26

spinach, tomato pink sauce

### PAPPARDELLE 28

sautéed jumbo shrimp, asparagus tips, cremini mushrooms, heirloom tomatoes, shaved garlic, white wine, virgin olive oil, truffle drizzle

## STEAKS + CHOPS

### DOUBLE CUT PORK CHOP 29

grilled, sautéed onions, sweet potato mashed, merlot demi

### 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 25

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

### ORGANIC CHICKEN 26

grilled, creamy mashed, mushroom marsala sauce

### SHORT RIBS 30

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

### SHRIMP OREGANATA 28

herb breadcrumb, artichoke risotto, lemon white wine

### ATLANTIC SALMON 29

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, 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	79	
Baby Blue Alexander Valley	84	

### 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

### Caramel Apple Martini

Vodka, Caramel Liqueur, Apple Pucker, Sour Mix, Caramel Dipped Apple Garnish

### Spiced Pumpkin Pie Martini

Captain Morgan Spiced Rum, Pumpkin Purée, Splash Bailey's, Graham Cracker & Caramel Rim

### Pomegranate Pear Martini

Vodka, Pear Nectar, Pomegranate Liqueur, Pomegranate Syrup, Lime Juice, Splash of Soda

### Fig Martini

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

### 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	Angry Orchard Hard Apple Cider
Guinness	Sam Adams

### BOTTLED

Budweiser	Heineken
Corona	

### LIGHT BEER

Bud Light	Heineken Light
Coors Light	Michelob Ultra

### LAGER

Blue Point Toasted Lager

### 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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