

HUBBARD

APPETIZERS

Jalapeño Corn Bread baked fresh daily; served with maple honey butter 8.99

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

Fried Chicken Sliders (3) all natural chicken tenders, cider-honey glaze, mayonnaise, pickle, toasted bun 11.99

Tuna Tartare* GFR ☆ sushi grade ahi tuna, sesame yum yum sauce, cucumber, crispy wontons 14.99

Sweet & Spicy Calamari fried calamari, jalapeño, lemon, daikon sprouts, sweet & sour aioli, sesame seeds 13.99

Southwestern Skillet Dip GFR roasted tomato, peppers, beans, white cheddar, red onion, chipotle sour cream, local tortilla chips 11.99

Fresh Burrata served with crostini & seasonal accompaniments 14.99

BARBITES

Marinated Olives GFR imported, house marinated 4

Hummus GFR housemade chips, assorted veggies 6

Crispy ChickPeas smoked paprika, parsley, garlic 4

SALADS

ADD TO ANY SALAD Chicken 6 · Shrimp 7 · Salmon* 8

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

ENTRÉES

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

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

Goat Cheese Ravioli VR fresh local ravioli, chicken, rendered bacon, broccolini, caramelized onion, grated parmesan 20.99

Scallops south coast seasoned scallops, creamy saffron risotto, sautéed spinach, mushroom, fennel, rendered bacon 37.99

Shrimp Fettuccine VR semi-dried tomato & basil pesto, sautéed asparagus, tomatoes, Ohio sweet corn, parmesan cheese 22.99

Ahi Tuna* GFR ☆ seared sushi grade ahi tuna, housemade kimchi, steamed basmati rice, sautéed green beans, tamarind soy glaze 33.99

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

Shiitake Mushroom Sandwich sautéed mushrooms & caramelized onions on toasted ciabatta, topped with sriracha garlic aioli slaw & crispy carrots, served with sweet potato fries // vegan friendly upon request // 13.99

House Cut Pork Chop* GFR brined & pan-roasted, black pepper spaetzle, sautéed tuscan kale, chili flake, apple bourbon pan jus 32.99

Salmon* GFR pan-seared salmon, glazed heirloom carrots, crispy hash brown, pear gastrique 27.99

Korean Barbequed Lamb Chops* GFR ☆ basmati rice, sautéed green beans, sesame chili sauce 37.99

Filet Mignon* GFR 8 oz. tenderloin filet topped with sautéed mushrooms and compound butter, served with bacon wrapped asparagus, whipped Yukon gold potatoes 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

☆ Hubbard signature item

GFR prepared gluten free upon request VR prepared vegetarian upon request

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

Note: While we offer gluten free items, our kitchen is not gluten free. Let your server know of any allergies or dietary restrictions when ordering.

hubbardgrille.com // 614.291.5000 // 793 North High Street

CHEF Kurt Woodland GENERAL MANAGER Randi Lopez

COCKTAILS

The Cool Kid New Amsterdam Gin, demerara, elderflower liqueur, topped with sparkling brut 10

Apple Of My Eye Leblon Cachaça, all-natural apple juice, apple cinnamon reduction, cinnamon sprinkle garnish 14

Pumpkin Nutmeg Martini Jim Beam Bourbon, pumpkin cream liqueur, sprinkle of nutmeg 10

Agave Cooler ☆ New Amsterdam Vodka, agave, pink grapefruit & lime juices 11

The Cider House Mule New Amsterdam Vodka, apple cinnamon shrub, lime juice, served in a copper mug with apple wedge garnish 10

Blush & Bashful Hornitos Plata Tequila, Luxardo, triple sec, lime juice, fresh lime garnish 12

Sangria red wine, blackberry, citrus, splash of ginger glass 10 // carafe 18

The Dark Knight Nikka Coffey Grain Whiskey, Amaro Averna, dash of bitters, Luxardo maraschino cherry garnish 15

Barrel Aged Tequila Martinez house aged Tres Generaciones Tequila, Luxardo Liqueur, orange zest 15

NON-ALCOHOLIC

La Vie en Rose Seedlip Citrus Distilled 0% Proof Liqueur, pineapple, lime, & grapefruit juices, demerara syrup, agave nectar 8

WINE

GLASS // BOTTLE

BUBBLES & ROSÉS	La Marca Prosecco, Italy	10 // 40
Poema Cava Brut Classic, Spain	8 // 32	
Poema Cava Brut Rosé, Spain	8 // 32	
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	60	
Caposaldo Pinot Grigio, Italy	8 // 32	
Maso Canali Pinot Grigio, Italy	46	
Deusa Nai 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	40	
Newton "Skyside" Red Blend, Sonoma	58	
Orin Swift "Abstract" Red Blend, Napa	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

Rockmill Pilsner, 4.8%	7
Homestead "Sun Kissed" Wheat Ale, 5.4%	7
Jackie O's "Who Cooks For You" Pale Ale, 5.0%	7
Seventh Son "Assistant Manager" Golden Ale, 4.5%	6
Rhinegeist "Truth" IPA, 7.2%	6
Brewdog "Elvis Jiuce" American IPA, 6.5%	6
Rhinegeist "Cloud Harvest" Juicy IPA, 6.5%	7
Columbus Brewing Company "Bodhi" Double IPA, 8.5%	8
MadTree "Happy Amber" Amber Ale, 5.2%	7
Wolf's Ridge "Hefe & Wedge" Hefeweizen, 5.2%	7
Rhinegeist Seasonal Fruited Ale, 5.0%	7

WHAT'S ON DRAFT?

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

Bud Light 4.2%	4
Michelob Ultra 4.2%	5
Miller Lite 4.2%	4
Modelo Especial 5.0%	5
Stella Artois 5.0%	6
Guinness Draught 4.2%	6
White Claw GF 5.0% - Black Cherry, Lime	5

BEVERAGES

Fountain Bevs & Juices Coke, Diet Coke, 7up, Root Beer, Ginger Ale, Iced Tea, Lemonade, Pineapple Juice, Orange Juice, Cranberry Juice 3

Bottled Bevs Evian Water, The Republic of Tea Darjeeling Iced Tea, The Republic of Tea Pomegranate Green Iced Tea 4

Artisan Water San Pelegrino Sparkling 1L 7.50

Coffee French press made to order - Regular Solstice Roasters Brazil Santos medium roast, Decaf house blend 5 // 7

Hot Tea 4.50