



HUDSON FC

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

BRUNCH

Served on Saturday and Sunday 10am - 3pm

×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

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	Buttermilk mashed potatoes 4
Parmesan grits 3	Fresh fruit 3
Bubble and squeak 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

DRAFT BEER

We partner with popular breweries to bring you the freshest, hottest beers available!

Ask your server about the selections from our featured partner.

	16oz / pitchers
Carlsberg Lager	5.50 / 20
Guinness Stout	6.50 / 24
Heineken **Special!**	3 / 11
Monday Night Drafty Kilt	6.50 / 24
Scofflaw Basement IPA	6.50 / 24
Stella Artois	6.50 / 24
Strongbow	5.50 / 20
Sweetwater IPA	5.50 / 20

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

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 Cenntennial IPA Harp	Sweetwater Seasonal
Hoegaarden Witbier	Terrapin Recreation Ale
Left Hand Nitro Milk Stout	Three Taverns Seasonal

HUDSON FC's FEATURES

~
Breakfast All Day, Every Day!

\$3 Well Drinks

\$3 Shorties

\$3 Heineken Pints & \$11 Pitchers

2x VIP Points Monday

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 old grove 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

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

PRETZEL BITES

Served with 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, tomatoes, 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, Oil & vinegar

FLATBREADS

MARGHERITA

Herbed olive oil, oven-dried tomatoes, fresh mozzarella, basil chiffonade 11

FOUR CHEESE

House-made red sauce, mozzarella, smoked cheddar, bleu, parmesan 10

HAWAIIAN

Mozzarella, ham, roasted pineapple, jalapeños 11

SALUMI

House-made red sauce, mozzarella, roasted Italian sausage, pepperoni, prosciutto, mozzarella 12

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 – carnalized onions, american cheese 10

BIG PLATES

PEAR QUESADILLA

Brie, sliced pear, mozzarella, grilled chicken 11

MEATLOAF

Beef & sausage, bacon wrapped, house-made ketchup, black pepper mash, collards 12

FISH & CHIPS

Beer battered cod, tarragon tarter, tabasco-spiked cocktail 12

GRILLED CHICKEN BREASTS GF

Roasted root vegetables, spiked cider glaze, crispy brussel sprouts 15

BANGERS & MASH

Patak irish sausage, buttermilk mashed potatoes, guinness onion gravy 12

GRILLED SALMON* GF

Curried lentils, jasmine rice, coconut broth, bok choy 18

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. **4.18.19**

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

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