



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

BUTTERMILK PANCAKES

Add blueberries, apple compote or chocolate chips 9

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

Baked beans 3

Fresh fruit 3

BRUNCH DRINK SPECIALS

IRISH COFFEE

Jameson, irish cream and coffee

MEXICAN HOT CHOCOLATE

White rum, irish cocoa powder, chili powder, cream

IRISH BREAKFAST SHOT

Jameson, butterscotch, orange juice, bacon

BLOODY MARY

Vodka, house bloody mary mix

MIMOSA

Choice of raspberry, blood orange, blackberry, or peach

MORNING TEA

Lawn dart liquer, lemon-lavendar simple syrup, soda

HUDSON FC

- ATLANTA'S INTERNATIONAL SPORTS PUB -

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

DRAFT BEER

	16oz / pitchers
Ballast Point Sculpin	7 / 28
Bell's Two Hearted Ale	6 / 21
Blue Moon	5 / 18
Bud Light	4 / 14
Carlsberg Lager	5 / 18
Dos Equis Amber	4 / 14
Guinness Stout	6 / 21
Heineken	4 / 14
Jekyll Southern Juice	6 / 21
Magners Cider	5 / 18
Modelo Especial	4 / 14
Monday Night Drafty Kilt	6 / 21
Murphy's Irish Stout	5 / 18
Paulaner Hefeweizen	6 / 21
Reformation, <i>Manager's Selection</i>	6 / 21
Scofflaw Basement IPA	6 / 21
Stella Artois	6 / 21
Strongbow	5 / 18
Sweetwater IPA	5 / 18

WINE

Whites

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

Rose

<i>Sauvion rose d'anjou, france</i>	9 / 36
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Bubbles

<i>Chic barcelona brut cava, spain</i>	7
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Reds

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

BOTTLES & CANS

Budweiser	Michelob Ultra
Corona Extra	Miller Lite
Creature Comforts Athena	Monday Night Blood Orange
Creature Comforts Tropicalia ^(16oz can)	Monday Night Rotating
Dale's Pale Ale	Newcastle
Dogfish Head 60 Minute IPA	PBR (16oz. can)
Dos Equis Lager (16oz. can)	Pilsner Urquell
Eventide Kolsch	Red Stripe
Eventide Pale Ale	Samuel Smith Nut Brown Ale
Eventide The "A"	Samuel Smith Oatmeal Stout
Founder's All Day IPA	Smithwick's
Founder's Cenntenial IPA	Sweetwater 420 cans
Harp	Sweetwater Seasonal
Hoegaarden Witbier	Terrapin HI 5
Left Hand Nitro Milk Stout	Terrapin Recreation Ale
	Three Taverns Seasonal

CRAFT

Negroni's Red Card

Old fourth gin, campari, vermouth

Hooligan

Espolon, muddled cherry and orange, 1821 bitters

Banana Kick

Myers dark rum, banana liquor, fresh OJ

Drw

Boodles gin, ginger liquor, peach schnapps, soda

Bourbon Fields

Muddled strawberries, blackberries, blueberries, hudson baby bourbon

The Pitch

Muddled strawberries, old grove gin, st. germaine, soda

HUDSON FC's FEATURES

\$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)

\$3 Shorties
all day, every day

COCKTAILS

\$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, sugar rim

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

AMERICAN BREAKFAST*

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

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

BAKED BRIE

Apple compote, apple butter, crostinis 9

PULLED PORK POUTINE

Duck fat fries, cheese curd, onion gravy 9

×BLACK-EYED PEA HUMMUS GF

Tapenade, grilled pita, crostini, seasonal vegetables 9

LAMB CHILI

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

TRADITIONAL WINGS GF

Ten jumbo wings fried
choice of mild, medium, hot, hoison bbq or kona rub 12

ARANCINI

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

MISO SOUP GF

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

PRETZEL BITES

Served with guinness stout mustard and beer cheese 7

×PLOUGHMAN’S LUNCH

Variety of meats, cheese and pickles. Selections may vary, ask your server 10

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

CHOPPED SALAD GF

Mixed greens, tomato, onions, pepperoncini, feta, salami, kalamata olives, mediterranean vinaigrette 9

ROMA CRUNCH WEDGE GF

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

ADD TO SALAD: *Grilled Chicken*... 4 *Grilled Portobello*... 4
 *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

HAWAIIAN

Mozzarella, ham, roasted pineapple, jalapeños 9

SALUMI

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

SANDWICHES

Choice of side

KONA BURGER

Kona-rub, smoked cheddar, roasted pineapple, sriracha 10

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

FC GRILLED CHEESE

Brie, house-made apple butter, apple slices 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 10

CHICKEN BAHN MI

Shaved cucumber, cilantro, daikon sprouts, char su 10

GRILLED CHICKEN SANDWICH

Sharp cheddar, bacon, arugula focaccia, spicy mayo 10

NOT SO INTERNATIONAL PHILLY

American classic – carmalized onions, american cheese 10

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

Baked beans 3

DESSERTS

SAMOA ICE CREAM CAKE

Graham cracker crust, toasted coconut ganache, caramel, vanilla ice cream 6

B52 CHEESECAKE

kahlua, gran marnier and bailey’s cheesecake, b-52 chocolate ganache 6

CHURROS BASKET

Home-made 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

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. **03.16.18**

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