

# Hudson Street Café Weekday Takeout Menu

190 S. Plank Road, Newburgh, NY 845-565-2450

*Prices and items subject to change*

## **Breakfast served 'til 11:30 a.m.**

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 grape tomatoes 10.00

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

California – tomatoes, avocado, jack, cheddar 10.00

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, cheeses,  
scrambled eggs, black beans, salsa, sour cream 10.50

Add house made chorizo +2.50

Breakfast Burrito – chorizo, eggs, cheeses, beans 10.00

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

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

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, blueberries,  
OR chocolate chips EACH +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

**BREAKFAST & LUNCH Monday, Wednesday-Friday 8 am-3 pm**

**DINNER Thursday, Friday, Saturday - 5 pm-Close**

**Saturday BRUNCH 8 am-3 pm Sunday BRUNCH 8 am-2 pm Closed Tuesdays Custom Catering**

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

# Hudson Street Café Weekday Takeout Menu

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Lunch served starting at 11:00 a.m.

## 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 butternuts quash,  
crispy corn nuts, black beans, toasted pumpkinseeds,  
tortilla strips, Mexican goddess dressing 13.00

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

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

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

## BEVERAGES

Tea/Coffee 2.00 *Ask about our Specialty Coffees*

Milk 2.00 Chocolate Milk 2.50

JUICES: Orange, Cranberry, Apple, Tomato 3.00

Sodas 2.00

MILKSHAKES:

Vanilla, Chocolate, Chocolate Malted, Mocha 4.50

Blueberry Lemonade 4.00

## 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, cream cheese,  
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, tomato,  
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

To Go Soups – 1 1/2 cups 5.00

*Gluten free substitutions are available +2.50*  
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