

# HUDSON GRILLE

## A FARM-TO-TABLE EXPERIENCE

### SOUPS & SALADS

#### CHICKEN VEGETABLE SOUP | 8

VEGETABLES, SPINACH, TORTELLINI, HOMEMADE STOCK

#### NEW JERSEY SEAFOOD CHOWDER | 10

SCALLOP, CLAM, TUNA, TOMATO, CREAM,  
POTATO, SWEET CORN, BASIL

#### “POWERHOUSE DISTRICT” SALAD | 12 v

FRISEE, RADISH, ARUGULA, SPICED PUMPKIN SEEDS,  
CUCUMBER, BLACK BEANS, SWEET GINGER DRESSING

#### ROASTED LOCAL BEETS | 12 v

LOCAL FETA, JULIENNE GALA APPLES,  
ALMONDS, BALSAMIC

#### FRISEE CAESAR | 8 v

EGGLESS DRESSING, WHITE ANCHOVY, GARLIC,  
TOASTED HAZELNUTS, CROUTONS, PARMIGIANA

### TACOS & GYROS

#### VEGGIE TACOS | 12 v

BLACK BEAN HUMMUS, ARUGULA,  
TOMATO, AVOCADO, HOT SAUCE

#### CHICKEN CHILI TACOS | 12

SEASONED LANCASTER CHICKEN,  
FETA, TOMATO, FRISEE

#### TUNA TACOS | 14

GRILLED BIG EYE TUNA, AVOCADO,  
HOUSE MADE GREEN CHILE SALSA

#### FRIED JERSEY CLAM GYRO | 15

LETTUCE, TOMATO, ONION, TZATZIKI,  
PITA, JASMINE RICE

#### FALAFEL GYRO | 12 v

ORGANIC SOYBEAN FALAFEL, LETTUCE,  
TOMATO, ONION, TZATZIKI, PITA, JASMINE RICE

OUR MENU IS MADE POSSIBLE BY THE EFFORTS OF DOZENS OF LOCAL FARMERS AND FISHERMEN. IT IS A CELEBRATION OF THE FOOD, FLAVORS & CULTURE OF JERSEY CITY.

CHEF JAMES WEAVER IS A NEW JERSEY NATIVE AND FOUNDER OF THE SLOW FOOD MOVEMENT LOCALLY AND IS THE RECIPIENT OF BEST CHEF AMERICA, REPRESENTING THE TOP 1% OF CHEFS IN THE COUNTRY. ENJOY!

### HAND HELDS

SERVED WITH CHOICE OF SIDE SALAD OR FRIES

#### BACON CHEESEBURGER | 16

BRIOCHE BUN, BIBB LETTUCE, VINE-RIPENED TOMATO, PICKLE SPEAR

#### DOUBLE TROUBLE BURGER | 18

8OZ. ANGUS BEEF PATTY, HOUSE BRAISED BEEF BRISKET,  
CANDIED PORK ROLL, CHEDDAR CHEESE

#### CHICKEN PARMIGIANA SANDWICH | 16

JERSEY TOMATO SAUCE, HOMEMADE MOZZARELLA

#### DOUBLE DOUBLE GRILLED CHEESE | 14

HOMEMADE MOZZARELLA, MASCARPONE, AGED CHEDDAR, PARMIGIANA,  
GRUYERE, CHALLAH BREAD, EGG BATTER, CREAMY WARM TOMATO DIP

#### GRILLED TUNA SANDWICH | 16

FRESH WASABI GREENS, GUACAMOLE, TOMATO, CUCUMBER,  
PICKLED RED ONION, OLIVE OIL, WHOLE GRAIN TOAST

#### MUFFALETTA | 14

LOCALLY MADE PROSCIUTTO, SALAMI, SPICY SALAMI,  
HOMEMADE MOZZARELLA, OLIVE SALAD,

#### BRISKET SANDWICH | 15

ESPRESSO-SPICE RUBBED BRAISED ANGUS BEEF BRISKET,  
OPEN FACED, TOASTED CHALLAH

### SIDES | 5 v

MIXED GREEN SALAD | SPINACH “AGLIO E OLIO” | JASMINE RICE  
TORTELLINI WITH TOMATO SAUCE | SPAGHETTI “AGLIO E OLIO”  
KENNET SQUARE MUSHROOM SAUTEE | GORGONZOLA CHEESE FRIES

### SHARABLES

#### ORGANIC BLACK BEAN HUMMUS | 12 v

CILANTRO, ROASTED GARLIC, PRESERVED LEMON,  
FIRST PRESS OLIVE OIL, TURMERIC,  
ICED VEGETABLES, PITA

#### HOMEMADE MOZZARELLA | 12 v

MADE FRESH DAILY VINE RIPENED TOMATO,  
BASIL, OLIVE OIL

#### SOYBEAN FALAFEL | 9 v

SPICY ORGANIC EVERGREEN FARM SOY BEANS,  
TZATZIKI, HOMEMADE HOT SAUCE

#### CRISPY CLAM STRIPS | 12

FRESH FRIED NEW JERSEY SEA CLAMS,  
TOMATO SAUCE, BASIL-AIOLI

#### LOCAL SALUMI PLATE | 15

PROSCIUTTO, CANDIED PORK ROLL, SALAMI,  
SPICY-NAPOLITANO, OLIVES, BRUSCHETTA

#### GARLIC SHRIMP SPAGHETTI | 14

GARLIC, OLIVE OIL, SAFFRON, PARSLEY

#### CARIBBEAN-STYLE MOFONGO | 12

MASHED PLANTAIN FRITTERS, BACON, ROASTED GARLIC,  
WILD CAUGHT SHRIMP, ORANGE, CILANTRO

#### GNOCCHI “ALLA TELEFONO” | 18

HOMEMADE POTATO DUMPLINGS, EGGPLANT,  
JERSEY TOMATO, HOMEMADE MOZZARELLA, BASIL

#### CHICKEN MILANESE | 15

BREADED SAUTÉED CHICKEN BREAST, ARUGULA,  
TOMATO, SHAVED PARMIGIANA, OLIVE OIL, LEMON

#### BBQ RIBS CROQUETTE | 15

BERKSHIRE BONELESS RIBS, BOILED CIDER,  
APPLE-CELERY SALAD, RANCH

#### JERK CHICKEN WING KEBAB | 12

PINEAPPLE, PEPPERS, ONIONS, RUM FLAMBE, JASMINE RICE

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS, ALLERGIES OR PREFERENCES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

V DENOTES VEGETERIAN

DOUBLE TREE BY HILTON HOTEL & SUITES JERSEY CITY | 455 WASHINGTON BOULEVARD, JERSEY CITY, NEW JERSEY, 07310