

HUBBARD

BAR & GRILLE

Appetizers

- Jalapeno Corn Bread maple honey butter 11
- Tuna Tartare* G black garlic, sesame yum yum sauce, cucumber, wontons 18
- Sweet & Spicy Calamari jalapeños, lemon, sweet & sour aioli, sesame seeds 16
- Hub Brussels Sprouts G red wine reduction 11

- Short Ribs & Shrimp G white cheddar grits, tomato jus 16
- Sampler Board GV cheese & charcuterie, crispy chickpeas, figs, olives, cornichons, crostini 20

WINGS 14

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

Soups & Salads

- Tomato Soup G 8
- Broccoli Cheddar Soup 8

SALAD ADD-ONS	Chicken 8 • Shrimp 11 • Salmon* 13 Sesame Marinated Tuna* 12
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- Hub Salad G mixed greens, cranberries, pecans, bleu cheese, red onion vinaigrette 11 / 16
- Caesar Salad G romaine, parmesan, sun-dried tomatoes, croutons, housemade dressing 11 / 16
ADD: anchovies +2
- Harvest Salad G mixed greens & shaved kale, roasted squash, apples, maple roasted walnuts, whipped herbed goat cheese, maple cider vinaigrette 11 / 16
- Steak Salad* G 5 oz. sirloin, arcadian greens, grilled corn, cherry tomato, red onion, radish, parmesan, chimichurri drizzle 26
- Blackened Shrimp Salad G mixed greens, crispy onions, cucumbers, tomatoes, sunflower seeds, parmesan, French dressing 26

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

- Fries 5
- Sweet Potato Fries 7
- Hub Fries beer battered, tossed in southcoast seasoning 7
- Broccolini G 7
- Asparagus G 7
- Hub Brussels Sprouts G 6
- Mac & Cheese 8
- White Cheddar Grits G 6
- Whipped Potatoes 6
- Basmati Rice G 5

Sandwiches

served with Fries & Pickle Spear

SUB SIDE	Sweet Potato Fries +2 • Hub Fries +2 • Mac & Cheese +3
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- Hubbard Burger* G grilled onions, American cheese, bacon jam, pickles, lettuce, Hub sauce, brioche - *Classic Cheeseburger available upon request* 18
- Fried Chicken Sliders all natural chicken tenders, cider-honey glaze, mayo, pickle 16
- Chicken Caesar Wrap grilled chicken, romaine, sun-dried tomatoes, bacon, parmesan, Caesar dressing, spinach wrap 21
- Steak Sandwich* G shaved sirloin steak, caramelized onions, spinach, mushroom medley, mozzarella, balsamic drizzle, ciabatta, side of horseradish 22
- Salmon BLT* G bacon, tomato, spinach, dill tartar sauce 21
- Sweet Heat Chicken G grilled chicken breast, bacon, swiss, sweet pepper jam, dijonaise, lettuce, tomato, brioche bun 18

Entrées

- All Natural Fried Chicken white cheddar grits, Hub Brussels Sprouts, black pepper gravy - *please allow for a few extra minutes when ordering* 28
- Pork Chop* G bone-in 10 oz. chop, whipped potatoes, roasted cauliflower and brussels, bourbon demi glaze 40
- Apple Glazed Salmon* G sautéed greens, quinoa, maple roasted walnuts, cranberries, roasted squash, apple gastrique 34

PASTAS

- Pesto Linguine sun-dried tomato pesto, red onions, bell peppers, spinach, parmesan, roasted pistachios 22
- Butternut Squash Ravioli brown butter & sage sauce, squash, cranberries, toasted walnuts, herb goat cheese 26

PASTA ADD-ONS
Chicken 8 • Shrimp 11

From the Grille

all served with whipped potatoes and Hub Brussels Sprouts

12 oz. New Zealand Lamb Chops* G	48	GRILLE ADD-ONS Shrimp 11 Herb Compound Butter 2 Bourbon Demi Glaze 3
8 oz. Hanger Steak* G	42	
10 oz. New York Strip* G	49	
8 oz. Filet Mignon* G	52	

Flatbreads

- Pepperoni 17
- Southwest chorizo, white cheddar, red onion, red bell peppers, corn, roasted red pepper sauce, avocado crema, tortilla strips 18
- BBQ Short Rib banana pepper, Amish cheddar, crispy onion, Hub BBQ sauce drizzle 18
- Mushroom & Spinach caramelized onions, four cheese & spinach cream sauce 17
- Margherita tomatoes, fresh mozzarella, basil, garlic oil, balsamic drizzle 17
- Buffalo Chicken Amish cheddar, tomato, celery, ranch drizzle 18

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 The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please ask your server for more information about these ingredients. Additionally, 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 Eric Devlin

Cocktails

*additive free tequila

Agave Cooler VOhio Vodka, agave, grapefruit, lime 12

Hot Honey Margarita Patron Single Barrel Reposado Tequila*, Hub Hot Honey, lime, orange liqueur 15

Hub No. 3 Condessa Gin, lemon, simple syrup, St. Germaine, angostura bitters 14

The Golden Pear VOhio Vodka, rosemary spiced pear demerara, lemon, ginger ale 14

Cherry Fizz Noble Cut Black Cherry Whiskey, lime, cream soda 14

Scarlett Spritz Noble Cut Raspberry Liqueur, champagne, lemon 13

Maple Manhattan Maker’s Mark Bourbon, maple demerara, sweet vermouth 15

Espressotini espresso infused VOhio Vodka or Espresso Patrón Reposado*, Kamora, coffee demerara 14
Make it a Pumpkin Chai Espressotini +3

Hub Old Fashioned Knob Creek Rye Whiskey, housemade apple cinnamon demerara, bitters 15

Mocktails

Cucumber Basil Smash muddled cucumber & basil, lime, simple syrup, soda 10

Golden Pear Spritz rosemary spiced pear demerara, lemon, soda 10

Wines

BUBBLY

Glass / Bottle

La Marca Prosecco Italy 13 / 52

WHITES & ROSÉ

Glass / Quartino / Bottle

Kim Crawford Rosé New Zealand 10 / 15 / 40

Ecco Domani Pinot Grigio Italy 10 / 15 / 40

Ferrari Carano Pinot Grigio California 12 / 18 / 48

Kim Crawford Sauvignon Blanc California 11 / 17 / 44

Whitehaven Sauvignon Blanc New Zealand 14 / 21 / 56

Clos du Bois Chardonnay California 10 / 15 / 40

Chateau St. Michelle Indian Wells Chardonnay WA 12 / 18 / 48

Harvey & Harriet Chardonnay California 14 / 21 / 56

EOS Moscato California 10 / 15 / 40

A to Z Riesling Oregon 12 / 18 / 48

REDS

Glass / Quartino / Bottle

Hahn Pinot Noir California 10 / 15 / 40

Meiomi Pinot Noir California 12 / 18 / 48

A to Z Pinot Noir Oregon 14 / 21 / 56

Alamos Malbec Argentina 9 / 14 / 36

Franciscan Cabernet Sauvignon California 11 / 17 / 44

Harvey & Harriet Cabernet Sauvignon California 14 / 21 / 56

Smith & Hook Cabernet Sauvignon Central Coast 15 / 23 / 60

The Federalist Zinfandel Spain 11 / 17 / 44

Francis Coppola Merlot California 10 / 15 / 40

Prisoner “Unshackled” Red Blend California 13 / 20 / 52

Orin Swift “Advice From John” Merlot California 75

Martis Cabernet Sauvignon Alexander Valley 75

The Prisoner Red Blend Napa Valley 98

Orin Swift “8 Years in the Desert” Red Blend Napa 105

Mt Veeder Cabernet Sauvignon Napa 135

Non-Alcoholic Beverages

Soda & More Iced Tea, Lemonade, Coke, Diet Coke, 7up, Root Beer, Ginger Ale, Cream Soda 4.5

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 7

We also have 3 rotating taps - ask what we’re pouring!

OHIO CANS

Garage Beer “Classic” Light Lager, 4% 6

Brewdog “Ohio Pilsner” 4.0% 7

Rhinegeist “Beer for Humans” Easy Hop Ale, 4.5% 7

Columbus Brewing Company IPA, 6.3% 8

Brewdog “Hazy Jane” New England IPA, 7.2% 8

Brewdog “95” Lo-Cal Tropical Session IPA, 4.0% 7

Saucy Brew Works “Juicy ASAP” Juicy IPA, 6.5% 7

Saucy Brew Works “Love You Bye” Hazy IPA, 8.0% 8

MACROS · SELTZERS · MORE

Coors 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

Blue Moon “Belgian White” Wheat Ale, 5.4% 6

Guinness Draught Stout, 4.2% 6

Blake’s “Triple Jam” Berry Cider 6.5% 7

High Noon Seltzer 5.0% 9
Peach • Pineapple • Lemon

Lucky One Non-Carbonated 4.5% 9
Vodka Lemonade • Blueberry Vodka Lemonade

N.A. Beer: Athletic Brewing Co. “Atlética” < 0.5% 7

HUBBARD

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