

# HUBBARD

## BAR & GRILLE

### Appetizers

**Jalapeño Corn Bread** baked fresh daily; served with maple honey butter **10**

**Tuna Tartare\*** 🌱 sushi grade ahi tuna, black garlic, sesame yum yum sauce, cucumber, crispy wontons **18**

**Sweet & Spicy Calamari** fried calamari, crispy sliced jalapeños and lemon wheels, sweet and sour aioli, sesame seeds **16**

**Crispy Brussels Sprouts** 🌱 *the Hubbard classic* - crispy sprouts, red wine reduction **11**

**Short Ribs & Shrimp** 🌱 braised beef short rib, sautéed shrimp, white cheddar grits, tomato jus **16**

**Sampler Board** 🌱 chef selected assortment of meats & cheeses, crispy chickpeas, figs, marinated olives, cornichons, served with crostini **19**

### WINGS 14

half-dozen wings, bleu cheese or ranch, choice of sauce: Bourbon BBQ • Buffalo Hubs Rub • Pineapple Teriyaki

### Soup & Salads

SALAD  
ADD-ONS

Chicken 8 • Shrimp 10 • Salmon\* 12  
Sesame Seared Tuna\* 10

**Tomato Soup** 🌱 roasted San Marzano tomatoes, garlic herb croutons **8**

**Hub Salad** 🌱 mixed greens, blue cheese crumbles, dried cranberries, roasted pecans, red onion vinaigrette **10 / 15**

**Wedge Salad** 🌱 iceberg, bacon, crispy chickpeas, diced tomato, bleu cheese dressing **10 / 15**

**Harvest Salad** 🌱 mixed greens, shaved kale, roasted squash, apples, maple roasted walnuts, whipped herbed goat cheese, maple cider vinaigrette **11 / 16**

**Steak Salad\*** 🌱 5 oz. sirloin, arcadian greens, local grilled corn, cherry tomato, red onion, radish, parmesan cheese, chimichurri drizzle **26**

**Blackened Shrimp Salad** 🌱 local greens, crispy onions, cucumber, diced tomato, sunflower seeds, parmesan cheese, creamy French dressing **26**

DRESSINGS

Creamy French • Maple Cider Vinaigrette  
Ranch • Bleu Cheese • Balsamic & E.V.O.O  
Red Onion Vinaigrette • Chimichurri

### SIDES

Fries	5	Asparagus 🌱	7
Sweet Potato Fries	6	Mac & Cheese	8
Parmesan Truffle Fries	7	White Cheddar Grits 🌱	6
Crispy Brussels Sprouts 🌱	6	Whipped Potatoes	6
Broccolini 🌱	7		

### Sandwiches

served with Fries & Pickle Spear

SUBSTITUTE

Sweet Potato Fries +1 • Parmesan Truffle Fries +2 • Mac & Cheese +3

**Hubbard Burger\*** 🌱 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, mayo, pickle chip, toasted bun topped with maple honey butter and pink himalayan sea salt **16**

**Shiitake Mushroom Sandwich** 🌱 sautéed mushrooms, caramelized onions, sriracha garlic aioli slaw, crispy carrots, ciabatta - *prepared vegan upon request* **16**

**Salmon BLT\*** 🌱 pan-seared salmon, applewood bacon, tomato, spinach, dill tartar sauce, brioche **19**

**Steak Sandwich\*** 🌱 grilled shaved sirloin steak, caramelized onions, spinach, mushroom medley, mozzarella, balsamic glaze drizzle, ciabatta, side of horseradish cream sauce **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 **21**

### Entrées

**All Natural Fried Chicken** white cheddar grits, crispy brussels sprouts in a red wine reduction, black pepper gravy - *please allow for a few extra minutes when ordering* **25**

**Pork Chop\*** 🌱 bone-in 10 oz. chop, house cut & brined, whipped potatoes, roasted cauliflower and brussels, bourbon demi glaze **38**

**Apple Glazed Salmon\*** 🌱 pan-seared, sautéed greens tossed with quinoa, maple roasted walnuts, cranberries, roasted squash, apple gastrique **34**

### PASTAS

**City Central Pasta** local Ohio City linguine, sautéed pancetta, kale, mushrooms, and onions, Middle West maple bourbon demi sauce, chili flake, toasted ciabatta **20**

**Goat Cheese Ravioli** 🌱 bacon, broccolini, caramelized onion, parmesan broth **22**

PASTA ADD-ONS  
Chicken 8 • Shrimp 10

### From the Grille

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

12 oz. New Zealand Lamb Chops* 🌱	46
8 oz. Hanger Steak* 🌱	39
10 oz. New York Strip* 🌱	47
8 oz. Filet Mignon* 🌱	50

GRILLE ADD-ONS

Shrimp 10 • Herb Compound Butter 2 • Bourbon Demi Glaze 3

### Flatbreads

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

**BBQ Short Rib** braised beef 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**

🌱: prepared gluten free upon request    🌿: 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

# Cocktails

**614 Sidecar** Watershed Bourbon Barrel Four Peel Gin, Watershed Apple Brandy, triple sec, lemon, half demerara rim, served up **15**

**Agave Cooler** VOhio Vodka, agave, grapefruit, lime, served on the rocks **12**

**Citrus Got Real** Espolòn Reposado Tequila, blood orange juice, St Germain, tonic, half tajín rim, served on the rocks **13**

**Orange Fashioned** Patrón Single Barrel Reposado Tequila, orange bitters, Demerara, served over large rock **15**

**Lavender Gaze** OYO Stone Fruit Vodka, Hub Pomegranate Lavender simple, lemon, soda, served on the rocks **14**

**Hub Old Fashioned** Russell's 6YR Rye Whiskey, Hub Apple Butter, angostura bitters, served with a large rock **15**

**Maple Manhattan** Whistle Pig Rye Whiskey, Hub Maple Vermouth, angostura bitters, served with a large rock **15**

**Cherry Mule** Noble Cut Dark Cherry Whiskey, lime, cream soda, served on the rocks **13**

**Scarlet Spritz** Hub Raspberry Liqueur, champagne, lemon, served on the rocks **13**

**Espressotini** espresso infused VOhio Vodka or Espresso Patrón Reposado, Kamora, coffee demerara, served up **14** *Check out our dessert menu for more sweet 'tinis!*

## Wines

### BUBBLY & ROSÉS

Glass / Bottle

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

### WHITES

Glass / Bottle

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

### REDS

Glass / Bottle

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

## BEVERAGES

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

**San Pellegrino Sparkling** **8**

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

**Hot Tea** **5**

## Beer · Cider · Seltzers

### WHAT'S ON DRAFT?

**Hub Ave Lager** Maumee Bay, 5.2% **7**  
*Ask what else we're pouring from our three rotating taps today!*

### COLUMBUS & OHIO CANS

<b>Garage Beer "Classic"</b> Light Lager, 4%	<b>6</b>
<b>Jolly Scholar "Cold Beer Here"</b> Lager, 5.0%	<b>7</b>
<b>Brewdog "The Foundation"</b> Ohio Pilsner, 5.0%, 16 oz.	<b>9</b>
<b>North High "Cover Crop"</b> Golden Ale, 4.5%	<b>7</b>
<b>Great Lakes "Cran Orange Wheat"</b> Wheat Ale, 5.5%	<b>7</b>
<b>Rhinegeist "Beer for Humans"</b> Easy Hop Ale, 4.5%	<b>7</b>
<b>Brewdog "95"</b> Lo-Cal Tropical Session IPA, 4.0%	<b>7</b>
<b>Columbus Brewing Company "Lunar Lights"</b> Lo-Gravity IPA, 5.4%	<b>7</b>
<b>Saucy Brew Works "Juicy ASAP"</b> Juicy IPA, 6.5%	<b>7</b>
<b>Seventh Son "The Scientist"</b> IPA, 7.0%	<b>7</b>
<b>Saucy Brew Works "Love You Bye"</b> Hazy IPA, 8.0%	<b>8</b>
<b>Brewdog "Wingman"</b> Imperial IPA, 9.5%	<b>9</b>
<b>Great Lakes "Juicy Vibacious"</b> Juicy Double IPA, 9.5%	<b>9</b>

### MACROS • SELTZERS • MORE

<b>Coors Light</b> Lager, 4.2%	<b>6</b>
<b>Michelob Ultra</b> Lager, 4.2%	<b>6</b>
<b>Miller Lite</b> Lager, 4.2%	<b>6</b>
<b>Pacifico</b> Lager, 4.5%	<b>6</b>
<b>Modelo</b> Lager, 4.5%	<b>6</b>
<b>Stella Artois</b> Lager, 5.0%	<b>7</b>
<b>Guinness Draught</b> Stout, 4.2%	<b>6</b>
<b>Blake's "Triple Jam"</b> Berry Cider 6.5%	<b>7</b>
<b>High Noon Seltzer</b> 5.0% Black Cherry, Peach, Pineapple	<b>8</b>
<b>N.A. Brewdog "Hazy AF"</b> Hazy IPA, Vegan, < 0.5%	<b>6</b>
<b>N.A. Seventh Son "Assistant Manager"</b> Golden Ale, < 0.5%	<b>6</b>
<b>N.A. Wellbeing "Victory Wheat"</b> 16 oz., Vegan, < 0.5%	<b>9</b>

# HUBBARD

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