

HUBBARD

LUNCH MENU

Appetizers

Jalapeño Corn Bread 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, lemon, sweet and sour aioli, sesame seeds 16

Hub Brussels Sprouts 🍷 crispy, red wine reduction 11

Short Ribs & Shrimp 🍖 beef short rib, shrimp, white cheddar grits, tomato jus 16

Sampler Board 🍷 chef selected meats & cheeses, crispy chickpeas, figs, marinated olives, cornichons, crostini 20

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 🍅 San Marzano tomatoes, garlic herb croutons 8

Hub Salad 🍅 mixed greens, dried cranberries, roasted pecans, bleu cheese, red onion vinaigrette 10 / 15

Wedge Salad 🍷 bacon, crispy chickpeas, diced tomato, bleu cheese dressing 10 / 15

Harvest Salad 🍅 mixed greens, shaved kale, roasted squash, apples, maple roasted walnuts, whipped herbed goat cheese, maple cider vinaigrette 11 / 16

Steak Salad* 🍅 5 oz. sirloin, arcadian greens, local grilled corn, cherry tomato, red onion, radish, parmesan cheese, chimichurri drizzle 26

Blackened Shrimp Salad 🍅 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 🍅	7
Sweet Potato Fries	6	Mac & Cheese	8
Parmesan Truffle Fries	7	White Cheddar Grits 🍅	6
Crispy Brussels Sprouts 🍅	6	Whipped Potatoes	6
Broccolini 🍅	7	Basmati Rice 🍅	5

Breakfast

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

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

Frittata Burrito 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 🍖 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* 18

Fried Chicken Sliders all natural chicken tenders, cider-honey glaze, mayo, pickle, toasted bun topped with maple honey butter 16

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

Salmon BLT* 🍷 applewood bacon, tomato, spinach, dill tartar sauce, brioche 20

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

Ahi Tuna Wrap* 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 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

Apple Glazed Salmon* 🍷 sautéed greens tossed with quinoa, maple roasted walnuts, cranberries, roasted squash, apple gastrique 34

Pesto Linguine sun-dried tomato pesto, red onions, bell peppers, spinach, parmesan, roasted pistachios 22

Goat Cheese Ravioli 🍷 bacon, broccolini, caramelized onion, parmesan broth 24

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: 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

Classic Mimosa bubbly & orange juice - <i>ask about our other seasonal flavors</i> 12	Hot Honey Margarita Patrón Single Barrel Reposado Tequila, Hub Hot Honey, lime, orange liqueur 15	Scarlet Spritz Hub Raspberry Liqueur, champagne, lemon 13
Big Nut Skrewball Peanut Butter Whiskey, Frangelico Hazelnut Liqueur, Nocino Walnut Liqueur, cold brew coffee 13	Citrus Got Real Espolòn Reposado Tequila, blood orange juice, St Germain, tonic, half tajín rim 13	Peach Fizz Noble Cut Peach Whiskey, lemon, cream soda, peach ring garnish 13
Orange Fashioned Patrón Single Barrel Reposado, orange bitters, Demerara 15	Lavender Gaze OYO Honey Vanilla Vodka, Hub Blueberry Lavender Simple, lemon, soda 14	Hub Old Fashioned Russell's 6YR Rye Whiskey, strawberry honey simple, angostura bitters 15
Agave Cooler VOhio Vodka, agave, grapefruit, lime 12		Espressotini espresso infused VOhio Vodka or Espresso Patrón Reposado, Kamora, coffee demerara 14

Wines

BUBBLY & ROSÉS	Glass / Bottle
La Marca Prosecco Italy	12 / 48
La Jolie Fleur Rosé France	10 / 40

WHITES	Glass / Quartino / Bottle
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	12 / 18 / 48
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	11 / 17 / 44
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
Joel Gott Cabernet Sauvignon California	12 / 18 / 48
Franciscan 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

Beer • Cider • Seltzers

WHAT’S ON DRAFT?	
Hub Ave Lager Homestead Beer Co., Ohio, 4.4%	7
<i>We also have 3 rotating taps - ask what we’re pouring!</i>	

OHIO CANS	
Garage Beer “Classic” Light Lager, 4%	6
Brewdog “Cold Beer” Lager, 4.5%	7
Homestead Beer Co. “Pioneer” Pilsner, 4.7%	7
Rhinegeist “Beer for Humans” Easy Hop Ale, 4.5%	7
Brewdog “Elvis Juice” Cirus IPA, 6.5%	8
Brewdog “95” Lo-Cal Tropical Session IPA, 4.0%	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

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
Sweetwater “420” Extra Pale Ale, 5.7%	8
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% FLAVORS: Peach • Pineapple • Lemon	9
High Noon Vodka Peach Iced Tea 4.5%	9
High Noon Lucky One Blueberry Vodka Lemonade 4.5%	9
N.A. Seventh Son “Assistant Manager” Golden Ale, < 0.5%	6

NON-ALCOHOLIC BEVERAGES

Soda & More Iced Tea, Lemonade, Coke, Diet Coke, 7up, Root Beer, Ginger Ale, Cream Soda 4.5	Coffee French press made to order, regular and decaf available 6 / 8
San Pellegrino Sparkling 8	Hot Tea 5

Host Your Private Events at Hubbard



We offer a variety of group dining and reception packages for both business and social entertaining. The versatile second floor private event space includes a dining area with room for 44 seated and private bar & lounge. To inquire about your event or for additional information, scan the QR code or visit HUBBARDGRILLE.COM/PRIVATE-EVENTS today!