

\$5 APPETIZERS

SWEET POTATO FRIES

PARMESAN TRUFFLE FRIES

HUMMUS with housemade chips

CRISPY BRUSSELS SPROUTS g the Hubbard classic - crispy

sprouts, red wine reduction

HG JALAPEÑO CORN BREAD

baked fresh daily; served with maple honey butter

HOUSEMADE HERBED WHIPPED GOAT CHEESE served with crostini

HG: classic Hubbard menu item g: prepared gluten free upon request

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.

Happy Hour menu is available Tuesday thru Friday and Sunday from 4pm to 6pm.

HOUSE WINE BY THE GLASS

Pinot Grigio, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

HOUSE WINE BOTTLES \$10

HUB AVE LAGER 5.2% - on draft, brewed by Maumee Bay

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

HOUSE HIGHBALL combine any well liquor with your preferred soda or juice mixer

\$5 FLATBREADS

PEPPERONI local pepperoni, provolone, mozzarella, house marinara

BUFFALO CHICKEN grilled chicken, Amish cheddar, diced tomato, thin sliced celery, Hub Buffalo sauce, ranch drizzle MUSHROOM & SPINACH

button mushrooms, caramelized onions, four cheese and spinach cream sauce

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

III BBQ SHORT RIB Braised short rib, banana pepper, Amish cheddar, crispy onion, Hub BBQ sauce drizzle

HUBBARD

Happy Hour menu is available Tuesday thru Friday and Sunday from 4pm to 6pm.