

# HUBBARD

BAR & GRILLE

## LUNCH MENU

### Appetizers

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

**Tuna Tartare\*** **G** 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** **G** the Hubbard classic - crispy sprouts, red wine reduction **10**

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

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

### WINGS 15

8 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** **G** roasted San Marzano tomatoes, garlic herb croutons **8**

**New Hub Salad** **GV** shaved radicchio, fennel, radish, and arcadian greens, cherry tomato, banana pepper, mozzarella, Italian dressing, balsamic drizzle, crispy prosciutto **10 / 14**

**Wedge Salad** **GV** 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, diced tomato, sunflower seeds, parmesan cheese, creamy French dressing **24**

DRESSINGS

Italian • Creamy French • Chimichurri  
Ranch • Bleu Cheese • Balsamic & E.V.O.O.

### Sides

Fries	5	Asparagus	8
Sweet Potato Fries	6	Mac & Cheese	8
Parmesan Truffle Fries	7	Basmati Rice	5
Crispy Brussels Sprouts	6	White Cheddar Grits	6
Broccolini	8	Roasted Yukon Potatoes	6

## Breakfast

**Breakfast Poutine** french fries topped with bacon crumbles, shredded monterey jack, black pepper gravy **12**  
ADD: Short Rib +7 • Egg +5

**Hangover Eggs** baked in a cast iron skillet, eggs over easy, roasted tomato sauce, herbs, goat cheese, served with garlic, parmesan flatbread crisps **16**

**Frittata Burrito** baked egg frittata with bacon, tomato, onion, monterey jack - wrapped with fresh tomatoes, Hub picante sauce, spinach tortilla, served with roasted Yukon potatoes **17**

**Short Rib Hash** braised beef short rib, Yukon potato hash with crispy brussels & Amish cheddar, tomato jus, topped with scrambled eggs **17**

## Sandwiches

served with Fries & Pickle Spear

SUBSTITUTE

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

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

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

**Steak Sandwich\*** **G** grilled shaved sirloin steak, caramelized onions, spinach, mushroom medley, mozzarella, balsamic glaze drizzle, ciabatta, side of horseradish cream sauce **22**

**Ahi Tuna Wrap\*** **G** pan-seared & sesame crusted ahi tuna, red bell pepper, carrot stix, avocado, spicy house yum yum tossed with shaved lettuce mix, spinach wrap **19**

## 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**

## 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\*** **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**

### PASTAS

**Pasta Rosa** tomato cream sauce, sautéed asparagus, mushrooms, spinach, toasted ciabatta **19**

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

PASTA ADD-ONS  
Chicken 8 • Shrimp 10

**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 Tiffany Connery

# Cocktails

## BRUNCH BOOZE

**Classic Mimosa** bubbly & orange juice - *ask about our other seasonal flavors* **12**

**Bloody Maria** Cenote Reposado Tequila, Hub Maria Verde Mix, tajín rim, served on the rocks - *Classic Bloody Mary available upon request* **13**

**Big Nut** Skrewball Peanut Butter Whiskey, Frangelico Hazelnut Liqueur, Nocino Walnut Liqueur, cold brew coffee, served on the rocks **13**

**White Barbadian** Bumbu Rum, Noble Cut Salted Caramel Whiskey, Buffalo Trace Bourbon Cream, served with a large rock **14**

## SEASONAL SIPS

**Waterfelon** Hubbard Single Barrel Patrón 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 Blueberry Lavender Simple, lemon, soda, served on the rocks **14**

## 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**

**Scarlet Spritz** Hub Raspberry Liqueur, Wycliff Brut, lemon, served on the rocks **12**

**Espressotini** Espresso Infused VOhio Vodka, Kamora, demerara, served up **13** *check out our dessert menu for more sweet 'tinis*

**Cocktail & Spirit Fights** Try something Sweet or Neat! Ask your server about our current flights. **20**

## 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>

## Beer · Cider · Seltzers

### WHAT'S ON DRAFT?

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

### COLUMBUS & OHIO CANS

<b>Seventh Son "Assistant Manager"</b> Golden Ale, 4.5%	<b>7</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>Homestead "Sun-Kissed Wheat"</b> American Wheat, 5.4%	<b>7</b>
<b>Rhinegeist "Beer For Humans"</b> Easy Hop Ale, 4.5%	<b>7</b>
<b>Land Grant "Oh Sure"</b> IPA, 6.4%	<b>7</b>
<b>Rhinegeist "Juicy Truth"</b> Hazy Juicy IPA, 6.5%	<b>7</b>
<b>Saucy Brew Works "Love You Bye"</b> Hazy IPA, 8.0%	<b>8</b>
<b>Brewdog "95"</b> Lo-Cal Tropical Session IPA, 4.0%	<b>7</b>
<b>Brewdog "Elvis Juice"</b> American IPA, 6.5%	<b>7</b>
<b>Sonder "You Betcha!"</b> New England IPA, 6.5%	<b>7</b>
<b>Columbus Brewing Company "Bodhi"</b> Double IPA, 8.3%	<b>8</b>

### MACRO · SELTZERS · MORE

<b>Bud Light</b> Lager, 4.2%	<b>6</b>
<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%	<b>8</b>
Black Cherry, Peach, Pineapple, Tequila Lime	
<b>N.A. Brew Dog "Hazy AF"</b> Hazy IPA, Vegan, < 0.5%	<b>6</b>
<b>N.A. Wellbeing "Victory Wheat"</b> 16 oz., Vegan, < 0.5%	<b>9</b>

## BEVERAGES

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

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

**San Pellegrino Sparkling** **7**

**Hot Tea** **5**

# HUBBARD

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