

# HUBBARD

## BAR AND GRILLE

### BAR BITES

**HUSH PUPPIES** housemade cajun seasoned hush puppies, sweet & spicy remoulade 4

**MARINATED OLIVES** **gfr** imported, house marinated 3

**HUMMUS** **gfr** housemade chips, veggie slices 4

**CRISPY CHICK PEAS** smoked paprika, parsley, garlic 3

### SHARES

**JALAPEÑO CORN BREAD** baked fresh daily; served with maple honey butter 8

**LEMON ARTICHOKE DIP** **gfr** roasted artichokes, arugula, lemon, parmesan, gruyère, cheddar, housemade chips 11

**SHORT RIBS + SHRIMP** **gfr** pulled beef short rib, sautéed shrimp, white cheddar grits, tomato jus 13

FAVORITE

**CRISPY BRUSSELS SPROUTS** signature sprouts, red wine reduction 9

**TUNA TARTARE\*** **gfr** sushi-grade ahi tuna, sesame yum yum sauce, cucumber, crispy wontons 14

**SWEET + SPICY CALAMARI** fried calamari, jalapeno rings, lemon wheels, mustard greens, sweet & sour aioli, sesame seeds 13

**MUSSELS** **gfr** PEI mussels, coconut curry cream, red bell pepper; served with toasted points 14

### SALADS

**HUB SALAD** **gfr** artisan greens, sweet curried almonds, cranberries, gorgonzola, red onion vinaigrette 8 // 11

**SQUASH + KALE SALAD** **gfr vr** kale, spinach, roasted squash, spiced walnuts, ricotta salata, cider-bacon vinaigrette 8 // 11

**ROASTED BEET SALAD** **gfr** baby arugula, roasted beets, toasted walnuts, cloverton cheese, balsamic reduction, e.v.o.o. 10 // 13

ADD TO ANY SALAD

CHICKEN 6 • SHRIMP 7 • SALMON\* 8

### SIDES

Fries 4 • Sweet Potato Fries 4

Crispy Brussels Sprouts 6 • Sautéed Asparagus 6

Sautéed Green Beans 4 • White Cheddar Grits 6

Four Cheese Mac 8 • Whipped Yukon Gold Potatoes 5

**gfr** gluten free upon request **vr** vegetarian upon request

Let your server know of any allergies or dietary restrictions when ordering.

**Note:** While we offer gluten free items, our kitchen is not gluten free.

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

### ENTRÉES

**SHRIMP BUCATINI** **vr** sautéed shrimp, rendered bacon, corn, asparagus, semi-dried tomatoes, basil pesto cream, chili flake 20

**ALL NATURAL FRIED CHICKEN** housemade fried chicken, white cheddar grits, crispy brussels sprouts, black pepper gravy // please allow a few extra minutes when ordering // 19

FAVORITE

**AHI TUNA\*** **gfr** seared sushi-grade ahi tuna, housemade kimchi, steamed basmati rice, sautéed green beans, tamarind-soy glaze 29

**RAVIOLI** **vr** locally sourced ravioli, bitter greens, mushrooms, toasted walnuts, dried cranberries, garlic, ricotta salata, e.v.o.o. // prepared vegan upon request // 19

**SEARED SALMON\*** **gfr** sautéed asparagus, crispy hash browns, lingonberry crème fraiche, apple-quince gastrique 26

**CHIMICHURRI HANGER STEAK\*** **gfr** smoked fingerling potatoes, caramelized onions, skillet beans, fresh chimichurri 29

WINTER COMFORT

**HOUSE CUT PORK CHOP\*** **gfr** brined & pan-roasted, black pepper & herb spaetzle, sautéed bitter greens, chili flake, braised pear & mushroom pan jus 26

**KOREAN BARBEQUED LAMB CHOPS\*** **gfr** basmati rice, sautéed green beans, sesame chili sauce 36

**SCALLOPS** **gfr** pan-seared scallops, creamy risotto with roasted parsnips, mushrooms, spinach, parmesan 33

**FILET MIGNON\*** **gfr** 8oz bleu cheese crusted beef tenderloin filet, asparagus, whipped yukon gold potatoes 41

**CHEF'S SPECIAL** fresh feature plates crafted daily in the Hubbard kitchen **MKT**

### SANDWICHES

**FRIED CHICKEN SLIDERS** all natural chicken tenders, cider-honey glaze, mayonnaise, pickle, toasted bun; served with fries 14

FAVORITE

**HUBBARD BURGER\*** **gfr** gouda, bacon jam, avocado purée, lettuce, tomato, onion, pickle spear, toasted sesame brioche bun; served with fries // Classic Cheeseburger available upon request // 15

**"FALAFEL" BURGER** mediterranean chickpea patty, baby arugula, tomato, vegan tzatziki, toasted ciabatta; served with fries // vegan friendly // 14

**BACON + BRIE CHICKEN SANDWICH** **gfr** grilled chicken breast, brie, applewood smoked bacon, red onion marmalade, baby arugula, tangy mustard glaze, toasted sesame brioche bun; served with fries 15

**KNIFE + FORK BURGER\*** **gfr** Amish white cheddar, braised short rib, Cousins Utility Sauce, shaved cabbage slaw, toasted sesame brioche bun; served with fries 16

### DINNER MENU // WINTER

CORPORATE RESTAURANT CHEF Jordan Zacharias GENERAL MANAGER Juliet Newbury

# COCKTAILS

**HUBBARD HAVANA** Bacardi 8 Year, Demerara, angostura & orange bitters; served on the rocks with apple slices **12**

**JUST PEACHY** peach infused Maker's Mark, strawberry simple syrup, fresh squeezed lemon juice, soda; served in a collins glass **10**

**AGAVE COOLER** New Amsterdam Vodka, agave, pink grapefruit & lime juices, fresh basil; served on the rocks **10**

**RED SANGRIA** blackberry, citrus, splash of ginger ale // glass **9** carafe **16**

**BLOOD ORANGE MARGARITA** Camerena Reposado, blood orange simple syrup, lime juice; served on the rocks with a smoked salt rim **12**

**APPLE CIDER MULE** Tito's Handmade Vodka, ginger beer, apple cider shrub, lemon juice; served in a mug with a lime **12**

**HOT BUTTERED RUM** Meyers Dark, house spiced cake butter, served with whipped cream & sprinkles **12**

**FIVE SPICE OLD FASHIONED** Knob Creek Rye, vanilla & spice infused simple syrup, chocolate bitters; served over ice **12**

**BARREL AGED COCKTAIL** ask your server about our current barrel aged batch **13**

## WINE

## GLASS // BOTTLE

### BUBBLES + ROSÉS

|  |          |
|--|----------|
| LA MARCA Prosecco, Italy                 | 10 // 40 |
| POEMA CAVA Brut Rosé, Spain              | 12 // 48 |
| CHANDON Brut Classic, California         | 45       |
| VEUVE CLICQUOT YELLOW LABEL Brut, France | 105      |
| BELLERUCHE CHAPOUTIER Rosé, France       | 9 // 36  |
| WHISPERING ANGEL Rosé, France            | 60       |

### WHITES

|  |          |
|--|----------|
| COSTELLO DEL POGGIO Moscato, Italy           | 10 // 40 |
| CHATEAU STE. MICHELLE Riesling, Washington   | 9 // 36  |
| NOBILO Sauvignon Blanc, Marlborough          | 9 // 36  |
| STAG'S LEAP Sauvignon Blanc, Napa Valley     | 15 // 60 |
| CAPOSALDO Pinot Grigio, Italy                | 8 // 32  |
| MASO CANALI Pinot Grigio, Italy              | 48       |
| KENWOOD YULUPA Chardonnay, Sonoma            | 9 // 36  |
| J VINEYARDS Chardonnay, Russian River Valley | 14 // 56 |
| CAKEBREAD Chardonnay, California             | 76       |

### REDS

|   |          |
|---|----------|
| 10 SPAN Pinot Noir, California                  | 8 // 32  |
| ERATH "RESPLENDENT" Pinot Noir, Oregon          | 13 // 52 |
| LOUIS JADOT BOURGOGNE Pinot Noir, France        | 65       |
| CHARLES SMITH Merlot, Washington                | 8 // 32  |
| GHOST PINES Merlot, Napa & Sonoma               | 52       |
| BEN MARCO Malbec, Argentina                     | 12 // 48 |
| CHARLES AND CHARLES Red Blend, Washington       | 10 // 40 |
| NEWTON "SKYSIDE" Red Blend, Sonoma              | 13 // 52 |
| ORIN SWIFT "ABSTRACT" Red Blend, Napa           | 21 // 84 |
| BANFI L'ARDI DOLCETTO D'ACQUI Dolcetto, Italy   | 42       |
| CAMPO VIEJO "RIOJA" Tempranillo, Spain          | 8 // 32  |
| LOUIS M. MARTINI Cabernet Sauvignon, California | 12 // 48 |
| WENTE Cabernet Sauvignon, California            | 15 // 60 |
| WILLIAM HILL ESTATE Cabernet Sauvignon, Napa    | 95       |
| ORIN SWIFT "PALERMO" Cabernet Sauvignon, Napa   | 105      |
| ORIN SWIFT "PAPILLON" Bordeaux, Napa            | 145      |

PORT & DESSERT WINE available on our dessert menu

## WINTER FEATURE

**HIGH STREET AVIATION** **10**  
Bombay Sapphire, Luxardo Liqueur, lemon juice; served up with crème de violette foam

## BEER

## CANS + BOTTLES

### OHIO BREWS

|   |   |
|---|---|
| ROCKMILL PILSNER 4.8%                               | 7 |
| HILLTOP BREWING "HERITAGE" LAGER 4.2%               | 6 |
| WOLF'S RIDGE "HEARTLANDIA" LAGER 4.2%               | 7 |
| MOTHER STEWART'S WITBIER 5.2%                       | 7 |
| ROCKMILL PETITE SAISON 6.0%                         | 7 |
| SEVENTH SON "HUMULUS NIMBUS" PALE ALE 6.0%          | 7 |
| BREW KETTLE "WHITE RAJAH" IPA 6.8%                  | 7 |
| JACKIE O'S "MYSTIC MAMA" AMERICAN IPA 7.0%          | 7 |
| COLUMBUS BREWING COMPANY IPA 6.3%                   | 6 |
| COLUMBUS BREWING COMPANY "BODHI" DIPA 8.5%          | 8 |
| MADTREE "HAPPY AMBER" AMBER ALE 5.2%                | 7 |
| THIRSTY DOG "OLD LEGHUMPER" PORTER 5.9%             | 7 |
| WOLF'S RIDGE "DAYBREAK" COFFEE CREAM ALE 5.0%       | 7 |
| RHINEGEIST CIDERGEIST SEMI-DRY CIDER <b>gf</b> 6.2% | 6 |
| MAD MOON PEACH CIDER <b>gf</b> 6.0%                 | 8 |

### MACRO BREWS

|   |   |
|---|---|
| WHITE CLAW <b>gf</b> 5.0% - ask about our current flavors | 5 |
| BUD LIGHT 4.2%  | 4 |
| CORONA EXTRA 4.6%   | 5 |
| MICHELOB ULTRA 4.2%                                       | 5 |
| MILLER LITE 4.2%  | 4 |

### WHAT'S ON DRAFT?

our taps rotate frequently, ask what we're pouring today

## NON-ALCOHOLIC

**SODAS + JUICES** Coke, Diet Coke, 7up, Root Beer, Ginger Ale, Iced Tea, Lemonade, Orange Juice, Cranberry Juice **3**

**ARTISAN WATER** San Pellegrino Sparkling 1L **7.50**