

HUBBARD

BAR & GRILLE

LUNCH MENU

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 **10**

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

Hub Salad 🍷 mixed greens, blue cheese crumbles, dried cranberries, roasted pecans, red onion vinaigrette **10 / 14**

Wedge Salad 🍷 iceberg, bacon, crispy chickpeas, diced tomato, bleu cheese dressing **10 / 14**

Harvest Salad 🍷 mixed greens, shaved kale, roasted squash, apples, maple roasted walnuts, whipped herbed goat cheese, maple cider vinaigrette **11 / 15**

Steak Salad* 🍷 5 oz. sirloin, arcadian greens, local grilled corn, cherry tomato, red onion, radish, parmesan cheese, chimichurri drizzle **24**

Blackened Shrimp Salad 🍷 local greens, crispy onions, cucumber, diced tomato, sunflower seeds, parmesan cheese, creamy French dressing **24**

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 | Roasted Yukon Potatoes | 6 |
| Broccolini | 7 | | |

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 • 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 **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* 🍷 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

🍷: 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 GENERAL MANAGER Tyffany 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

Citrus Got Real Espolòn Reposado Tequila, Hub Blood Orange Super Juice, St Germain, tonic, half tajín rim, served on the rocks **13**

Cherry Mule Noble Cut Cherry Whiskey, Hub Ginger Shrub, lime, cream soda, served on the rocks **13**

Fall Festivities Middle West Bourbon, Hub Yam Cordial, bitters, cold foam, served up **15**

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

HUBBARD CLASSICS

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

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

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

Espressotini Espresso Patrón Reposado, Kamora, coffee demerara, half demerara coffee rim, served up **14** *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

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

WHITES

Glass / Bottle

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

REDS

Glass / Bottle

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

Beer · Cider · Seltzers

WHAT'S ON DRAFT?

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|---------------------------------------|----------|
| Hub Ave Lager Maumee Bay, 5.2% | 7 |
|---------------------------------------|----------|

Ask what else we're pouring from our three rotating taps today!

COLUMBUS & OHIO CANS

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

MACROS · SELTZERS · MORE

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|---|----------|
| 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 |
| Guinness Draught Stout, 4.2% | 6 |
| Blake's "Triple Jam" Berry Cider 6.5% | 7 |
| High Noon Seltzer 5.0% Black Cherry, Peach, Pineapple | 8 |
| N.A. Brewdog "Hazy AF" Hazy IPA, Vegan, < 0.5% | 6 |
| N.A. Seventh Son "Assistant Manager" Golden Ale, < 0.5% | 6 |
| N.A. Wellbeing "Victory Wheat" 16 oz., Vegan, < 0.5% | 9 |

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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