

# HUBBARD

## BAR AND GRILLE

### BAR BITES

- 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

**WINTER OLD FASHIONED** Old Forester Bourbon, 5 spice simple, chocolate bitters, chocolate covered cherry garnish **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 **10**

**VACATION IN A GLASS** New Amsterdam Citron Vodka, amaretto, hibiscus syrup **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**

**VANILLA MANHATTAN** house infused vanilla bean bourbon, sweet vermouth, housemade vanilla bitters, toasted marshmallow garnish **13**

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

**BARREL AGED COCKTAIL** ask your server about our current barrel aged batch **15**

## 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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a Taste Hospitality Group brand