

HUBBARD GRILLE

APPETIZERS

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

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

SHORT RIBS & SHRIMP g braised 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

WINGS (8) with bleu cheese or ranch, choice of sauce: *Bourbon BBQ, Buffalo, Hubs Rub, Pineapple Teriyaki* 15

SAMPLER BOARD g v chef selected assortment of meats & cheeses, crispy chickpeas, figs, marinated olives, cornichons, served with crostini 19

SOUP & SALADS

ADD: Chicken 8 // Shrimp 10 // Salmon* 12 // Seared Tuna* 10

TOMATO SOUP roasted San Marzano tomatoes, garlic herb croutons 8

NEW HUB SALAD g v shaved radicchio, fennel, radish, and arcadian greens, tomatoes, banana pepper, mozzarella, italian dressing, balsamic drizzle, crispy prosciutto 10 // 14

WEDGE SALAD g v iceberg, bacon, crispy chickpeas, diced tomato, bleu cheese dressing 10 // 14

STEAK SALAD* g 5 oz. sirloin, arcadian greens, local grilled corn, cherry tomato, red onion, radish, parmesan cheese, chimichurri drizzle 24

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

FLATBREADS

PEPPERONI local pepperoni, provolone, mozzarella, house marinara 17

BBQ SHORT RIB braised short rib, banana pepper, Amish cheddar, crispy onion, Hub BBQ sauce drizzle 18

MUSHROOM & SPINACH button mushrooms, caramelized onions, four cheese & spinach cream sauce 17

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

BUFFALO CHICKEN grilled chicken, Amish cheddar, diced tomato, thin sliced celery, Hub Buffalo, ranch drizzle 18

SANDWICHES

served with Pickle Spear & Fries

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

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

FRIED CHICKEN SLIDERS all natural chicken tenders, cider-honey glaze, pickle chip, toasted bun topped with maple honey butter and pink himalayan sea salt 16

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

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

STEAK SANDWICH* g grilled shaved sirloin steak, caramelized onions, spinach, mushroom medley, mozzarella, served on ciabatta, horseradish cream sauce on the side 22

AHI TUNA WRAP* pan-seared & sesame crusted ahi tuna, red bell pepper, carrot stix, avocado, spicy house yum yum tossed with shaved lettuce mix, spinach wrap 19

ENTRÉES

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

ADD: Chicken 8 // Shrimp 10

ALL NATURAL 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 bacon, broccolini, caramelized onion, 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

SUMMER SALMON* g pan-seared, red bell pepper basmati rice, grilled asparagus, charred pineapple chutney 34

FROM THE GRILLE

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

12 oz. NEW ZEALAND LAMB CHOPS* g 44

8 oz. HANGER STEAK* g 39

10 oz. NEW YORK STRIP* g 47

8 oz. FILET MIGNON* g 49

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

SIDES

FRIES	5	ASPARAGUS <small>g</small>	8
SWEET POTATO FRIES	6	MAC & CHEESE	8
PARMESAN TRUFFLE FRIES	7	BASMATI RICE <small>g</small>	5
CRISPY BRUSSELS SPROUTS	6	WHITE CHEDDAR GRITS	6
BROCCOLINI <small>g</small>	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. Please Note: While we offer gluten free items, our kitchen is not gluten free. Let your server know of any allergies or dietary restrictions when ordering.

EXECUTIVE CHEF Kurt Woodland
GENERAL MANAGER Tyffany Connerly

COCKTAILS

SIPS OF THE SEASON

WATERFELON Hubbard Patrón Reposado Tequila, Hub Watermelon Cordial, grapefruit soda, lime, half tajin rim, served on the rocks **14**

PUCKER UP Jalapeño Espolon Tequila, Hub Strawberry Agave Shrub, basil, topped with lemonade and soda, served on the rocks **13**

LAVENDER GAZE OYO Vanilla Bean Vodka, Hub Lavender Blueberry Simple, lemon, topped with Prosecco, served on the rocks **14**

LIMEGRONI Noble Cut Limecello, Cocchi, Watershed Guild Gin, served up **14**

SPARKLE & SMOKE

SILK ROAD MANHATTAN Middle West Pumpernickel Rye, Hub Persian Spiced Vermouth, angostura bitters, served with a large rock **15**

MISTAKEN MARTINEZ House barrel aged Buffalo Trace, Montelobos, Grand Marnier, Luxardo liqueur, orange bitters, served up **15**

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**

HUBBARD CLASSICS

AGAVE COOLER VOHio Vodka, agave, grapefruit, lime, served on the rocks **12**

PEACH FIZZ Noble Cut Peach Whiskey, lemon, topped with cream soda, served on the rocks **13**

HUB OLD FASHIONED Russels 6YR Rye, Hub Strawberry Honey Demerara, angostura bitters, served with a cardamom cube **15**

COCKTAIL & SPIRIT FLIGHTS **20**

Try something Sweet or Neat! Ask about our current flights.

WINES

GLASS / BOTTLE

BUBBLY & ROSÉS

Chateau Ste. Michelle Brut Rosé Luxe	Columbia Valley	12 // 48
La Marca Prosecco	Italy	12 // 48
La Jolie Fleur Rosé	France	10 // 40

WHITES

A to Z Riesling	Oregon	11 // 44
Saldo Chenin Blanc	California	13 // 52
Intrinsic Sauvignon Blanc	Washington	10 // 40
Whitehaven Sauvignon Blanc	Marlborough	12 // 48
Simi Winery Chardonnay	Sonoma	10 // 40
William Hill Chardonnay	Central Coast, California	11 // 44
Da Vinci Pinot Grigio	Italy	10 // 40
J Vineyards Pinot Gris	California	12 // 48
EOS Moscato	California	10 // 40

REDS

Mark West Pinot Noir	California	10 // 40
Meiomi Pinot Noir	California	14 // 56
A to Z Pinot Noir	Oregon	14 // 56
Alamos Malbec	Argentina	9 // 36
Hahn Cabernet Sauvignon	California	10 // 40
Franciscan Cabernet Sauvignon	California	12 // 48
Prisoner "Unshackled" Cabernet Sauvignon	California	14 // 56
The Federalist Zinfandel	Spain	11 // 44
Francis Coppola Merlot	California	10 // 40
Smith & Hook Red Blend	Central Coast	13 // 52
Oberon Cabernet Sauvignon	Napa	68
Orin Swift "Abstract" Red Blend	Napa	90
Prisoner Red Blend	California	98
Orin Swift "8 Years in the Desert" Red Blend	Napa	105
Mt Veeder Cabernet Sauvignon	Napa	135

BREWS

BEER / CIDER / SELTZER

WHAT'S ON DRAFT?

Hub Ave Lager	Maumee Bay, 5.2%	7
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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
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 "95"	Lo-Cal Tropical Session 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
Pacifico	Lager, 4.5%	6
Modelo	Lager, 4.5%	6
Stella Artois	Lager, 5.0%	7
Guinness Draught	Stout, 4.2%	6
Blake's "Triple Jam" Berry Cider	6.5%	7
Untitled Art Seltzer	5.0%	9
Prickly Pear Guava, Blackberry Agave		
High Noon Seltzer	5.0%	8
Peach, Pineapple, Tequila Lime		
N.A. Brew Dog "Hazy AF" g	Hazy IPA, Vegan, < 0.5%	6
N.A. Wellbeing "Victory Wheat" g	16 oz., Vegan, < 0.5%	9

BEVERAGES

SODA & MORE Iced Tea, Lemonade, Coke, Diet Coke, 7up, Root Beer, Ginger Ale, Cream Soda **4**

COFFEE French press made to order, regular and decaf available **6 // 8**

SAN PELLEGRINO SPARKLING **6**

HOT TEA **5**