

EXECUTIVE CHEF: STEFAN ONDRUS  
 CHEF DE CUISINE: GUILLERMO VALLEJO

## BRICK OVEN PIZZA

### MARGHERITA CLASSICO · 17 <sup>Ⓥ</sup>

Margherita Sauce, Mozzarella, Basil, EVOO, Oregano  
 Add Prosciutto · 5

### CHICKEN BACON RANCH · 22

Mozzarella, Grilled Chicken, Bakers Bacon, Confit Cherry Tomato, Ranch, Parsley, EVOO

### PEPPERONI · 21

Pizza Sauce, Mozzarella, Basil, EVOO, Oregano

### ARUGULA · 21 <sup>Ⓥ</sup>

Mozzarella, Baby Arugula, Shaved Parmesan, Pickled Red Onions, Champagne Vinaigrette

### BLACK TRUFFLE · 26

Raviola, Buffalo Mozzarella, Black Truffle Puree

### SPECIAL PIZZA · \$MP

## SIDES

### TRUFFLE TATER TOTS · 10 <sup>Ⓥ</sup>

### SAUTÉED GARLIC SPINACH · 10 <sup>Ⓢ</sup> <sup>Ⓥ</sup>

### POTATO PUREE · 10 <sup>Ⓢ</sup> <sup>Ⓥ</sup>

### HOUSE GREENS · 10 <sup>Ⓢ</sup> <sup>Ⓥ</sup>

Mixed Greens, Spiral Beets, Rosemary Vinaigrette

### BLACKENED SHISHITO PEPPERS · 12 <sup>Ⓢ</sup> <sup>Ⓥ</sup>

Skillet Grilled w/ Olive Oil, Lemon, Maldon Salt

20% Gratuity will be added to parties of 6 or more.

<sup>Ⓢ</sup> — Gluten free <sup>Ⓥ</sup> — Vegetarian <sup>Ⓥ</sup> — Vegan

## STARTERS

### SOUP DU JOUR · MP

Chef Prepared Daily

### CRUNCHY RICE CAKES · 18

Spicy Tuna Tartare, Sweet Soy, Spicy Mayo, Wasabi Tobiko

### CRISPY SHRIMP BAO BUN · 19

Pickled Carrot, Aromatic Greens, Spicy Aioli

### GRILLED SHRIMP COCKTAIL · 22

Preserved Lemon, Cilantro, Spicy Crostini

### MAC N' CHEESE · 17

4 Cheeses, Applewood Smoked Bacon, Herb Panko Crust

### TUNA TARTARE · 21 <sup>Ⓢ</sup>

Diced Tuna, Asian Pear, Avocado, Crispy Shallot, Ponzu, Sesame Oil, Idaho Chips

### CRISPY SPANISH OCTOPUS · 21 <sup>Ⓢ</sup>

Fingerling Potato Salad, Mustard Caviar, Verjus Glaze

## GREENS

### GRILLED CHICKEN CAESAR · 18

Classic Caesar with Crispy Parmesan Crostini

### HUDSON WEDGE · 17 <sup>Ⓢ</sup>

Baby Iceberg, Grape Tomato, Baker's Bacon, Smoked Blue Cheese, Hearts of Palm, Candied Walnuts

### HERB GOAT CHEESE & WATERMELON · 18 <sup>Ⓢ</sup>

Yellow and Red Baby Watermelon, Frisee, Mint & Blackberry Vinaigrette

### TOSSED GREEK · 17 <sup>Ⓢ</sup>

Baby Spinach, Red Onion, Feta Cheese, Kalamata Olives, Grape Tomato, Pepperoncini, Bacon Vinaigrette

### BURRATA & PEACHES · 18 <sup>Ⓢ</sup>

Grilled Bourbon peaches, Crispy Shallots, Japanese mint, Citrus Vinaigrette, Mâche

ADD CHICKEN · 6 | SHRIMP · 8

## BETWEEN THE BREAD

CHOICE OF PUB FRIES OR MIXED GREENS

### PRIME VERMONT BURGER · 21

Grilled ½ Pound Prime Beef, Aged Cheddar, Bakers Bacon, Grilled Onion, Tomato, Pickles, Red Leaf Lettuce Lunch Only

### NXNE GARDEN BURGER · 19 <sup>Ⓥ</sup>

Black Bean, Corn & Bell Pepper, Avocado, Roasted Veggies, Romesco Spread

### DRY AGE BURGER · 28

32 Days Dry Age 8oz Patty, Steak Tomato, Burrata Cheese, Carmelized Onions, Brioche Bun

### CRISPY CHICKEN SANDWICH · 20

Buttermilk Fried Chicken, Baby Swiss, Sliced Tomato, and Spicy Kale Slaw

Lunch Only

## ENTRÉES

### SEAFOOD CHITARRA · 34 <sup>Ⓢ</sup>

Fresh Spaghetti w/ Sautéed U-15 Shrimp, Cherry Tomatoes, Calabrian Chilis, Manila Clams, Citrus Gremolata, Green Onion

### SEARED SCOTTISH SALMON · 36 <sup>Ⓢ</sup>

Heirloom Tomato Salad, Marcona Almonds, Pickled Onions, Jalapeno Caviar, Pedro Ximenez

### PAN SEARED DIVER SCALLOPS · 36

Corn Puree, Chorizo, Caramelized Pearl Onions, Aji Amarillo

### PRIME PORTERHOUSE FOR TWO · 110

32oz Bone in, Oregano Chimichurri, Choice Two Sides

### PRESSED YOUNG CHICKEN · 31 <sup>Ⓢ</sup>

with Roasted Cauliflower Purée, Braised Leeks, Wild Mushrooms, Pomegranate Jus

### HERITAGE BREED PORK CHOP · 36

Double Cut Bone In, Cherry Tomato Confit, Shiitakes, Smoked Butter, Sherry Glaze

### FILET MIGNON AU POIVRE · 42 <sup>Ⓢ</sup>

8oz Center Cut Filet, Garlic Spinach, Roasted Shallot, Au Poivre Sauce

### TOMAHAWK PRIME FOR TWO · 115

36oz Bone in, Borderlaise Sauce, Herb Butter, Choice of Two Sides

## Sushi

### SPECIALTY ROLLS

### HUDSON & CO · 21

Salmon, Mango, Masago, Mango sauce on top w/ Soy Paper, Shrimp, Cucumber, Crabmeat, Avocado inside

### PIER 115 · 21

Crabmeat, Crispy Onion on top, w/ Tempura Shrimp, Spicy Crabmeat inside

### CRAZY TUNA · 20

Seared Pepper Tuna on top, Ponzu w/ Spicy Tuna, Jalapeño inside

### RAINBOW · 20

Tuna, Salmon, Yellow Tail, White Tuna, Avocado, Wasabi Tobiko on top w/ Spicy Salmon, Cucumber inside

### TORCHED TUNA · 20

Serrano Chilies, Scallions, Eel Sauce on top

### KING CALIFORNIA · 19

Spicy King Crab, Salmon Sashimi, Cucumber on Top with Avocado, Yuzu Miso

### CUT ROLLS

Tuna Avocado · 13 <sup>Ⓢ</sup>

Spicy Tuna · 13

Salmon Avocado · 12 <sup>Ⓢ</sup>

Spicy Salmon · 13

Shrimp Tempura · 13

Yellow Tail Scallion · 13 <sup>Ⓢ</sup>

California · 12

Alaska · 12

Philadelphia · 13 <sup>Ⓢ</sup>

### SUSHI OR SASHIMI PLATTER

Tuna (3), Salmon (3), Yellowtail (2), White Tuna (2) · 26 <sup>Ⓢ</sup>

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*