

Hudson Street Café Brunch

Eggs: Saturday and Sunday all day

Unless indicated, all egg breakfasts served with:
hash browns OR tater tots and our daily bread

Substitute fruit or small salad for potatoes +2.50

BASICS

Two Eggs any style 5.75

Add house made Sausage, Bacon or Ham 8.00

Corned Beef or Veggie Hash and Eggs 9.50

SCRAMBLES, OMELETTES or WRAPS

Substitute Tofu or Egg Whites +2.50

Country Morning –
bacon, cheddar, potatoes and tomatoes 10.00

California - tomatoes, avocado,
jack, cheddar 10.00

Power Wrap – egg whites, cremini mushrooms,
spinach, Café roasted turkey breast, feta 11.00

Veggie – seasonal vegetables 8.50

Veggie Tofu Scramble with soy-ginger sauce 9.50

Make your own :

Pick up to 3 additions 10.00

Mushrooms, roasted red peppers, onions, tomatoes,
broccoli, avocado, American, cheddar, Swiss, brie, feta,
sharp provolone, jack, bacon, ham, sausage, chorizo,
turkey, turkey bacon, house made sauerkraut

Each additional item +1.00

BREAKFAST SPECIALTIES

Avocado Toast – avocado, roasted grape tomatoes,
Edgwick Farm goat cheese,
2 eggs any style, microgreens 12.00

Huevos Rancheros – warm corn tortilla, black beans,
2 eggs, jack, cheddar,
sour cream, salsa, avocado 9.50

Breakfast Nachos – house made tortilla chips,
scrambled eggs, cheeses, black beans, salsa,
sour cream, avocado, (jalapenos optional) 10.50

Add house made chorizo +2.50

Hash Brown Heaven – 2 eggs, hash browns,
melted cheeses, salsa, and sour cream 10.00

Spanish Rice Bowl-black beans, melted cheeses,
2 eggs any style, sour cream & salsa;
tortillas or daily bread 10.00

Breakfast Burrito – chorizo, eggs, cheeses, beans 10.00

Mexican Hash – 2 eggs, chorizo, potatoes,
black beans, cheddar, jack, salsa 10.50

Café Benedict – 2 poached eggs,
ham, hollandaise on griddled English muffin 12.00

Breakfast BLT 1 egg, bacon, tomatoes, lettuce,
basil mayo on ciabatta, hash browns OR tater tots 9.50

Pancakes 6.00 Short Stack 4.50

Donna's Corn and Oat Bran Pancakes 7.00

Short Stack 5.50

Thickly Sliced French Toast 6.00

Add: toasted nuts, bananas,
OR chocolate chips +1.50

Add: Organic NY State maple syrup +2.00

LIGHTER FARE

Organic Oatmeal with brown sugar 4.00

Add: nuts, raisins, bananas, dried cranberries,
flax seed, chia seed, hemp EACH +.50

House made Granola Parfait
with fruit, organic yogurt, honey 6.00

Seasonal Fruit Bowl 6.00

Gluten free substitutions are available +2.50

SIDES

Hash Browns/Tater Tots 4.00

Bacon, Ham, Sausage, Turkey Bacon 4.00

Extra Egg 1.50

Black Beans 4.00

Corned Beef or Veggie Hash 6.00

1 Pancake 2.50

1 Corn and Oat Bran Pancake 2.75

Spanish Rice 4.00

When possible, minor menu changes will be accommodated, and charged accordingly.

All of our dishes are made with local, organic and Hudson Street Café made ingredients whenever possible.

Due to the high cost of credit card processing, we now offer a discount of 5% on cash payments.

Hudson Street Café Brunch

SALADS

Café Made Salad Dressings:

Vinaigrettes: Balsamic, Lemon-Oregano, Russian,
Mexican Goddess, Herbed Ranch

Garden Salad – local artisan greens and veggies 7.00

Roots, Shoots and Seeds –vegetable chopped salad,
toasted sunflower and pumpkin seeds, artisan greens,
organic sprouts, lemon-oregano vinaigrette 11.00

Middle Eastern Salad –hummus topped with artisan greens,
Kalamata olives, carrots, feta, fried chick peas,
lemon-oregano vinaigrette, served with warm pita 11.00

Add Grilled Organic Chicken Breast,
Tuna Salad or Cranberry Chicken to any salad +5.00

BURGERS

served on brioche buns with daily salad or chips
lettuce, tomato, onions, pickle added at your request

7 oz. Café Pattied Black Angus Burger 8.50

House Made Turkey Burger - dark and white meat,
chipotles, cilantro, basil mayo 9.00

Veggie Burger – basil mayo 8.00

House Made Mushroom “Burger”- cremini, portabella
and shiitake, scallions, roasted garlic, cheeses,
and panko, on brioche with Dijon aioli 10.00

Add: Cheddar, Swiss, Jack, Sharp Provolone,
American EACH + 1.00

Add: Bacon, Avocado, Brie,
Buttermilk Blue Cheese, Goat Cheese EACH +2.50

Add an egg, any style +1.50

We Reserve The Right To Add An 18% Gratuity

To Parties of Six Or More

SPECIALITY SANDWICHES and MELTS

Served with daily salad or house made tortilla chips

Substitute fries OR small green salad +2.50

Turkey Club – Café roasted turkey breast, bacon,
balsamic onions, basil mayo on brioche 10.00

BLTA – bacon, lettuce, tomato, avocado,
basil mayo on ciabatta 9.50

Griddled Café Roasted Turkey Breast and Brie –
toasted nuts, local apples, honey mustard on ciabatta 10.00

SIDES

Fries, Onion Rings, Yam Fries 4.00

Sautéed Vegetables 5.00

Daily Soup cup 4.00 bowl 6.00

To Go Soups – 1 1/2 cups 5.00

BEVERAGES

Coffee/Tea 2.00

Hot Chocolate 4.00

Add House made marshmallow 4.50

Mocha Coffee- whipped cream, Belgian chocolate 4.00

Pumpkin Spice Coffee 3.00

Mulled Cider (Seasonal) 4.00

JUICES:

Orange, Cranberry, Apple, Tomato 3.00

Milk 2.50 Chocolate Milk 2.50

Soda 2.00

MILKSHAKES:

Vanilla, Chocolate, Chocolate Malted, Mocha 4.50

Blueberry Lemonade 4.00

Ask to See our Beer, Wine, Cider and Cocktail Menu

There will be a \$2.00 charge for split/shared menu items.

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