

HUBBARD

LUNCH MENU

Appetizers

Jalapeño Corn Bread maple honey butter 10

Tuna Tartare* G black garlic, sesame yum yum sauce, cucumber, wontons 18

Sweet & Spicy Calamari jalapeños, lemon, sweet & sour aioli, sesame seeds 16

Hub Brussels Sprouts G red wine reduction 11

Short Ribs & Shrimp G white cheddar grits, tomato jus 16

Sampler Board GV cheese & charcuterie, crispy chickpeas, figs, olives, cornichons, crostini 20

WINGS 14

half-dozen, bleu cheese or ranch,
choice of sauce: Bourbon BBQ • Buffalo
Hubs Rub • Pineapple Teriyaki

Soups & Salads

Tomato Soup G 8

Broccoli Cheddar
Soup 8

SALAD
ADD-ONS

Chicken 8 • Shrimp 10 • Salmon* 12
Sesame Seared Tuna* 10

Hub Salad G mixed greens, cranberries, pecans, bleu cheese, red onion vinaigrette 10 / 15

Caesar Salad G romaine, parmesan, sun-dried tomatoes, croutons, housemade dressing 10 / 15
ADD: anchovies +2

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

Blackened Shrimp Salad G mixed greens, crispy onions, cucumbers, tomatoes, sunflower seeds, parmesan, French dressing 26

DRESSINGS

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

Sides

Fries 5

Sweet Potato Fries 6

Parmesan Truffle Fries 7

Hub Brussels Sprouts G 6

Broccolini G 7

Asparagus G 7

Mac & Cheese 8

White Cheddar Grits G 6

Whipped Potatoes 6

Basmati Rice G 5

EXECUTIVE CHEF Kurt Woodland GENERAL MANAGER Eric Devlin

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 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 G beef short rib, Yukon potato hash with crispy brussels & Amish cheddar, tomato jus, topped with scrambled eggs 17

Sandwiches

served with Fries & Pickle Spear

SUB SIDE

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 18

Fried Chicken Sliders all natural chicken tenders, cider-honey glaze, mayo, pickle 16

Chicken Caesar Wrap grilled chicken, romaine, sun-dried tomatoes, bacon, parmesan, Caesar dressing, spinach wrap 21

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

Salmon BLT* G bacon, tomato, spinach, dill tartar sauce 20

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

Flatbreads

Pepperoni 17

Southwest chorizo, white cheddar, red onion, red bell peppers, corn, roasted red pepper sauce, avocado crema, tortilla strips 18

BBQ Short Rib banana pepper, Amish cheddar, crispy onion, Hub BBQ sauce drizzle 18

Mushroom & Spinach caramelized onions, four cheese & spinach cream sauce 17

Margherita tomatoes, fresh mozzarella, basil, garlic oil, balsamic drizzle 17

Buffalo Chicken Amish cheddar, tomato, celery, ranch drizzle 18

Entrées

All Natural Fried Chicken white cheddar grits, Hub Brussels Sprouts, black pepper gravy - please allow for a few extra minutes when ordering 25

Pork Chop* G bone-in 10 oz. chop, whipped potatoes, roasted cauliflower and brussels, bourbon demi glaze 38

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

PASTAS

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

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

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

Agave Cooler VOhio Vodka, agave, grapefruit, lime 12	Scarlet Spritz Hub Raspberry Liqueur, champagne, lemon 13	Espressotini espresso infused VOhio Vodka or Espresso Patrón Reposado, Kamora, coffee demerara 14
Hot Honey Margarita Patrón Single Barrel Reposado Tequila, Hub Hot Honey, lime, orange liqueur 15	Orange Fashioned Patrón Single Barrel Reposado Tequila, orange bitters, Demerara sugar 15	
Cherry Fizz Noble Cut Black Cherry Whiskey, lime, cream soda 13	Maple Manhattan Makers Mark Bourbon, maple syrup, sweet vermouth 13	
Lavender Gaze OYO Stone Fruit Vodka, Hub Pomegranate Lavender Simple, lemon, soda 14	Hub Old Fashioned Knob Creek Rye Whiskey, housemade apple cinnamon demerara, bitters 15	

Mocktails

Cucumber Basil Smash muddled cucumber & basil, lime, simple syrup, soda 10
Pomegranate Lavender Spritz Hub Pomegranate Lavender Simple, lemon, soda 10

Wines

BUBBLY & ROSÉS

Glass / Bottle

La Marca Prosecco Italy	12 / 48
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WHITES

Glass / Quartino / Bottle

La Jolie Fleur Rosé France	10 / 15 / 40
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

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

Beer · Cider · Seltzers

WHAT'S ON DRAFT?

Hub Ave Lager Homestead Beer Co., Ohio, 4.4%	7
We also have 3 rotating taps - ask what we're pouring!	

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
Columbus Brewing Company IPA, 6.3%	8
Brewdog "Elvis Juice" Citrus 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% Peach • Pineapple • Lemon	9
High Noon Non-Carbonated 4.5%	9
Vodka Peach Iced Tea • Blueberry Vodka Lemonade	
N.A. Beer: Seventh Son "Assistant Manager" < 0.5%	6

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