

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

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| FRIES | 5 |
| SWEET POTATO FRIES | 5 |
| CRISPY BRUSSELS SPROUTS <i>g</i> | 6 |
| SAUTÉED BROCCOLINI <i>g</i> | 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

FEATURE COCKTAIL & SPIRIT FLIGHTS 20
Sweet or Neat? Ask about our current tastes.

WINE GLASS / BOTTLE

BUBBLY & ROSÉS

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

WHITES

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

REDS

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

BEER CANS & BOTTLES

LOCAL & CRAFT

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

MACROS & SELTZER

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| BUD LIGHT Lager, 4.2% | 5 |
| MICHELOB ULTRA Lager, 4.2% | 5 |
| MILLER LITE Lager, 4.2% | 5 |
| STELLA ARTOIS Lager, 5.0% | 6 |
| GUINNESS DRAUGHT Stout, 4.2% | 6 |
| SHOCK TOP Belgian White, 5.2% | 6 |
| HIGH NOON SELTZER 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