



BRUNCH

Served on Saturday and Sunday 10am - 3pm

BRISKET HASH*

Fried eggs, fresh herbs 10

ITALIAN FRITTATA

Served with toast or muffin, choice of side 9

ENGLISH BREAKFAST GF

Bacon, banger, eggs, beans, roasted tomato, "bubble and squeak" 12

CROQUE MADAME*

Rustic Italian bread, ham, dijon, mornay sauce, fried eggs served with your choice of side 9

MONTE CRISTO

Turkey, swiss, dijon, house-made cranberry sauce, choice of side 9

CHORIZO Y HUEVOS* GF

Peppers and onions, bacon hash 10

SMOKED SALMON EGGS BENEDICT*

Dill hollandaise, choice of side 11

AMERICAN BREAKFAST*

Eggs, bacon, choice of side, toast or english muffin 9

SWEET POTATO PANCAKES

Spiced apple compote, sour whipped cream 9

HOUSE MADE GRANOLA GF

Fresh fruit, orange scented yogurt 8

BANANA BREAD FRENCH TOAST

Spiced walnuts, bourbon banana syrup 9

BANGERS & MASH

Patak irish sausage, buttermilk mashed potatoes, guinness-onion gravy 11

BRUNCH SIDES

Bacon hash 4

Parmesan grits 3

Bubble and squeak 3

Buttermilk mashed potatoes 4

Orange yogurt 3

Fresh fruit 3

BRUNCH DRINK SPECIALS

IRISH COFFEE

Bailey's and coffee

MEXICAN HOT CHOCOLATE

White rum, irish cocoa powder, chili powder, cream

IRISH BREAKFAST SHOT

Jameson, orange juice, bacon

BLOODY MARY

Vodka, house bloody mary mix

MIMOSA

Choice of raspberry, blood orange, blackberry, or peach

MORNING TEA

Lawn dart liquer, soda

HUDSON FC

- ATLANTA'S INTERNATIONAL SPORTS PUB -

4058 Peachtree Rd Atlanta, GA 30319 | 404.233.2323 | hudsonfcbrookhaven@metrocafes.com

DRAFT BEER

| | 16oz / pitchers |
|--------------------------|-----------------|
| Bell's Two Hearted Ale | 6 / 21 |
| Blue Moon | 5 / 18 |
| Bud Light | 4 / 14 |
| Carlsberg Lager | 5 / 18 |
| Dos Equis Amber | 5 / 18 |
| Guinness Blonde | 6 / 21 |
| Guinness Stout | 6 / 21 |
| Heineken | 4 / 14 |
| Jekyll Southern Juice | 6 / 21 |
| Magners Cider | 5 / 18 |
| McKenzie's Black Cherry | 5 / 18 |
| Modelo Especial | 4 / 14 |
| Monday Night Drafty Kilt | 6 / 21 |
| Murphy's Irish Stout | 5 / 18 |
| Paulaner Hefeweizen | 6 / 21 |
| Rogue Cold Brew IPA | 6 / 21 |
| Stella Artois | 6 / 21 |
| Strongbow | 5 / 18 |
| Sweetwater IPA | 5 / 18 |
| Warsteiner | 5 / 18 |

WINE

Whites

| | |
|---|---------|
| Natura chardonnay, chile | 8 / 32 |
| Ken forrester sauvignon blanc, south africa | 10 / 40 |
| Campanile pinot grigio, italy | 9 / 36 |
| Hugel gentil white blend, france | 10 / 40 |
| Bex riesling, germany | 8 / 32 |

Rose

| | |
|------------------------------|--------|
| Sauvion rose d'anjou, france | 9 / 36 |
|------------------------------|--------|

Bubbles

| | |
|---------------------------------|---|
| Chic barcelona brut cava, spain | 7 |
|---------------------------------|---|

Reds

| | |
|---|---------|
| Gerard bertrand pinot noir, france | 10 / 40 |
| Columbia crest grand estates merlot, washington | 8 / 32 |
| Casillero del diablo malbec, chile | 7 / 28 |
| Casillero del diablo carmenere, chile | 7 / 28 |
| 19 Crimes red blend, australia | 8 / 32 |
| Ravage cabernet sauvignon, california | 8 / 32 |

BOTTLES & CANS

| | |
|---|------------------------------|
| 21st Amendment Black IPA | Harp |
| Arrogant Bastard Ale | Heavy Seas Loose Cannon |
| Bass Ale | Hoegaarden Witbier |
| Boddingtons Pub Ale | Konig Ludwig Weissbier |
| Budweiser | Left Hand Nitro Milk Stout |
| Corona Extra | Michelob Ultra |
| Creature Comforts Athena | Monday Night Blood Orange |
| Creature Comforts Tropicalia (16oz can) | Newcastle |
| Dogfish Head 60 Minute IPA | Old Speckled Hen English Ale |
| Dos Equis Lager (16oz. can) | Oskar Blues Dale's Pale Ale |
| Eventide Kolsch | PBR (16oz. can) |
| Eventide Pale Ale | Pilsner Urquel |
| Eventide The "A" | Red Stripe |
| Founder's All Day IPA | Samuel Smith Nut Brown Ale |
| Founder's Cenntenial IPA | Samuel Smith Oatmeal Stout |
| Fuller's ESB | Smithwick's |
| Full Sail Session Premium Lager | Terrapin Recreation Ale |
| | Three Taverns Seasonal |

COCKTAILS

CRAFT

Negroni's Red Card

Old fourth ward gin, campari, vermouth

Hooligan

Espolon, muddled cherry and orange, 1821 bitters

Banana Kick

Myers dark rum, banana liquor, fresh OJ

Draw

Boodles gin, ginger liquor, peach schnapps, soda

Bourbon Fields

Muddled strawberries, blackberries, blueberries, hudson baby bourbon

The Pitch

Muddled strawberries, new holland knickerbocker gin, st. germaine, soda

\$7 DEEP EDDY MARTINIS

The Pepe

Named after the dirtiest player in the game; classic dirty martini

Throw In

Deep eddy cranberry, OJ, muddled mint

Grapefruit Sangria

Deep eddy ruby red grapefruit, rose, sweet vermouth, fresh fruit

Corner Kick

Deep eddy grapefruit vodka and cuervo silver, salted rim

Lemon Ball

Deep eddy lemon vodka, grapefruit bitters, lemonade, salted rim

HUDSON FC's FEATURES

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\$4 Cider Sunday

Meat-less Mondays!

All Day Breakfast... Everyday!

\$2 Off Local Spirits Tuesday

\$4 Draft Combos Wednesday

\$2 Off All Liquor Thursday

Fish & Chips Friday
(\$8.95 Lunch & Dinner)

25% Off Food & Drink

Mon - Fri 3-6pm

(must be a VIP member)

ALL DAY BREAKFAST

CROQUE MADAME*

Rustic italian bread, ham, dijon, mornay sauce, fried eggs served with your choice of side 9

MONTE CRISTO

Turkey, swiss, dijon, house-made cranberry sauce, choice of side 9

CHORIZO Y HUEVOS* GF

Peppers and onions, bacon hash 10

HOUSE-MADE GRANOLA

Fresh fruit, orange scented yogurt 8

BANANA BREAD FRENCH TOAST

Spiced walnuts, bourbon banana syrup 9

×ENGLISH BREAKFAST* GF

Bacon, banger, eggs, beans, roasted tomato, “bubble and squeak” 12

MAIN MENU

STARTERS

PEI MUSSELS* GF

Leeks, roasted garlic, charred tomatoes, cabernet broth 16

LAMB CHILI

Mint yogurt, pitacup... 6bowl... 7

ROASTED WINGS GF

Hoisin BBQ 11

ARANCINI

Parmesan risotto, charred tomato sauce, basil-olive oil 8

MISO SOUP GF

Tofu, green onion ...cup...4 ...bowl...5

PRETZEL BITES

Served with stout mustard 7

×PLOUGHMAN’S LUNCH

Sharp cheddar, roasted turkey, baguette, spiced apple compote, bacon jam, chef’s assortment 10

×DIPPING PLATE

Black-eyed pea hummus, tapenade, roasted peppers, mixed olives, grilled pita, crostini 9

SCOTCH EGG

Served with stout mustard 7

SPANISH FRIES

House-seasoning, jalapenos, onions 6

SALADS

CAESAR

Baby romaine, house-made dressing, focaccia croutons, shaved parmesan 8

ROASTED BEET GF

Mixed greens, shaved fennel, goat cheese, lemon vinaigrette 8

ROMA CRUNCH WEDGE GF

Bleu cheese crumbles, bacon lardons, grilled red onions, tomatoes, bleu cheese dressing 8

PULLED DUCK GF

Baby kale, dried apricot, spiced walnuts, roasted potatoes, mustard vinaigrette 13

ADD TO SALAD: *Grilled Chicken... 4* *Grilled Portobello... 4*
 Shrimp... 6 *Salmon*... 7*

DRESSINGS:

Caesar, Ranch, Bleu cheese, Mediterrean vinaigrette, 1000 Island, Lemon vinaigrette, Mustard vinaigrette, Oil & vinegar

FLATBREADS

MARGHERITA

Herbed olive oil, oven-dried tomatoes, fresh mozzarella, basil chiffonade 8

FOUR CHEESE

House-made red sauce, mozzarella, smoked cheddar, bleu, parmesan 8

SHRIMP

Horseradish cream, mozzarella, cabernet onions, frizzled prosciutto, chive-olive oil 9

SALUMI

House-made red sauce, mozzarella, roasted Italian sausage, pepperoni, prosciutto, mozzarella 9

SANDWICHES

Choice of side

LAMB BURGER*

Artichoke heart, tomato, kalamata & feta salad, tzatziki, kaiser 12

REUBEN

Pastrami, swiss, 1000 Island, sauerkraut, marbled rye 11

GRILLED PORTOBELLO

Roasted red pepper, grilled tomato, goat cheese tapenade, focaccia 9

MEATLOAF

Beef & sausage meatloaf, sautéed onion and peppers, spicy mustard, kaiser 9

CUBAN

Pulled pork, sliced ham, swiss, mustard butter, pickle chips, cuban bread 9

PUB BURGER*

Smoked paprika patty, smoked cheddar, dijon mustard, bacon-jam, ciabatta 10add pork belly*... 4

PORK BELLY BAHN MI*

Shaved cucumber, cilantro, daikon sprouts, char su 12

GRILLED CHICKEN SANDWICH

Broccoli rabe, roasted red peppers, provolone, amoroso roll 11

SIDES

Fresh fruit 3

Fries 3

Jasmine rice 3

Parmesan grits 3

Smoked cheddar mashed potatoes 4

Bacon hash 4

Buttermilk mashed potatoes 4

Crispy brussel sprouts 4

Collards 3

Gingered sweet potatoes 4

DESSERTS

SALTED CARAMEL SPONGE TORTE

Sponge cake topped with salted caramel icing 5

CHURROS BASKET

Homemade churros dusted with cinnamon sugar, spicy chocolate and mango dipping sauces 5

GUINNESS STOUT CAKE

Warm stout cake topped with fudge frosting, vanilla ice cream 6

CAPPUCCINO CHEESECAKE

Oreo, almond, wafer crust, cappuccino ganache 6

DESSERT OF THE DAY

GF = GLUTEN FREE; PRODUCTS DO NOT CONTAIN GLUTEN, BUT MAY COME INTO CONTACT DURING COOKING PROCEDURES.

× = COMPONENTS CHANGE DAILY. PLEASE ASK SERVER FOR TODAY’S FRESH SELECTION.

*ADVISORY: HAMBURGERS, STEAKS, SALMON AND TUNA MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH AND EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS. WE PROUDLY USE BUNGE TRANS-FAT FREE OIL. **07.17.17**

IN AN EFFORT TO SERVE THE FRESHEST PRODUCT, ALL INGREDIENTS ARE NOT LISTED IN DESCRIPTIONS. PLEASE ALERT YOUR SERVER OF ANY ALLERGIES YOU HAVE.