New Albany

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

GREAGRY SMITH *General Manager* | MATTHEW WEIBEL *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

614.859.2900 | 260 Market Street | Suite D | New Albany, OH 43054 | CameronMitchell.com

New Albany

HUDSON 29
KITCHEN + DRINK

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

GREAGRY SMITH *General Manager* | MATTHEW WEIBEL *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

614.859.2900 | 260 Market Street | Suite D | New Albany, OH 43054 | CameronMitchell.com

New Albany

HUDSON 29
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
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

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

HOUSE SPECIALTIES

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

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

GREAGRY SMITH *General Manager* | **MATTHEW WEIBEL** *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

614.859.2900 | 260 Market Street | Suite D | New Albany, OH 43054 | CameronMitchell.com

HUDSON 29
KITCHEN + DRINK

DRINK

WEST COAST

SPRITZ *Bombay Sapphire, bright citrus, peach infusion, cava* 14

MARGARITA *Milagro Reposado, serrano peppercorn agave, Amaro Nonino* 16

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

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

EAST COAST

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

GIMLET *Watershed Four Peel Gin, Lillet Blanc, Domaine de Canton* 15

ESPRESSO MARTINI *Ketel One, Frangelico, honey, Cantera Negra Café* 16

SMOKED OLD FASHIONED *Woodford Double Oaked, bourbon maple syrup, black walnut* 19

ZERO PROOF

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

SHAKEN ESPRESSO
vigorously shaken espresso, cream, vanilla foam 9

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

DRAUGHTS

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

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

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

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

JACKIE O'S *Seasonal* 8

BY THE GLASS

SPARKLING WINES

Brut, Prosecco, Jeio by Bisol, "Superiore DOCG," Italy	14 | — | 56
Alcohol-Removed Sparkling, Mionetto, Veneto, Italy	11 | — | 44
Brut, J Vineyards, "California Cuvée," California	16 | — | 64
Brut Rosé, Schramsberg, "Mirabelle," California	21 | — | 84
Cava, Brut, Poema, Catalonia, Spain	11 | — | 44

WHITES

Riesling, Left Foot Charley, "Le Caban," Old Mission Peninsula, Michigan	14 | 21 | 56
Rosé, Brassfield, "Serenity," Lake County, California	13 | 19 | 52
Albariño, Cru Winery, San Luis Obispo, California	13 | 19 | 52
Sauvignon Blanc, Silverado, "Land Lane Ranch," Napa Valley, California	12 | 18 | 48
Sauvignon Blanc, Kim Crawford, New Zealand	16 | 24 | 64
Chardonnay, Cambria, "Katherine's Vineyard," Santa Maria Valley, California	12 | 18 | 48
Chenin Blanc, Matanzas Creek, North Coast, California	12 | 18 | 48
Pinot Grigio, Lunardi, Delle Venezie, Italy	12 | 18 | 48
Chardonnay, The Vice, "Pickleball," Russian River Valley, California	16 | 24 | 64
Chardonnay, Trefethen, Napa Valley, California	18 | 27 | 72
Chardonnay, Stag's Leap, "Karia," Napa Valley, California	24 | 36 | 96

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
Cabernet Sauvignon, Intrinsic, Columbia Valley, Washington	14 | 21 | 56
Rioja Reserva, Cune, Rioja, Spain	16 | 24 | 64
Zinfandel, Zanon, Dry Creek Valley, California	13 | 19 | 52
Cabernet Sauvignon, Post & Beam, Napa Valley, California	24 | 36 | 96
Syrah, Boomtown, Columbia Valley, Washington	14 | 21 | 56
Red Blend, Quilt, "Fabric of the Land," Napa Valley, California	18 | 27 | 72
Cabernet, Black Stallion, 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	68
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	42
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	48
Honig, Rutherford, California	44
Cakebread Cellars, Napa Valley, California	78

CHARDONNAY

Brown Estate, "House of Brown," California	56
Cast, "Ghianda Rose Vineyard," Mendocino County, California	48
Celani Family Vineyards, Napa Valley, California	96
Far Niente, Napa Valley, California	140
Chalk Hill, "Estate," Sonoma County, California	90
Gust, Petaluma Gap, California	64
Hartford Court, Russian River, California	64

REDS

MERLOT

Rutherford Hill, Napa Valley, California	72
Duckhorn, Napa Valley, California	99

PINOT NOIR

Cloudy Bay, Marlborough, New Zealand	74
Argyle, Willamette Valley, Oregon	62
EnRoute, Russian River Valley, California	96
Meiomi, California	58
Sanford, Santa Rita Hills, California	88

MORE REDS

Chianti Classico, Castello di Volpaia, Tuscany, Italy	52
Bodegas Muga, Rioja, Reserva, Spain	68
Petite Sirah, Stags' Leap Winery, Napa, California	84
Red, The Prisoner, Napa Valley, California	105

ZINFANDEL

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

CABERNET + BLENDS

Justin, Paso Robles, California	68
Owen Roe, "Growers Guild," Columbia Valley, Washington	40
Benziger, Sonoma County, California	55
Beaulieu Vineyard, Napa Valley, California	70
Honig, Napa Valley, California	78
Franciscan, "Estate," Napa Valley, California	54
Black Stallion, "Transcendent," Napa Valley, California	275
Cast, "Pyramid Vineyard," Alexander Valley, California	60
Sequoia Grove, Napa Valley, California	106
Caymus Vineyards, Napa Valley, California	195
Hess, "Lion Tamer," Napa Valley, California	76
Hess, "Allomi Vineyard," Napa Valley, California	72
Oberon, Napa Valley, California	55
Chimney Rock, Stags Leap District, California	158
Celani Family Vineyards, "Ardore," Napa Valley, California	410

614.859.2900 | 260 Market Street | Suite D | New Albany, OH 43054 | CameronMitchell.com

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
Ketel One, Frangelico, honey, Cantera Negra Café 16

SHAKEN ESPRESSO
vigorously shaken espresso, cream, vanilla foam 9

GF *Gluten-free friendly option available with modifications* 8.26

New Albany | 614.859.2900 | CameronMitchell.com
260 Market Street | Suite D | New Albany, OH 43054