

# Hudson Street Café Lunch

*served after 11 am*

## SALADS

Café Made Salad Dressings:

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

Garden Salad – local artisan greens and vegetables 7.00

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

Mexican Goddess – artisan greens with avocado,  
Monterey jack, chile glazed butternut squash,  
crispy corn nuts, black beans, toasted pumpkinseeds,  
tortilla strips, Mexican goddess dressing 13.00

Vegetarian Power Bowl - organic brown rice, quinoa, kale,  
sweet potatoes, spiced chick peas; tahini-lemon dressing,  
za'atar yogurt drizzle; warm pita 15.00

Harvest Salad – Artisan Greens, apples, pears, grapes,  
dried cranberries, toasted nuts, wheat berries,  
Edgwick Farm goat cheese; honey-thyme vinaigrette 12.00

Vegetable Pancakes  
with organic brown rice, soy-ginger dipping sauce 12.00

Organic Cranberry Chicken Salad – artisan greens,  
Served with house made tortilla chips,  
balsamic vinaigrette 12.00

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 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

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 a Fried Egg +1.50

## 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,  
avocado, basil mayo on ciabatta 9.50

Butternut Squash, Edgwick Farm goat cheese,  
kale and pumpkinseed pesto on ciabatta 10.00

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

Albacore Tuna Melt – tomato & cheddar on rye 9.00

Buttermilk Fried Chicken, pickled vegetable slaw,  
Russian dressing on brioche 12.00

## 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

***Gluten free substitutions are available +2.50***

## BEVERAGES

Tea/Coffee 2.00 Sodas 2.00

Milk 2.00 Chocolate Milk 2.50

***Ask about our Specialty Coffees and Hot Chocolate***

JUICES:

Orange, Cranberry, Apple, Tomato 3.00

MILKSHAKES:

Vanilla, Chocolate, Chocolate Malted, Mocha 4.50

Blueberry Lemonade 4.00

*We Reserve The Right To Add An 18% Gratuity  
To Parties of five Or More*

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

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.*