

## SHARES

**HUSH PUPPIES** housemade cajun seasoned hush puppies, sweet & spicy remoulade 7

**JALAPEÑO CORN BREAD** baked fresh daily; served with maple honey butter 6

**LEMON ARTICHOKE DIP** **gf** roasted artichokes, arugula, lemon, parmesan, gruyère, cheddar, housemade chips 10

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

FAVORITE

**CRISPY BRUSSELS SPROUTS** signature sprouts, red wine reduction 8

**TUNA TARTARE\*** **gf** sushi-grade ahi tuna, sesame yum yum sauce, cucumber, crispy wontons 13

**CALAMARI** calamari, local apples, micro mustard greens, cider-honey glaze 12

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

**DUCK WINGS** crispy duck wings tossed in a warm Hoisin Glaze, light cabbage slaw 14

## SALADS

**HUB SALAD** **gf** artisan greens, sweet curried almonds, cranberries, gorgonzola, red onion vinaigrette 6 // 9

**SPINACH APPLE SALAD** **gf v** baby spinach, sliced apples, shaved manchego, smokey pork croutons, spiced walnuts, sherry vinaigrette 6 // 9

**ROASTED BEET SALAD** **gf** baby arugula, roasted beets, toasted walnuts, cloverton cheese, balsamic reduction, e.v.o.o. 8 // 11

ADD TO ANY SALAD

CHICKEN 6 • SHRIMP 7 • SALMON\* 8

## ENTRÉES

**RAVIOLI** local vegetable ravioli, roasted mushrooms, bitter greens, toasted walnuts, herbed brown butter, shaved parmesan 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\*** **gf** seared sushi-grade ahi tuna, housemade kimchi, steamed basmati rice, sautéed green beans, tamarind-soy glaze 29

**SHRIMP BUCATINI** sautéed shrimp, roasted tomatoes, mushrooms, spinach, shrimp & lobster cream sauce, cloverton cheese 20

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

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

SEASONAL

**HOUSE CUT PORK CHOP\*** **gf** brined & pan-roasted chop, butternut squash threads, sautéed asparagus, braised pear & mushroom pan jus 26

**KOREAN BARBEQUED LAMB CHOPS\*** **gf** basmati rice, sautéed green beans, sesame chili sauce 33

**SCALLOPS** **gf** pan-seared scallops, sautéed bitter greens, whipped yukon gold potatoes, herb cream with pickled mustard seed 33

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

**CHEF'S DAILY SPECIAL** ask your server for details about today's offering MKT

**gf** prepared gluten free upon request **v** prepared vegetarian upon request

**Please 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.

EXECUTIVE CHEF Jordan Zacharias GENERAL MANAGER Carrie Brizius PRIVATE EVENTS Tina Stiver

## SANDWICHES

**HUBBARD BURGER\*** **gf** gouda, bacon jam, avocado purée, lettuce, tomato, onion, pickle spear, toasted brioche bun; served with fries // Classic Cheeseburger available upon request // 14

**GRILLED CHICKEN PESTO** **gf** herb marinated chicken, roasted tomatoes, arugula, brie, basil pesto, toasted brioche bun; served with fries 14

**SALMON BLT** **gf** house cured gravlax, thick cut bacon, baby arugula, tomato, cranberry-apple mayo, brioche toast; served with fries // substitute salmon filet\* 3 // 14

NEW WICH

**FRIED CHICKEN SLIDERS** all natural chicken tenders, cider-honey glaze, mayonnaise, pickle, toasted bun; served with fries 13

**CAULIFLOWER SANDWICH** **gf** roasted cauliflower, baby arugula, mediterranean remoulade, toasted ciabatta; served with fries // prepared vegan upon request // 13

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

## SIDES

FRIES	4
SWEET POTATO FRIES	4
CRISPY BRUSSELS SPROUTS	5
SAUTÉED ASPARAGUS	6
WHIPPED YUKON GOLD POTATOES	5
SAUTÉED GREEN BEANS	4
WHITE CHEDDAR GRITS	6
FOUR CHEESE MAC	8

hubbardgrille.com

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FALL DINNER MENU

**HUBBARD**  
BAR AND GRILLE

# BEER

## OHIO BREWS

ROCKMILL PILSNER 4.8%	7
MARKET GARDEN "PROGRESS" PILSNER 5.5%	6
MOTHER STEWART'S WITBIER 5.2%	6
ROCKMILL PETITE SAISON 6.0%	7
NORTH HIGH "LIFE" AMERICAN PALE ALE 6.0%	6
RHINEGEIST CIDERGEIST "BUBBLES" ROSÉ ALE 6.2%	6
BREW DOG "ELVIS JUICE" GRAPEFRUIT IPA 6.5%	7
FAT HEAD'S "HEAD HUNTER" AMERICAN IPA 7.5%	8
JACKIE O'S "MYSTIC MAMA" AMERICAN IPA 7.0%	7
COLUMBUS BREWING COMPANY IPA 6.3%	6
MADTREE "HAPPY AMBER" AMBER ALE 5.2%	7
MOELLER BREW BARN BAKED OATMEAL STOUT 6.0%	6

## OHIO SEASONALS

MAD MOON CIDER	7
RHINEGEIST BREWERY	6
PLATFORM BEER CO.	6
NORTH HIGH BREWING	7

## MACRO BREWS

BUD LIGHT 4.2%	4
CORONA EXTRA 4.6%	4
MICHELOB ULTRA 4.2%	4
MILLER LITE 4.2%	4

## CRAFT ON DRAFT

our draft selections rotate frequently, ask your server what we're pouring today

# COCKTAILS

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

**WHITE CHAI RUSSIAN** Stoli Vanilla, Kahlúa, chai simple syrup, half & half **10**

**CHAMPAGNE MARGARITA** Patrón Reposado, Grand Marnier, fresh squeezed lime, agave syrup, champagne float; served in a flute with a flamed orange peel **12**

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

**SHORT NORTH SANGRIA** red wine, blackberry brandy, fresh citrus, topped with a splash of ginger ale, orange garnish  
GLASS 9 // CARAFE 16

**CRANBERRY GIN** Tanqueray, apple cider vinegar, lemon & cranberry juice, soda **10**

**PEAR MULE** Grey Goose Poire, pear juice, ginger beer; served in a copper mug with a lemon wedge **12**

**HUBBARD OLD FASHIONED** Knob Creek Rye, black walnut bitters, muddled rosemary, Ohio maple syrup, flamed orange peel; served on the rocks **10**

**BARREL AGED COCKTAIL** ask your server about our current barrel aged batch **12**

## BUBBLES + WHITE WINES

MOET MINI BRUT Champagne, France, 187ml	18
LA MARCA Prosecco, Italy	10 // 38
POEMA CAVA Brut Rosé, Spain	12 // 46
CHANDON Brut Classic, California	43
COSTELLO DEL POGGIO Moscato, Italy	35
CHATEAU STE. MICHELLE Riesling, Washington	9 // 35
NOBILO Sauvignon Blanc, Marlborough	8 // 31
CLOUDY BAY Sauvignon Blanc, Marlborough	46
STAG'S LEAP CELLARS Sauvignon Blanc, Napa Valley	55
CAPOSALDO Pinot Grigio, Italy	8 // 31
MASO CANALI Pinot Grigio, Italy	46
J VINEYARDS Pinot Gris, Russian River Valley	45
MARTIN CODAX Albariño, Spain	38
BELLARUCHE CHAPOUTIER Rosé, France	9 // 35
WHISPERING ANGEL Rosé, France	60
KENWOOD YULUPA Chardonnay, Sonoma	8 // 31
LAGUNA Chardonnay, Russian River Valley	13 // 49
CAKEBREAD Chardonnay, California	76

## RED WINES

10 SPAN Pinot Noir, California	8 // 31
ERATH "RESPLENDENT" Pinot Noir, Oregon	13 // 49
CHARLES SMITH Merlot, Washington	8 // 31
GHOST PINES Merlot, Napa & Sonoma	49
ALTOS Malbec, Argentina	9 // 35
BEN MARCO Malbec, Argentina	12 // 45
GASCON RESERVA Malbec, Argentina	48
CHARLES AND CHARLES Red Blend, Washington	10 // 38
NEWTON CLARET Red Blend, Napa	13 // 49
ORIN SWIFT "ABSTRACT" Red Blend, Napa	20 // 70
CONCANNON VINYARD Petite Sirah, California	42
CAMPO VIEJO "RIOJA" Tempranillo, Spain	8 // 31
NUMANTHIA TERMES Tempranillo, Spain	62
SOUVERAIN Cabernet Sauvignon, California	9 // 31
LOUIS M. MARTINI Cabernet Sauvignon, California	12 // 45
WILLIAM HILL ESTATE Cabernet Sauvignon, Napa	85
ORIN SWIFT "PALERMO" Cabernet Sauvignon, Napa	95