

# DINNER

5 – 10 pm

## A RANCHERO STEAK

8oz flat iron steak on a bed of mashers with jalapeno tequila sauce served with seasonal veggies. \$14.95

## BRISKET

Painted Hill Ranch brisket braised in red wine and herbs until tender. Served with mashers and gravy and seasonal veggies. \$14.95

## BLACKENED CATFISH

Catfish filet seasoned with our own spice blend, perfectly seared and topped with our signature remoulade sauce served with grits with sautéed swiss chard. \$13.95

## WHISKEY RIVER SALMON

Salmon filet marinated in a whiskey and citrus dressing grilled and topped with a whiskey compound butter served with mashed potatoes and seasonal veggies. \$14.95

## LOW COUNTRY OYSTER STEW

Plump and local oysters in a savory cream stew made to order served over house grits. \$11.25

## CHICKEN FRIED STEAK

Pounded and fried to perfection and smothered with white gravy, laid to rest on a bed of mashers with seasonal veggies. \$12.95

## VEGGIE FRIED 'STEAK'

Hudson's famous homemade veggie 'steak' cutlet smothered with white gravy, laid to rest on a bed of mashers with seasonal veggies. \$12.95

## CHICKEN AND BISCUIT

Everything you love about chicken potpie but served over a house made buttermilk biscuit. \$11.95

## MAC N' CHEESE

Hudson's melted cheesy goodness served with a side salad \$9.95

What more could you want? How about adding bacon or seasonal veggies or hamburger or sausage for \$2.00

## SQUASH TACOS

Roasted squash, black beans and corn in three flour tortillas topped with cilantro and lime. Served with slaw, salsa and fresh tortilla chips. \$10.95

## BONE IN PORK CHOP

A thick grilled chop with chipotle cherry Chutney topped with fried sage and crispy onions and served with mashers and seasonal veggies. \$13.95

## CHICKEN FETTUCCINI

Grilled chicken and sautéed spinach, mushroom and tomato tossed in an alfredo sauce. \$13.95

Mashers \$3.50 - Seasonal Veggies \$2.50 - Grits \$3.00 - Fries \$3.50 - Slaw \$3.00