



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

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

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

PANINI 16
marinated grilled chicken, oven roasted tomatoes, fresh mozzarella, avocado, basil pesto

PASTA

RIGATONI ALA VODKA 22
prosciutto, pomodoro cream sauce

RIGATONI 23
crispy eggplant, 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

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
sauteed 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

NEW YORK SHELL STEAK* 39
aged, steak fries

SKIRT STEAK* 34
house marinated, grilled, shiitake mushroom asparagus potato hash, crispy onions

ADD GORGONZOLA CRUST +3

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.