

## APPETIZERS

**JALAPEÑO CORN BREAD** baked fresh daily; served with maple honey butter 9

**SOUTHWESTERN SKILLET DIP** g roasted tomato, peppers, beans, white cheddar, red onion, chipotle sour cream, local tortilla chips 14

**HG CRISPY BRUSSELS SPROUTS** g the Hubbard classic - crispy sprouts, red wine reduction 10

**FRIED CHICKEN SLIDERS (3)** all natural chicken tenders, cider-honey glaze, garlic aioli, pickle, toasted bun 14

**HG SHORT RIBS & SHRIMP** g pulled beef short rib, sautéed shrimp, white cheddar grits, tomato jus 16

**SESAME CHILI WINGS (6)** served with choice of bleu cheese or ranch 13

**SWEET & SPICY CALAMARI** fried calamari, jalapeño, lemon, daikon sprouts, sweet & sour aioli, sesame seeds 16

**FRESH BURRATA** g v prosciutto, figs, arugula, e.v.o.o., balsamic, crostini 16

## SOUP & SALADS

SALAD ADD-ONS: Chicken 8 // Shrimp 10 // Salmon\* 12

**TOMATO SOUP** g roasted San Marzano tomatoes, garlic herb croutons 8

**HG HUB SALAD** g artisan greens, sweet curried almonds, cranberries, gorgonzola, red onion vinaigrette 8 // 12

**BEET SALAD** g baby arugula, roasted beets, toasted walnuts, Woodruff Farms farmers cheese, balsamic reduction, e.v.o.o. 10 // 14

**WEDGE SALAD** g v iceberg lettuce, bacon, crispy chickpeas, diced tomato, bleu cheese dressing 8 // 12

**BLACKENED SALMON SALAD\*** g spring mix greens, crispy onions, bacon, cucumber, tomato, sunflower seeds, parmesan cheese, creamy French dressing 24

## SANDWICHES

Served with a pickle spear and choice of regular or sweet potato fries.

**HG HUBBARD BURGER\*** g gouda, bacon jam, avocado puree, lettuce, tomato, onion, toasted sesame brioche bun // Classic Cheeseburger available upon request 17

**BACON & BRIE CHICKEN SANDWICH** g grilled chicken breast, brie, applewood smoked bacon, red onion marmalade, baby arugula, tangy mustard glaze, toasted sesame brioche bun 16

**KNIFE & FORK BURGER** g mild Amish cheddar, braised short rib, house BBQ sauce, shaved cabbage slaw tossed in garlic aioli, toasted sesame brioche bun 19

**SHIITAKE MUSHROOM SANDWICH** g sautéed mushrooms & caramelized onions on toasted ciabatta, topped with sriracha garlic aioli slaw & crispy carrots // prepared vegan friendly upon request 15

## FLATBREADS

**PEPPERONI** local pepperoni, provolone, mozzarella, house marinara 17

**HG BBQ CHICKEN** grilled chicken, bacon, banana pepper, red onion, mild Amish cheddar & american blend, house BBQ sauce 18

**MUSHROOM & SPINACH** button mushrooms, caramelized onions, spinach, house four cheese blend 17

**MARGHERITA** local heirloom tomatoes, fresh mozzarella, basil, garlic oil, balsamic drizzle 16

## ENTRÉES

**HG ALL NATURAL FRIED CHICKEN** housemade fried chicken, white cheddar grits, crispy brussels sprouts, black pepper gravy // please allow a few extra minutes when ordering 25

**GOAT CHEESE RAVIOLI** v fresh local ravioli, bacon, broccolini, caramelized onion, grated parmesan 22 TOP WITH: Chicken 8 // Shrimp 10

**SHRIMP LINGUINE** v roasted red pepper cream sauce, sautéed spinach, onions, peppers, topped with parmesan cheese 24

**APPLE GLAZED SALMON\*** g pan-seared salmon, apple gastrique, sautéed greens, roasted acorn squash, cranberries, quinoa, toasted walnuts 32

## STEAKS & CHOPS

**HG NEW ZEALAND LAMB CHOPS\*** g basmati rice, sautéed green beans, sesame chili sauce 44

**CHIMICHURRI HANGER STEAK\*** g 8 oz. chimichurri marinated hanger steak, sweet corn, green bean, & mushroom succotash, roasted potatoes 39

**FILET MIGNON\*** g 8 oz. tenderloin filet, bacon wrapped asparagus, sautéed mushrooms, whipped potatoes, herb compound butter 48

## SIDES

FRIES	5
SWEET POTATO FRIES	5
CRISPY BRUSSELS SPROUTS g	6
SAUTÉED BROCCOLINI g	6
FOUR CHEESE MAC	8
WHIPPED POTATOES	6

**HG:** classic Hubbard menu item  
**g:** prepared gluten free upon request  
**v:** 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.

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

# COCKTAILS

**CIDER MULE** VOHio Vodka, cider, ginger beer, cinnamon simple, served on the rocks 10

**HG AGAVE COOLER** VOHio Vodka, agave, grapefruit, lime, served on the rocks 11

**ALL THE SMOKE** Montelobos Mezcal, pomegranate, lime, honey, served with a large ice cube 14

**HG HOUSEMADE SANGRIA** red wine, blackberry brandy, cranberry, orange glass 10 // carafe 18

**ESPRESSO MARTINI** coffee infused vodka, Kahlua, demerara, served up 14

**TAKE IT EASY** Woodford Reserve Bourbon, Grand Marnier, apple brandy, bitters, served up 14

**THE CLASSIC** Hendricks Gin, elderflower liqueur, tonic, blood orange garnish, served on the rocks 12

**HG HUB OLD FASHIONED** Maker's Mark Bourbon, maple simple syrup, bitters, cinnamon sugar half rim, served with a large ice cube 13

## WINE

GLASS / BOTTLE

### BUBBLY & ROSÉS

<b>POEMA CAVA</b> Brut Rosé, Spain	9 // 36
<b>LA MARCA</b> Prosecco, Italy	12 // 48
<b>LA JOLIE FLEUR</b> Rosé, France	10 // 40
<b>MATHILDE CHAPOUTIER</b> Rosé, Provence, France	50
<b>J VINEYARDS</b> Cuvée 20 NV Brut, Russian River Valley	80

### WHITES

<b>HOGUE</b> Riesling, Columbia Valley, Washington	9 // 36
<b>PROTEA</b> Chenin Blanc, Western Cape, South Africa	10 // 40
<b>WHITEHAVEN</b> Sauvignon Blanc, Marlborough	12 // 48
<b>KENWOOD YULUPA</b> Chardonnay, Sonoma	9 // 36
<b>WILLIAM HILL</b> Chardonnay, Central Coast, California	11 // 44
<b>ESTANCIA</b> Pinot Grigio, California	9 // 36
<b>MASO CANALI</b> Pinot Grigio, Italy	11 // 44
<b>TERA D'ORA</b> Moscato, California	42
<b>MAISON LOUIS JADOT</b> Unoaked Chardonnay, Burgundy, France	50
<b>BRAVIUM</b> Chardonnay, Russian River Valley	60
<b>BANFI SAN ANGELO</b> Pinot Grigio, Tuscany, Italy	60
<b>ROBERT MONDAVI</b> Sauvignon Blanc, Napa	65

### REDS

<b>MARK WEST</b> Pinot Noir, California	9 // 36
<b>BYRON</b> Pinot Noir, France	13 // 52
<b>ALAMOS</b> Malbec, Argentina	9 // 36
<b>STORYPOINT</b> Cabernet Sauvignon, California	10 // 40
<b>FRANCISCAN</b> Cabernet Sauvignon, California	12 // 48
<b>BANSHEE</b> Cabernet Sauvignon, Sonoma	14 // 56
<b>THE FEDERALIST</b> Zinfandel, Spain	11 // 44
<b>FRANCIS COPPOLA</b> Merlot, California	10 // 40
<b>THE PESSIMIST</b> Red Blend, Paso Robles	13 // 52
<b>MEIOMI</b> Pinot Noir, California	50
<b>DAOU</b> Pinot Noir, Central Coast, California	65
<b>J VINEYARDS</b> Pinot Noir, Russian River Valley	80
<b>OBERON</b> Cabernet Sauvignon, Napa	65
<b>PRISONER "UNSHACKLED"</b> Cabernet Sauvignon, California	75
<b>MICHAEL MONDAVI "EMBLEM"</b> Cabernet Sauvignon, Napa	80
<b>SIMI "LANDSLIDE"</b> Cabernet Sauvignon, Alexander Valley	95
<b>LOUIS M. MARTINI</b> Cabernet Sauvignon, Napa Valley	100
<b>NEWTON "SKYSIDE"</b> Red Blend, Sonoma	60
<b>ORIN SWIFT "ABSTRACT"</b> Red Blend, Napa	90
<b>ORIN SWIFT "8 YEARS IN THE DESERT"</b> Red Blend, Napa	105

## BEER

CANS & BOTTLES

### LOCAL & CRAFT

<b>JACKIE O'S "WHO COOKS FOR YOU"</b> Pale Ale, 5.0%	7
<b>SEVENTH SON "ASSISTANT MANAGER"</b> Golden Ale, 4.5%	7
<b>BREWDOG "ELVIS JUICE"</b> American IPA, 6.5%	7
<b>COLUMBUS BREWING COMPANY "BODHI"</b> Double IPA, 8.5%	8
<b>MADTREE "HAPPY AMBER"</b> Amber Ale, 5.2%	7
<b>WOLF'S RIDGE</b> Seasonal	7
<b>RHINEGEIST</b> Seasonal	7

### MACROS & SELTZER

<b>BUD LIGHT</b> Lager, 4.2%	5
<b>MICHELOB ULTRA</b> Lager, 4.2%	5
<b>MILLER LITE</b> Lager, 4.2%	5
<b>STELLA ARTOIS</b> Lager, 5.0%	6
<b>GUINNESS DRAUGHT</b> Stout, 4.2%	6
<b>SHOCK TOP</b> Belgian White, 5.2%	6
<b>HIGH NOON SELTZER</b> 5.0% Black Cherry, Mango, Lime, Peach	7

### WHAT'S ON DRAFT?

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

## BEVERAGES

**SODA & JUICE** Coke, Diet Coke, 7up, Root Beer, Ginger Ale, Cream Soda, Iced Tea, Lemonade, Pineapple Juice, Orange Juice, Cranberry Juice 3

**SAN PELLEGRINO SPARKLING WATER** 5

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

**HOT TEA** 5

### HOST YOUR EVENTS AT HUBBARD

Our event space is perfect for larger and small events including corporate gatherings, rehearsal dinners, and milestone celebrations. Available for both lunch and dinner, we offer a variety of group dining and reception packages for both business and social entertaining.

[hubbardgrille.com/private-events](http://hubbardgrille.com/private-events)