

# HUBBARD

## 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 **11**

**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 14

half-dozen 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**

**Hub Salad** **G** mixed greens, blue cheese crumbles, dried cranberries, roasted pecans, red onion vinaigrette **10 / 15**

**Wedge Salad** **GV** iceberg, bacon, crispy chickpeas, diced tomato, bleu cheese dressing **10 / 15**

**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, local grilled corn, cherry tomato, red onion, radish, parmesan cheese, chimichurri drizzle **26**

**Blackened Shrimp Salad** **G** local greens, crispy onions, cucumber, diced tomato, sunflower seeds, parmesan cheese, creamy French dressing **26**

DRESSINGS

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

### SIDES

Fries	5	Asparagus <b>G</b>	7
Sweet Potato Fries	6	Mac & Cheese	8
Parmesan Truffle Fries	7	White Cheddar Grits <b>G</b>	6
Crispy Brussels Sprouts <b>G</b>	6	Whipped Potatoes	6
Broccolini <b>G</b>	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** **G** 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** **G** 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\*** **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 **21**

### 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**

**Apple Glazed Salmon\*** **G** 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** **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:** 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.

# Cocktails

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

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

**Orange Fashioned** Patrón Single Barrel Reposado, orange bitters, Demerara, served over large rock **15**

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

**Citrus Got Real** Espolón Reposado Tequila, blood orange juice, St Germain, tonic, half tajín rim, served on the rocks **13**

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

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

**Cherry Mule** Noble Cut Dark Cherry Whiskey, lime, cream soda, served on the rocks **13**

**614 Sidecar** Watershed Bourbon Barrel Four Peel Gin, Watershed Apple Brandy, triple sec, lemon, half demerara rim, served up **15**

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

**Espressotini** espresso infused VOhio Vodka or Espresso Patrón Reposado, Kamora, coffee demerara, served up **14** *Check out our dessert menu for more sweet cocktails!*

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

### MACROS • SELTZERS • MORE

<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% Black Cherry, Peach, Pineapple	<b>8</b>
<b>N.A. Brewdog "Hazy AF"</b> Hazy IPA, Vegan, < 0.5%	<b>6</b>
<b>N.A. Seventh Son "Assistant Manager"</b> Golden Ale, < 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**

**San Pellegrino Sparkling** **8**

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

**Hot Tea** **5**

# HUBBARD

hubbardgrille.com • 793 N High St • 614.291.5000  
 f /HubbardGrille @HubbardGrilleShortNorth

EXECUTIVE CHEF Kurt Woodland