

## APPETIZERS

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

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

**TUNA TARTARE\*** sushi grade ahi tuna, black garlic, sesame yum yum sauce, cucumber, crispy wontons 18

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

**SWEET & SPICY CALAMARI** fried calamari, crispy sliced jalapeños and lemon wheels, sweet and sour aioli, sesame seeds 16

**FRESH BURRATA** g v prosciutto, figs, arugula, e.v.o.o., balsamic, crostini 18

### WINGS (8) 15

choice of sauce, served with bleu cheese or ranch

Bourbon BBQ // Buffalo  
Hubs Rub // Pineapple Teriyaki

## SOUP & SALADS

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

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

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

**HARVEST SALAD** g mixed greens, shaved kale, roasted butternut squash, apples, maple roasted pecans, whipped herbed goat cheese, maple cider vinaigrette 10 // 14

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

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

## SANDWICHES

served with Pickle Spear & Fries

SUB: Sweet Potato Fries +1 // Truffle Parmesan Fries +2

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

**FRIED CHICKEN SLIDERS (3)** all natural chicken tenders, cider-honey glaze, mayo, pickle, toasted bun 16

**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, four cheese and spinach cream sauce 17

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

**TEX MEX** chorizo sausage, peppers, onions, roasted bell pepper sauce, queso fresco, sour cream drizzle 19

## ENTRÉES

**PASTA ROSA** sautéed asparagus, mushrooms, spinach, served with toasted ciabatta 19

ADD: Chicken 8 // Shrimp 10

**HG ALL NATURAL FRIED CHICKEN** house cut and brined fried chicken, white cheddar grits, crispy brussels sprouts in a red wine reduction, 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, sautéed greens tossed with quinoa, roasted acorn squash, cranberries, toasted walnuts, apple gastrique 32

### FROM THE GRILLE

all served with whipped potatoes and  
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
TRUFFLE PARMESAN FRIES	7	WHITE CHEDDAR GRITS		6
CRISPY BRUSSELS SPROUTS	g	WHIPPED POTATOES		6
BROCCOLINI	g			8

**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

## HUBBARD CLASSICS

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

**CELLO DROP** Watershed 4 Peel Gin, Noble Cut Limoncello, half demerara and lemon zest rim, served up 14

**GARDEN OF ROSES** Espolon Blanco Tequila, St Germain, house rose water grenadine, lime, soda, served with a large rock 13

**HUB OLD FASHIONED** Russels 6YR Rye, tomatillo cardamon simple syrup, angostura bitters, lemon express, served with a large rock 15

## SIPS OF THE SEASON

**CHERRY FIZZ** Noble Cut Black Cherry Whiskey, lemon, demerara, topped with cream soda, served on the rocks 12

**MAPLE MANHATTAN** Middle West Michelone Reserve Bourbon, house maple vermouth, angostura bitters, served with a large rock 15

**APPLE OF MY EYE** House barrel aged Buffalo Trace Bourbon & Watershed Apple Brandy, P.F. Dry Curacao, angostura bitters, served up 15

## SPARKLE & SMOKE

**MY COUSIN VIMMY** Hibiscus Vim & Petal Gin, St Germain, orange shrub, topped with prosecco, served on the rocks 13

**HOLY SMOKE** Montelobos Mezcal Tequila, Cherry Hickory Demara, Orange Bitters, half black salt rim, orange express, served up 13

**WHAT'S THE BUZZ** Patrón Reposado, Spiced Noble Cut Limoncello, St George Spiced Pear Liqueur, rhubarb bitters, buzz button, served with a large rock 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

**INTRINSIC** Sauvignon Blanc, Washington 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 11 // 44

### 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

**OBERON** Cabernet Sauvignon, Napa 65

**PRISONER "UNSHACKLED"** Cabernet Sauvignon, California 75

**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?

**HUB AVE LAGER** Maumee Bay, 5.2% 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

### 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, Blood Orange Pomegranate

**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

**HOT TEA** 5

**COFFEE** French press made to order, regular and decaf available 5 // 7

**SAN PELLEGRINO SPARKLING WATER** 5

### Host Your Events at Hubbard

Our space is available for lunch and dinner events. We offer a variety of group dining and reception packages for both business and social entertaining.

**More Info:** use the QR code or visit [hubbardgrille.com/private-events](http://hubbardgrille.com/private-events)



gf: gluten free beverage