

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, assorted veggies 5

CRISPY CHICKPEAS smoked paprika, parsley, garlic 3

SHARES

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

SOUTHWESTERN SKILLET DIP gfr roasted tomato, peppers, beans, white cheddar, red onion, chipotle sour cream, local tortilla chips 11

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

FAVORITE

CRISPY BRUSSELS SPROUTS the Hubbard classic - crispy sprouts, red wine reduction 9

FRESH BURRATA served with crostini & seasonal accompaniments 14

TUNA TARTARE* gfr sushi grade ahi tuna, black garlic, soy, sesame yum yum sauce, cucumber, crispy wontons, housemade kimchi 14

SWEET + SPICY CALAMARI fried calamari, jalapeño, lemon, daikon sprouts, sweet & sour aioli, sesame seeds 13

SALADS

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

HARVEST KALE SALAD gfr Tuscan kale, roasted squash, apples, maple glazed pecans, gruyere, apple vinaigrette 9 // 12

ROASTED BEET SALAD gfr baby arugula, roasted beets, toasted walnuts, herbed goat 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 Broccoli 6 • Sautéed Green Beans 4 • Four Cheese Mac 8

White Cheddar Grits 6 • Herb Mashed Potatoes 6

gfr gluten free upon request vr vegetarian upon request

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

RIGATONI vr roasted tomato, mushrooms, spinach, garlic, red pepper flake, e.v.o.o., ricotta salata, kalamata olives // prepared vegan upon request // 19

FAVORITE

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

AHI TUNA* gfr seared sushi-grade ahi tuna, housemade kimchi, steamed basmati rice, sautéed green beans, tamarind-soy glaze 32

GOAT CHEESE RAVIOLI vr fresh local ravioli, chicken, rendered bacon, broccolini, caramelized onion, grated parmesan 20

SEARED SALMON* gfr glazed heirloom carrots, crispy hash brown, pear gastrique 26

FALL FRESH

SCALLOPS pan seared with creamy saffron tomato risotto, roasted heirloom carrots, spinach, crispy carrot garnish 33

CHIMICHURRI HANGER STEAK* gfr sweet corn & mushroom succotash, crispy herbed yukon gold potatoes, fresh chimichurri 30

HOUSE CUT PORK CHOP* gfr brined & pan-roasted, black pepper spaetzle, sautéed Tuscan kale, chili flake, apple bourbon pan jus 28

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

FILET MIGNON* gfr herbed potato purée, sautéed broccolini, veal demi glaze on side 43

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 vegan friendly // mediterranean chickpea patty, shredded lettuce, banana peppers, red onion, sweet pepper jam, vegan tzatziki, toasted ciabatta bun; served with fries 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, housemade bbq sauce, shaved cabbage slaw, toasted sesame brioche bun; served with fries 16

DINNER MENU // FALL

CORPORATE RESTAURANT CHEF Jordan Zacharias GENERAL MANAGER Juliet Newbury

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

COCKTAILS

PUMPKIN SPICE MARTINI Stoli
Vanilla, Rumchata, Domaine Canton,
pumpkin liqueur, splash of cream;
served up **12**

LET'S BERRY THIS MULE Bombay
Sapphire Gin, lemon, cranberry shrub,
ginger beer **12**

AGAVE COOLER New Amsterdam
Vodka, agave, pink grapefruit & lime
juices, fresh basil **10**

FALL BOURBON PUNCH Old
Forester Bourbon, amaretto, hibiscus
syrup, lemon **10**

GROW A PEAR Bacardi Spiced Rum
house infused with orange & clove,
lemon, cinnamon-anise syrup, pear
reduction, Angostura bitters **10**

OH HONEY BEEHAVE Bombay
Sapphire Gin, house infused lavender
honey, lemon juice; served up **12**

CHIPOTLE MARGARITA spicy house
infused chipotle Camarena Reposado
Tequila, peach schnapps, lime, agave;
served with an aleppo sugar rim **10**

HUB SANGRIA blackberry, citrus,
splash of ginger glass **9** carafe **16**

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	7 // 28
CHANDON Brut Classic, California	45
VEUVE CLICQUOT YELLOW LABEL Brut, France	105
BELLERUCHE CHAPOUTIER Rosé, France	9 // 36
WHISPERING ANGEL Rosé, France	60

WHITES

CHATEAU STE. MICHELLE Riesling, Washington	9 // 36
CHARLES AND CHARLES Riesling, Washington	40
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	46
TERRAS GAUDA Albariño, Spain	42
KENWOOD YULUPA Chardonnay, Sonoma	9 // 36
LAGUNA Chardonnay, Russian River Valley	15 // 60
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	48
ST. FRANCIS Cabernet Sauvignon, Sonoma	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

BEER

CANS + BOTTLES

OHIO BREWS

gf gluten free

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
BREW KETTLE "WHITE RAJAH" IPA 6.8%	7
JACKIE O'S "WHO COOKS FOR YOU" PALE ALE 5.0%	7
COLUMBUS BREWING COMPANY IPA 6.3%	6
COLUMBUS BREWING COMPANY "BODHI" DIPA 8.5%	8
MADTREE "HAPPY AMBER" AMBER ALE 5.2%	7
WOLF'S RIDGE "DIREWOLF" IMPERIAL STOUT 10.4%	12
WOLF'S RIDGE "DAYBREAK" COFFEE CREAM ALE 5.0%	7
RHINEGEIST CIDERGEIST SEMI-DRY CIDER gf 6.2%	6
MAD MOON PEACH CIDER gf 6.0%	8

MACRO BREWS

gf gluten free

WHITE CLAW gf 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, Pineapple Juice, Orange Juice, Cranberry
Juice **3**

HOUSEMADE HONEY LAVENDER LEMONADE **4**

HUBBARD GINGER BEER **5**

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

HUBBARD & CRAVENS COFFEE French Press made to order -
Regular Ethiopian Yrgacheffe, Decaf House Blend **5 // 7**

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793 North High Street, Columbus
a Taste Hospitality Group brand