Upper Arlington

HUDSON 29
KITCHEN + DRINK

Dinner Nightly

SUSHI

SWEET POTATO ROLL *tempura sweet potato, cream cheese, avocado* 17

VOLCANO *tempura shrimp, cucumber, cream cheese, crab salad* 22

SPICY TUNA* (GF) *#1 ahi tuna, avocado, serrano* 24

HAMACHI* (GF) *tuna, salmon, mango, crunchy garlic relish* 26

KING KONG* *warm spicy scallops, crab, avocado, cucumber, togarashi* 19

SURF & TURF* *filet mignon, tempura shrimp, cream cheese, scallion* 25

HAWAII FIVE-O* *spicy #1 ahi tuna, crab, avocado, scallion, tobiko* 23

APPETIZERS & SALADS

CHEESE STUFFED BUTTER ROLLS 16

SMOKED TROUT DIP (GF) *everything seasoning, crostini* 21

CHICKEN MEATBALLS *sweet chili BBQ , pickled vegetables, honey roasted peanuts* 19

CHILLED JUMBO SHRIMP (GF) *cocktail sauce, remoulade* 26

AHI TUNA TARTARE* *sesame, yuzu ponzu, crostini* 24

QUESO & GUACAMOLE *chorizo, pico de gallo, roasted poblano, warm tortilla chips* 19

TODAY'S SOUP 11

CAESAR (GF) *romaine lettuce, croutons, parmesan crisps, creamy anchovy dressing* 13

HOUSE (GF) *mixed greens, Campari tomatoes, bacon, jack cheese, croutons, house vinaigrette* 13

CITRUS SALAD (GF) *hearts of palm, almonds, goat cheese, golden balsamic dressing* 13

ROASTED CHICKEN SALAD (GF) *avocado, cornbread croutons, dates, goat cheese, tomato, mustard vinaigrette* 23

CHOPPED SALAD (GF) *smoked bacon, salami, egg, onion, mozzarella, sweet & sour dressing* 19

SHRIMP WEDGE (GF) *iceberg, tomato, avocado, tarragon, louie sauce* 25

THAI STEAK SALAD* *pineapple marinated tenderloin, mango, peanuts, lo mein, sesame vinaigrette* 27

SANDWICHES

HUDSON 29 CHEESEBURGER* (GF) *ground daily, American cheese, sweet pickle mayonnaise, LTO* 19

CRISPY BUTTERMILK CHICKEN *pickle kale slaw, tomato, Havarti, poppy seed bun* 19

BLACK BEAN BURGER (GF) *white cheddar, kale, pickled onion, roasted tomato aioli* 17

BLACKENED FISH SANDWICH (GF) *cabbage slaw, pickled red onion, remoulade, poppy seed bun* 24

FRENCH DIP* (GF) *thinly sliced prime rib, French roll, Havarti, horseradish cream, au jus* 26

sandwiches above served with French fries

HOUSE SPECIALTIES

WOOD GRILLED SALMON* *couscous, raisins, almonds, cucumber, radish, citrus vinaigrette* 44

SEARED SCALLOPS* (GF) *beets, avocado, hearts of palm, croutons, Campari tomatoes, balsamic* 52

RIGATONI BOLOGNESE *slow braised beef ragu, parmigiano reggiano* 33

SHANGHAI SEA BASS *sesame sticky rice, wild mushrooms, bok choy, ginger garlic broth* 58

PAN FRIED FISH *Ritz cracker crust, French fries, remoulade, coleslaw* 37

GERBER FARMS CHICKEN (GF) *half roasted chicken, roasted corn & avocado, natural jus* 33

CENTER CUT FILET* (GF) *grilled beef tenderloin, herb butter, marinated Campari tomatoes and feta* 61

RIBEYE* *USDA prime marinated ribeye, loaded baked potato* 59

ST. LOUIS BBQ RIBS *French fries, coleslaw, BBQ sauce* 39

SIDES

Roasted Corn & Avocado (GF) 7 | *Couscous Salad* 9 | *Tomatoes & Feta* (GF) 8 | *Loaded Baked Potato* (GF) 9 | *French Fries* (GF) 6

ANDREW WEINMAN *General Manager* | **BRADSHAW CUNNINGTON** *Executive Chef*

(GF) ***Gluten-free friendly option available with modifications*** **Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus, however our kitchen is not completely gluten free.* 10.26

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Weekday Lunch

SUSHI

SWEET POTATO ROLL *tempura sweet potato, cream cheese, avocado* 17
VOLCANO *tempura shrimp, cucumber, cream cheese, crab salad* 22
SPICY TUNA* GF *#1 ahi tuna, avocado, serrano* 24
HAMACHI* GF *tuna, salmon, mango, crunchy garlic relish* 26
KING KONG* *warm spicy scallops, crab, avocado, cucumber, togarashi* 19
SURF & TURF* *filet mignon, tempura shrimp, cream cheese, scallion* 25
HAWAII FIVE-O* *spicy #1 ahi tuna, crab, avocado, scallion, tobiko* 23

APPETIZERS & SALADS

CHEESE STUFFED BUTTER ROLLS 16
SMOKED TROUT DIP GF *everything seasoning, crostini* 21
CHICKEN MEATBALLS *sweet chili BBQ , pickled vegetables, honey roasted peanuts* 19
CHILLED JUMBO SHRIMP GF *cocktail sauce, remoulade* 26
AHI TUNA TARTARE* *sesame, yuzu ponzu, crostini* 24
QUESO & GUACAMOLE *chorizo, pico de gallo, roasted poblano, warm tortilla chips* 19
TODAY'S SOUP 11

CAESAR GF *romaine lettuce, croutons, parmesan crisps, creamy anchovy dressing* 13
HOUSE GF *mixed greens, Campari tomatoes, bacon, jack cheese, croutons, house vinaigrette* 13
CITRUS SALAD GF *hearts of palm, almonds, goat cheese, golden balsamic dressing* 13
ROASTED CHICKEN SALAD GF *avocado, cornbread croutons, dates, goat cheese, tomato, mustard vinaigrette* 23
CHOPPED SALAD GF *smoked bacon, salami, egg, onion, mozzarella, sweet & sour dressing* 19
SHRIMP WEDGE GF *iceberg, tomato, avocado, tarragon, louie sauce* 25
THAI STEAK SALAD* *pineapple marinated tenderloin, mango, peanuts, lo mein, sesame vinaigrette* 27

LUNCH COMBOS

SOUP AND SALAD GF *cup of today's soup and choice of a house, Caesar, or citrus salad* 14
TRIO GF *roasted turkey sandwich, guacamole, gouda with a cup of today's soup and choice of a house, Caesar, or citrus salad* 22

SANDWICHES

HUDSON 29 CHEESEBURGER* GF *ground daily, American cheese, sweet pickle mayonnaise, LTO* 19
CRISPY BUTTERMILK CHICKEN *pickle kale slaw, tomato, Havarti, poppy seed bun* 19
BLACK BEAN BURGER GF *white cheddar, kale, pickled onion, roasted tomato aioli* 17
BLACKENED FISH SANDWICH GF *cabbage slaw, pickled red onion, remoulade, poppy seed bun* 24
FRENCH DIP* GF *thinly sliced prime rib, French roll, Havarti, horseradish cream, au jus* 26

sandwiches above served with French fries

HOUSE SPECIALTIES

TODAY'S OMELET GF *chef's daily selection of the freshest ingredients* 17
WOOD GRILLED SALMON* *couscous, raisins, almonds, cucumber, radish, citrus vinaigrette* 29
RIGATONI BOLOGNESE *slow braised beef ragu, parmigiano reggiano* 26
GERBER FARMS CHICKEN GF *half roasted chicken, roasted corn & avocado, natural jus* 26
GRILLED TENDERLOIN* *sliced beef tenderloin, herbed butter, marinated Campari tomatoes and feta* 31
ST. LOUIS BBQ RIBS *French fries, coleslaw, BBQ sauce* 30

SIDES

Roasted Corn & Avocado GF 7 | *Couscous Salad* 9 | *Tomatoes & Feta* GF 8 | *Coleslaw* GF 6 | *French Fries* GF 6

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KITCHEN + DRINK

Weekend Brunch

BRUNCH

PINEAPPLE UPSIDE DOWN DONUTS *caramel dipping sauce* 10
BENEDICT* *two poached eggs, English muffin, Canadian bacon, hollandaise, simple salad* 18
QUICHE *roasted red pepper, tomato, caramelized onion, spinach, mozzarella, citrus salad* 14
FRENCH TOAST *cinnamon swirl, whipped mascarpone, melba sauce, pork sausage, maple syrup* 19
SHORT RIB HASH* GF *two poached eggs, pico de gallo, tomatillo lime sauce, cotija* 19
TODAY'S OMELET GF *chef's daily selection of the freshest ingredients, simple salad* 17
CITRUS SALMON SALAD* GF *hearts of palm, almonds, goat cheese, golden balsamic dressing* 26
SIDES 6 *Breakfast Potatoes* GF | *Bacon* GF | *Pork Sausage* GF | *Fresh Fruit* GF | *Toast*

APPETIZERS & SALADS

CHEESE STUFFED BUTTER ROLLS 16
SMOKED TROUT DIP GF *everything seasoning, crostini* 21
CHICKEN MEATBALLS *sweet chili BBQ, pickled vegetables, honey roasted peanuts* 19
CHILLED JUMBO SHRIMP GF *cocktail sauce, remoulade* 26
AHI TUNA TARTARE* *sesame, yuzu ponzu, crostini* 24
QUESO & GUACAMOLE *chorizo, pico de gallo, roasted poblano, warm tortilla chips* 19
TODAY'S SOUP 11

CAESAR GF *romaine lettuce, croutons, parmesan crisps, creamy anchovy dressing* 13
HOUSE GF *mixed greens, Campari tomatoes, bacon, jack cheese, croutons, house vinaigrette* 13
CITRUS SALAD GF *hearts of palm, almonds, goat cheese, golden balsamic dressing* 13
ROASTED CHICKEN SALAD GF *avocado, cornbread croutons, dates, goat cheese, tomato, mustard vinaigrette* 23
CHOPPED SALAD GF *smoked bacon, salami, egg, onion, mozzarella, sweet & sour dressing* 19
SHRIMP WEDGE GF *iceberg, tomato, avocado, tarragon, louie sauce* 25
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LUNCH COMBOS

SOUP AND SALAD GF *cup of today's soup and choice of a house, Caesar, or citrus salad* 14
TRIO GF *roasted turkey sandwich, guacamole, gouda with a cup of today's soup and choice of a house, Caesar, or citrus salad* 22

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sandwiches above served with French fries

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DRINK

WEST COAST

GRAPEFRUIT FRESCA *Ketel One Botanicals, grapefruit, Aperol, Cointreau, lime* 15

DAISY *Grey Goose, lemon juice, house-made grenadine, sparkling wine* 16

MARGARITA *Milagro Reposado, serrano peppercorn agave, Amaro Montenegro, citrus* 16

BOURBON & HONEY *Buffalo Trace Bourbon, honey, fresh-squeezed grapefruit juice* 17

EAST COAST

EMPRESS 75 *Empress Indigo Gin, St-Germain, lime juice, Crème de Violette, brut* 16

WARD 29 *Redemption Rye, lemon & orange juice, Quilt red blend float* 17

REVOLVER *toasted coconut-infused Middle West Bourbon, Ron Zacapa 23 year, honey, bitters* 18

SMOKED OLD FASHIONED *Woodford Double Oaked, bourbon maple syrup, black walnut* 20

ZERO PROOF

FRENCH 0.0
Lyre's London Dry, ripe peaches, fresh lemon juice, Mionetto sidecar 10

SPICY CUCUMBER REFRESHER
fresh pineapple, serrano agave, muddled cucumber, Fever-Tree ginger beer 10

SHAKEN ESPRESSO
vigorously shaken espresso, cream, vanilla foam 9

DRAUGHTS

SCRIMSHAW *Pilsner, Fort Bragg, California | 4.4%* 8

LOST COAST
Tangerine Wheat, Eureka, California | 5.5% 7.75

SEVENTH SON HUMULUS NIMBUS
Super Pale Ale, Columbus, OH | 6% 7.75

CBC *IPA, Columbus, OH | 6.3%* 7.75

JACKIE O'S *Seasonal | Athens, OH* 8

BY THE GLASS

SPARKLING WINES

***Brut, Prosecco**, Jeio by Bisol, "Superiore DOCG," Italy*	14	—	56
***Cava, Brut**, Poema, Catalonia, Spain*	11	—	44
***Brut**, J Vineyards, "California Cuvée," California*	16	—	64

WHITES

***Pinot Grigio**, Lunardi, Delle Venezie, Italy*	12	18	48
***Petit Chablis**, Domaine Jolly, Burgundy, France*	18	27	72
***Riesling**, Left Foot Charley, "Le Caban," Old Mission Peninsula, Michigan*	14	21	56
***Albariño**, Cru Winery, San Luis Obispo, California*	14	21	56
***Sauvignon Blanc**, Silverado, "Land Lane Ranch," Napa Valley, California*	12	18	48
***Sauvignon Blanc**, Kim Crawford, New Zealand*	16	24	64
***Chenin Blanc**, Matanzas Creek, North Coast, California*	13	19	52
***Rosé**, Château d'Esclans, "Whispering Angel," Côtes de Provence, France*	16	24	64
***Chardonnay**, Cambria, "Katherine's Vineyard," Santa Maria Valley, California*	14	21	56
***Chardonnay**, The Vice, "Pickleball," Russian River Valley, California*	16	24	64
***Chardonnay**, Stag's Leap, "Karia," Napa Valley, California*	24	36	96

***Brut Rosé**, Schramsberg, "Mirabelle," California*	21	—	84
***Mionetto**, Alcohol-Removed Sparkling, Veneto, Italy*	11	—	44

REDS

***Pinot Noir**, Cloudline Cellars, Oregon*	14	21	56
***Pinot Noir**, Davis Bynum, Russian River, California*	16	24	64
***Pinot Noir**, Acolytes, Santa Barbara County, California*	18	27	72
***Rioja Reserva**, Cune, Rioja, Spain*	16	24	64
***Zinfandel**, Zanon, Dry Creek Valley, California*	14	21	56
***Syrah**, Boomtown, Columbia Valley, Washington*	14	21	56
***Cabernet Sauvignon**, Intrinsic, Columbia Valley, Washington*	14	21	56
***Cabernet**, Black Stallion, Napa Valley, California*	19	28	76
***Cabernet Sauvignon**, Post & Beam, Napa Valley, California*	24	36	96
***Red Blend**, Quilt, "Fabric of the Land," Napa Valley, California*	18	27	72
***Red**, Orin Swift, "Eight Years in the Desert," California*	26	39	104

WHITES

SPARKLING

***Brut**, Domaine Carneros, Carneros, California*	78
***Brut**, Taittinger, "La Française," Champagne, France*	125
***Brut**, Veuve Clicquot, "Yellow Label," Champagne, France*	140

SELECTED WHITES

***White**, Conundrum, California*	49
***Riesling**, Chateau Ste. Michelle & Dr. Loosen, "Eroica," Columbia Valley, Washington*	56
***Pinot Grigio**, Pighin, Friuli Grave, Italy*	46
***Pinot Gris**, King Estate, "Signature," Oregon*	49
***Viognier**, Miner, "Simpson Vineyard," California*	50

SAUVIGNON BLANC

***Loveblock**, Marlborough, New Zealand*	52
***Zanon**, Dry Creek Valley, California*	51
***Honig**, Rutherford, California*	48
***Cakebread Cellars**, Napa Valley, California*	76

CHARDONNAY

***Brown Estate, "House of Brown,"** California*	56
***Trefethen**, Napa Valley, California*	72
***Far Niente**, Napa Valley, California*	140
***Celani Family Vineyards**, Napa Valley, California*	108
***Chalk Hill, "Estate,"** Sonoma County, California*	80
***Gust**, Petaluma Gap, California*	64
***Hartford Court**, Russian River, California*	64

REDS

MERLOT

***Rutherford Hill**, Napa Valley, California*	75
***Duckhorn**, Napa Valley, California*	99

PINOT NOIR

***Cloudy Bay**, Marlborough, New Zealand*	90
***Argyle**, Willamette Valley, Oregon*	60
***EnRoute**, Russian River Valley, California*	96
***Meiomi**, California*	58
***Sanford**, Santa Rita Hills, California*	98

ZINFANDEL

***The Specialyst, Lodi,** California*	48
***The Federalist**, Dry Creek Valley, California*	66

MORE REDS

***Chianti Classico**, Castello di Volpaia, Tuscany, Italy*	64
***Bodegas Muga**, Rioja, Reserva, Spain*	78
***Petite Sirah**, Stags' Leap Winery, Napa, California*	84
***Red**, The Prisoner, Napa Valley, California*	104

CABERNET + BLENDS

***Benziger**, Sonoma County, California*	55
***Justin**, Paso Robles, California*	68
***Oberon**, Napa Valley, California*	55
***Franciscan, "Estate,"** Napa Valley, California*	54
***Beaulieu Vineyard,** Napa Valley, California*	78
***Hall**, Napa Valley, California*	118
***Hess, "Allomi Vineyard,"** Napa Valley, California*	80
***Honig**, Napa Valley, California*	98
***Black Stallion**, "Gaspare Vineyard," Oak Knoll District, California*	106
***Sequoia Grove**, Napa Valley, California*	106
***Silver Oak**, Alexander Valley, California*	185
***Chateau Montelena**, Napa Valley, California*	160
***Cakebread Cellars**, Napa Valley, California*	145
***Chimney Rock**, Stags Leap District, California*	210
***Caymus Vineyards**, Napa Valley, California*	195

HUDSON 29
KITCHEN + DRINK

DESSERT 12

TEXAS SHEET CAKE *double chocolate, vanilla bean ice cream*

CARROT CAKE *cream cheese frosting, anglaise*

BERRY COBBLER GF *streusel topping, vanilla bean ice cream*

DRINK

ESPRESSO MARTINI
Tito's, fresh espresso, Frangelico, Cantera Negra Café 16

SHAKEN ESPRESSO
vigorously shaken espresso, cream, vanilla foam 9

GF *Gluten-free friendly option available with modifications* 10.26