

20 South Front Street
Hudson NY

WILLIAM
FARMER & SONS

wmfarmerandsons.com
518.828.1635

BOARDING | BARROOM

HUDSON · NY

SMALL PLATES

MX Morningstar Frisée

Heirloom Artichoke, Truffle, Pecorino
14.75

Heirloom Cucumber Soup

Alder Smoked Trout, Pickled Beet Tartare
Crispy Potato
13.25

Kanpachi Collar

Preserved Lemon, Black Garlic, Radish Salad
12.75

Smoked Boudin

Saltines, House Giardiniera
Crispy Pig's Ear Salad, Violet Mustard
14.50

Bone Marrow & Snails

Gremolata, Aleppo Pepper, Sourdough Toast
13.50

Wood Grilled Pole Beans

Pickled Scape Vinaigrette, Marcona Almonds
Farmer's Cheese, Lemon Balm
16.50

Roasted Sparrowbush Farm Carrots

Pea Shoots, Spicy Peanuts, Smoked Honey Vinaigrette
15.25

Fried Chicken Livers

Chilean Flame Raisins, Agrodolce, Guanciale
Aged-Balsamic
14.50

OYSTER BAR

Island Creek Oysters

On Half-Shell, Traditional Accompaniments
2.95/ea.

Stone Crab Cocktail

Grilled Lemon Vinaigrette, Sauce Louis
24.50

Market Crudo

Daily Inspiration & Preparation
16.25

Seafood Tower

Market Selections
55

Sardine Sandwich

Red Onion Marmalade, Smoked Garlic Aioli
Toasted Brioche
12.75

COUNTRY HAM

*Ham Boards Served w/ Choice of One Accouterment,
Ada's Bread & Butter Pickles, Petite Biscuits & Honey Butter*

Single Selection

17.50

Double Selection

19.50

Reserve Selection

Market Price

Ham Accouterments

Pepper Jelly
Caramelized Onion-Fig Mostarda
Artichoke Relish
Pimento Cheese
3.25/ea.

LARGE PLATES

Crispy Mediterranean Octopus

Celery Root, Radicchio, Smoked Olives
Fingerling Potato
29.25

Germantown Goat Cavatelli

Harissa, Smoked Garlic, Preserved Lemon
Peppermint, House Ricotta
28.50

Smoked Berkshire Pork Shank

Buttered Cress, Baked Heirloom Beans
Apple Butter
31.50

Pan Roasted Tavern Steak

Strip Steak Diane, Hasselback Potato w/
Sauce Béarnaise, Grilled Lettuce
29.75

Barbequed King Prawns

Brown Butter Couscous
Fava Puree, Pipérade
34.50

DRY-AGED SELECTION

Rib Roast Of Lamb For Two

Buttered Spinach
Truffled Frites
Sweet & Sour Lamb Ribs
125

Plantation Quail

Kentucky Tavern Spoonbread
Sweet Corn Chow-Chow, Arugula
28.75

Sunburst Farms Appalachian Trout

Parsnip, Stewed Beluga Lentils
Crawfish Gravy
29.50

Roasted King Trumpet Mushroom

Stewed Farro, Miso, Hijiki
Grilled Scallion Oil
27.50

PLEASE NO SUBSTITUTIONS or MODIFICATIONS TO MENU ITEMS

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