

APPETIZERS

JALAPEÑO CORN BREAD baked fresh daily; served with maple honey butter 10

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

SWEET THAI CHILI WINGS (6) served with choice of bleu cheese or ranch 15

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, mayo, pickle, toasted bun 14

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

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 18

SALADS

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

HG HUB SALAD **g** local greens, sweet curried almonds, cranberries, gorgonzola, red onion vinaigrette 9 // 13

QUINOA SALAD **g** local greens, quinoa, apples, strawberries, cranberries, aged balsamic, e.v.o.o. 9 // 13

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

BLACKENED SHRIMP SALAD **g** local greens, crispy onions, bacon, cucumber, tomato, sunflower seeds, parmesan cheese, creamy French dressing 24

SANDWICHES

served with Pickle Spear & Fries **SUB:** Sweet Potato Fries +1

HG HUBBARD BURGER* **g** grilled onions, American cheese, bacon jam, pickles, lettuce, Hub sauce, toasted brioche bun // Classic Cheeseburger available upon request 17

MEDITERRANEAN CHICKEN SANDWICH **g** grilled chicken, roasted red pepper sauce, red onion marmalade, local greens, toasted brioche bun 17

SALMON BLT* **g** pan-seared salmon, applewood bacon, tomato, spinach, dill tartar sauce, knotted brioche 19

SHIITAKE MUSHROOM SANDWICH **g** sautéed mushrooms, caramelized onions, sriracha garlic aioli slaw, crispy carrots, toasted ciabatta // vegan preparation available upon request 16

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

PASTA ROSA sautéed asparagus, mushrooms, spinach, served with toasted ciabatta 19
ADD: Chicken 8 // Shrimp 10

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
ADD: Chicken 8 // Shrimp 10

PORK CHOP* **g** bone-in 10 oz. chop, house cut & brined, whipped potatoes, roasted cauliflower and brussels, bourbon demi glaze 38

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

FROM THE GRILLE

all served with whipped potatoes
& crispy brussels sprouts in a red wine reduction

HG 12 oz. NEW ZEALAND LAMB CHOPS* g	44
8 oz. HANGER STEAK* g	39
10 oz. NEW YORK STRIP* g	45
8 oz. FILET MIGNON* g	48

ADD-ONS: Shrimp 10 // Herb Compound Butter 2
Lobster Butter Sauce 4 // Bourbon Demi Glaze 3

SIDES

FRIES	5	ASPARAGUS g	8
SWEET POTATO FRIES	6	MAC & CHEESE	8
CRISPY BRUSSELS SPROUTS g	6	WHITE CHEDDAR GRITS	6
BROCCOLINI g	8	WHIPPED POTATOES	6
GREEN BEANS g	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

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

GARDEN OF ROSES Espolon Blanco Tequila, rose water grenadine, lime, St Germain, soda, served with a large ice cube 13

PEACHY KEEN JULEP* Noble Cut Peach Whiskey, mint simple syrup, egg white, lemon, served up 14

NEGRONÁ VERDE Patrón Silver Tequila, Suze, Domaine de Canton, served chilled 15

SUNDAY RED MANHATTAN house barrel aged Buffalo Trace Bourbon, Campari, St George Bruto Americano, angostura bitters, served up 15

EL FANTASMA Orange Peel Ghost Tequila, Noble Cut Limoncello, lemon, soda, served on the rocks 12

CLOCKWORK ORANGE Tanqueray Sevilla Orange Gin, orange shrub, St Germain, basil, topped with prosecco & served on the rocks 12

HG HUB OLD FASHIONED Russels Reserve Bourbon, strawberry honey simple, peychauds bitters, served with a large ice cube 15

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

WINES

GLASS / BOTTLE

BUBBLY & ROSÉS

POEMA CAVA Brut Rosé, Spain 9 // 36
LA MARCA Prosecco, Italy 12 // 48
LA JOLIE FLEUR Rosé, France 10 // 40

WHITES

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 44
BRAVIUM Chardonnay, Russian River Valley 60
BANFI SAN ANGELO Pinot Grigio, Tuscany, Italy 60

REDS

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
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
LOUIS M. MARTINI Cabernet Sauvignon, Napa Valley 100
ORIN SWIFT "ABSTRACT" Red Blend, Napa 90
ORIN SWIFT "8 YEARS IN THE DESERT" Red Blend, Napa 105

BREWS

BEER / CIDER / SELTZER

WHAT'S ON DRAFT?

HG HUB AVE LAGER Provided by Rhinegeist, 4.8% 7
 Ask what we're pouring from our **three** rotating taps today!

COLUMBUS & OHIO BEERS

SEVENTH SON "ASSISTANT MANAGER" Golden Ale, 4.5% 7
JOLLY SCHOLAR "COLD BEER HERE" Lager, 5.0% 7
SAUCY BREW WORKS "EL LAGER" Mexican Lager, 4.1% 7
HOMESTEAD "SUN-KISSED WHEAT" American Wheat, 5.4% 7
RHINEGEIST "BEER FOR HUMANS" Easy Hop Ale, 4.5% 7
LAND GRANT "OH SURE" IPA, 6.4% 7
RHINEGEIST "JUICY TRUTH" Hazy Juicy IPA, 6.5% 7
SAUCY BREW WORKS "LOVE YOU BYE" Hazy IPA, 8.0% 8
BREWDOG "LIGHT SPEED" Lo-cal Hazy IPA, 4.0% 7
BREWDOG "ELVIS JUICE" American IPA, 6.5% 7
SONDER "YOU BETCHA!" New England IPA, 6.5% 7
COLUMBUS BREWING COMPANY "BODHI" Double IPA, 8.3% 8
THIRSTY DOG Seasonal 7

MACROS, SELTZERS, & MORE

BUD LIGHT Lager, 4.2% 6
MICHELOB ULTRA Lager, 4.2% 6
MILLER LITE Lager, 4.2% 6
STELLA ARTOIS Lager, 5.0% 7
GUINNESS DRAUGHT Stout, 4.2% 7
BLAKE'S "TRIPLE JAM" BERRY CIDER 6.5% 7
UNTITLED ART SELTZER 5.0% 9
 Prickly Pear Guava, Strawberry Kiwi
HIGH NOON SELTZER 5.0% 8
 Black Cherry, Peach
N.A. BREW DOG "HAZY AF" gf Hazy IPA, Vegan, < 0.5% 6
N.A. WELLBEING "VICTORY WHEAT" gf 16 oz., Vegan, < 0.5% 9

BEVERAGES

SODA & MORE Iced Tea, Lemonade, Coke, Diet Coke, 7up, Root Beer, Ginger Ale, Cream Soda 3

SAN PELLEGRINO SPARKLING WATER 5

COFFEE French press made to order, regular and decaf available 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.



SCAN OR VISIT FOR MORE INFO:
hubbardgrille.com/private-events