

# SHARES

<b>CRISPY BRUSSELS SPROUTS</b> signature sprouts, red wine reduction	8
<b>HUSH PUPPIES</b> housemade cajun seasoned hush puppies, sweet & spicy remoulade	7
<b>JALAPEÑO CORN BREAD</b> baked fresh daily; served with maple honey butter	6
<b>SHORT RIBS + SHRIMP</b> <i>gf</i> pulled beef short rib, sautéed shrimp, white cheddar grits, tomato jus	13
<b>ROASTED LEMON ARTICHOKE DIP</b> <i>gf</i> roasted artichokes, arugula, lemon, parmesan, gruyère, cheddar, housemade seasoned tortilla chips	10
<b>MEDITERRANEAN FLATBREAD</b> basil pesto, sautéed mushrooms, semi-dried tomatoes, toasted almonds, cloverton cheese	9
<b>TUNA TARTARE*</b> <i>gf</i> fresh sushi grade tuna, sesame yum yum sauce, cucumber, crispy wontons	13
<b>CALAMARI</b> fresh calamari, crisp local apples, micro mustard greens, apple cider-honey glaze	12
<b>CRISPY DUCK WINGS</b> duck wings tossed in a warm Hoisin glaze, light cabbage slaw	14

# SALADS

<b>HUB SALAD</b> <i>gf</i> artisan greens, sweet curried almonds, cranberries, gorgonzola, red onion vinaigrette	6 // 9
<b>SPINACH APPLE SALAD</b> <i>gf v</i> baby spinach, sliced apples, shaved manchego, smokey pork croutons, spiced walnuts, sherry vinaigrette	6 // 9
<b>ROASTED BEET SALAD</b> <i>gf</i> baby arugula, roasted beets, toasted walnuts, cloverton cheese, balsamic reduction, e.v.o.o.	8 // 11

## ADD TO ANY SALAD

Chicken 6 • Shrimp 7 • Salmon\* 8

# SANDWICHES

<b>HUBBARD BURGER*</b> <i>gf</i> fresh ground chuck, gouda, bacon jam, avocado purée, lettuce, tomato, onion, pickle spear, toasted brioche bun; served with fries - Classic Cheeseburger available upon request	14
<b>CHICKEN PESTO SANDWICH</b> <i>gf</i> herb marinated chicken, roasted tomatoes, arugula, brie, basil pesto, toasted brioche bun; served with fries	14
<b>SALMON BLT</b> <i>gf</i> house cured gravlax, thick cut bacon, baby arugula, tomato, cranberry-apple mayo, brioche toast; served with fries substitute grilled salmon 3	14
<b>WILD MUSHROOM SANDWICH</b> <i>gf</i> baby arugula, red onion, tomato, avocado purée, toasted sourdough; served with Kale + Quinoa Salad - vegan friendly upon request	13
<b>KNIFE + FORK BURGER*</b> <i>gf</i> fresh ground chuck, braised short rib, Amish white cheddar, Cousins Utility Sauce, shaved cabbage slaw, toasted brioche bun; served with fries	16

# MAINS

<b>LAKE ERIE WALLEYE*</b> pan-roasted walleye, semi-dried tomato risotto, sautéed asparagus, sweet corn emulsion	28
<b>ALL NATURAL FRIED CHICKEN</b> housemade fried chicken, white cheddar grits, crispy brussels sprouts, black pepper gravy - please allow a few extra minutes when ordering	19
<b>ACORN SQUASH GNOCCHI</b> <i>v</i> smoked chicken, sweet corn, kale, rosemary brown butter, toasted walnuts, chili flakes, shaved parmesan	18
<b>PAN-ROASTED PORK CHOP*</b> <i>gf</i> house cut & brined chop, whipped yukon gold potatoes, sautéed kale, roasted fennel, braised pear & mushroom pan jus	26
<b>NORWEGIAN SALMON*</b> <i>gf</i> pan-seared salmon, sautéed asparagus, crispy hash browns, lingonberry crème fraîche, apple-quince gastrique	25
<b>SEARED SCALLOPS</b> <i>gf</i> bamboo rice, charred scallion, asparagus & mushroom stir fry, soy vinaigrette	30
<b>BRAISED PORK PAPPARDELLE</b> braised pork, roasted tomato, sautéed mushrooms, carrot, celery, onion, garlic, shaved parmesan	17
<b>CHIMICHURRI HANGER STEAK*</b> <i>gf</i> smoked fingerling potatoes, caramelized onions, skillet beans, fresh chimichurri	29
<b>KOREAN BARBEQUED LAMB CHOPS*</b> <i>gf</i> basmati rice, sautéed green beans, sesame chili sauce	33

<b>PETITE FILET*</b> <i>gf</i> 6oz char grilled beef tenderloin filet, garlic herb compound butter, sautéed asparagus, whipped yukon gold potatoes	32
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<b>CHEF'S DAILY SPECIAL</b> ask your server for details about today's offering	MKT
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# EXTRAS

FRIES // SWEET POTATO FRIES	4
CRISPY BRUSSELS SPROUTS	5
SAUTÉED ASPARAGUS <i>gf</i>	6
WHIPPED YUKON GOLD POTATOES <i>gf</i>	5
KALE + QUINOA SALAD <i>gf</i>	6
SAUTÉED GREEN BEANS <i>gf</i>	4
WHITE CHEDDAR GRITS <i>gf</i>	6
THREE CHEESE MAC WITH SWEET CORN, BACON, CHIVES <i>v</i>	8

# BEVERAGES

<b>SODAS &amp; JUICES</b> Coke, Diet Coke, 7up, Root Beer, Ginger Ale, Iced Tea, Lemonade, Orange Juice, Cranberry Juice	3
<b>ARTISAN WATER</b> STILL FIJI Artesian Water 1L, SPARKLING San Pellegrino 1L	7.50
<b>HUBBARD &amp; CRAVENS COFFEE</b> French Press made to order - REGULAR Ethiopian Yrgacheffe, DECAF House Blend	5 // 7
<b>NOVUS HOT TEA</b> Wild Encounter Herbal Tea, Sapphire Earl Grey, English Breakfast, Citrus Chamomile, Dragon Well Green Tea	4.50

*gf* prepared gluten free upon request *v* prepared vegetarian upon request

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.