

HUBBARD

BAR AND GRILLE

BAR BITES

MARINATED OLIVES gfr imported, house marinated	4
HUMMUS gfr housemade chips, assorted veggies	6
CRISPY CHICKPEAS smoked paprika, parsley, garlic	4

SHARES

JALAPEÑO CORN BREAD baked fresh daily; served with maple honey butter **8.99**

SOUTHWESTERN SKILLET DIP **gfr** roasted tomato, peppers, beans, white cheddar, red onion, chipotle sour cream, local tortilla chips **11.99**

SHORT RIBS & SHRIMP **gfr** pulled beef short rib, sautéed shrimp, white cheddar grits, tomato jus **13.99**

CRISPY BRUSSELS SPROUTS the Hubbard classic - crispy sprouts, red wine reduction **9.99**

FRESH BURRATA served with crostini & seasonal accompaniments **14.99**

☼ **TUNA TARTARE*** **gfr** sushi grade ahi tuna, black garlic, soy, sesame yum yum sauce, cucumber, avocado, crispy wontons **13.99**

SWEET & SPICY CALAMARI fried calamari, jalapeño, lemon, daikon sprouts, sweet & sour aioli, sesame seeds **13.99**

☼ **FRIED CHICKEN SLIDERS (3)** all natural chicken tenders, cider-honey glaze, mayonnaise, pickle, toasted bun **11.99**

SALADS

SMALL // LARGE

HUB SALAD **gfr** artisan greens, sweet curried almonds, cranberries, gorgonzola, red onion vinaigrette **7.99 // 11.99**

BEET SALAD **gfr** baby arugula, roasted beets, toasted walnuts, herbed goat cheese, balsamic reduction, e.v.o.o. **9.99 // 13.99**

☼ **WEDGE SALAD** **gfr vr** crisp iceberg lettuce, creamy bleu cheese dressing, double smoked bacon confit, crispy chickpeas, diced tomato **7.99 // 11.99**

ADD TO ANY SALAD

CHICKEN 6 • SHRIMP 7 • SALMON* 8

☼ fresh seasonal dish **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.

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

CORPORATE RESTAURANT CHEF Jordan Zacharias GENERAL MANAGER Juliet Newbury

ENTRÉES

☼ **PASTA PUTTANESCA** **vr** roma tomatoes, imported kalamata olives, capers, garlic, e.v.o.o., parmesan // prepared vegan upon request // **21.99**

GOAT CHEESE RAVIOLI **vr** fresh local ravioli, chicken, rendered bacon, broccolini, caramelized onion, grated parmesan **20.99**

ALL NATURAL FRIED CHICKEN housemade fried chicken, white cheddar grits, crispy brussels sprouts, black pepper gravy // please allow a few extra minutes when ordering // **19.99**

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 // **14.99**

FALAFEL BURGER vegan friendly // mediterranean chickpea patty, shredded lettuce, banana peppers, red onion, sweet pepper jam, vegan tzatziki, toasted ciabatta bun; served with fries **13.99**

☼ **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 **14.99**

AHI TUNA* **gfr** sweet soy marinated and sesame crusted ahi tuna, buckwheat soba noodles, sesame yum-yum sauce, housemade kimchi, crispy wontons **32.99**

SALMON* **gfr** pan-seared salmon, glazed heirloom carrots, crispy hash brown, pear gastrique **27.99**

☼ **HALIBUT** south coast dusted & pan-roasted north atlantic halibut, grilled & chilled asparagus, Fregola di Sarda salad, white truffle vinaigrette, crispy prosciutto **36.99**

HOUSE CUT PORK CHOP* **gfr** brined & pan-roasted, black pepper spaetzle, sautéed tuscan kale, chili flake, apple bourbon pan jus **32.99**

CHIMICHURRI HANGER STEAK* **gfr** sweet corn & mushroom succotash, crispy herbed yukon gold potatoes, fresh chimichurri **31.99**

KOREAN BARBEQUED LAMB CHOPS* **gfr** basmati rice, sautéed green beans, sesame chili sauce **37.99**

SURF & TURF* **gfr** petite filet, creole black tiger shrimp, whipped yukon gold potatoes, sautéed broccolini, herb compound butter **43.99**

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

SIDES

Fries 4 • Sweet Potato Fries 4 • Crispy Brussels Sprouts 6
Sautéed Broccolini 6 • Sautéed Green Beans 4 • Four Cheese Mac 8
White Cheddar Grits 6 • Herb Mashed Potatoes 6

DINNER

S P R I N G

COCKTAILS

GIN BLOSSOM Tanqueray Rangpur Gin, sake, hibiscus syrup, yuzu **14**

ÖSO SPICY MARGARITA chipotle infused Camarena Tequila, honey water, lime - can be made non-spicy **12**

AGAVE COOLER New Amsterdam Vodka, agave, pink grapefruit & lime juices **11**

SUMMER MULE Grey Goose Peach & Rosemary Essence Vodka, lemon, strawberry shrub, ginger beer **12**

ROSÉ HIPS DON'T LIE Four Roses Bourbon, rosemary infused Lustau Rosé vermouth, rhubarb & rose hips bitters **14**

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

CUKES + BERRIES Grey Goose Vodka, cucumber water, blackberry purée, lime, simple syrup **12**

THE BLUE ONE Bacardi Rum, Luxardo Cherry Liqueur, blue curacao, simple syrup, lime **10**

HUB SANGRIA glass 10 // carafe 18
RED red wine, blackberry, citrus, splash of ginger // **WHITE** white wine, passionfruit, peach, citrus, splash of soda

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
BRANCOTT 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
HAKUTSURU "JUNMAI GINJO" Sake	11 // --
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
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

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
HOMESTEAD "SUN KISSED" WHEAT ALE 5.4%	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

NON-ALCOHOLIC

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

W*NDER CBD INFUSED SPARKLING WATER ask about our current flavors **6**

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

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

HOT TEA ask about our current flavors **4.50**

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