

HUBBARD

BAR & GRILLE

Appetizers

Jalapeño Corn Bread maple honey butter 10

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

Hub Salad **G** mixed greens, cranberries, pecans, bleu cheese, red onion vinaigrette 10 / 15

Caesar Salad **G** romaine, parmesan, sun-dried tomatoes, croutons, housemade dressing 10 / 15
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

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

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, dijonnaise, 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 26

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

Goat Cheese Ravioli **V** bacon, broccolini, caramelized onion, parmesan broth 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

8 oz. Hanger Steak* **G** 40

10 oz. New York Strip* **G** 49

8 oz. Filet Mignon* **G** 52

GRILLE ADD-ONS

Shrimp 11

Herb Compound Butter 2

Bourbon Demi Glaze 3

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

Agave Cooler VOHio Vodka, agave, grapefruit, lime 12

Spicy Passion Fruit Margarita jalapeño infused reposado tequila, triple sec, lime, passion fruit simple, Tajín rim 15

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

Berry Lavender Gaze New Amsterdam Vanilla Vodka, blueberry lavender simple, lemon, soda 14

Peach Fizz Noble Cut Peach Whiskey, cream soda, lime 14

Orange Fashioned Patrón Single Barrel Reposado Tequila, orange bitters, Demerara sugar 15

Summer Manhattan Maker's Mark Bourbon, St. Germaine, sweet vermouth, orange bitters 15

Hub Old Fashioned Knob Creek Rye Whiskey, strawberry simple, angostura bitters 15

Espressotini espresso infused VOHio Vodka or Espresso Patrón Reposado, Kamora, coffee demerara 14

Mocktails

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

Blueberry Lavender Spritz blueberry lavender simple, 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

Black Stallion Sauvignon Blanc California 11 / 17 / 44

Whitehaven Sauvignon Blanc New Zealand 14 / 21 / 56

Clos du Bois Chardonnay California 10 / 15 / 40

Simi Winery Chardonnay Sonoma 12 / 18 / 48

EOS Moscato California 10 / 15 / 40

A to Z Riesling Oregon 12 / 18 / 48

Harvey & Harriet White Blend California 13 / 20 / 52

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

Joel Gott Cabernet Sauvignon California 12 / 18 / 48

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 Homestead Beer Co., Ohio, 4.4% 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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