

Hubbard Grille

793 N High St 43215-3452 · +16142915000 · Updated: Jan 14, 2026

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APPETIZERS 7

Jalapeno Corn Bread	\$10.00
baked fresh daily; served with maple honey butter	
Crispy Brussels Sprouts g	\$10.00
the Hubbard classic - crispy sprouts, red wine reduction	
Tuna Tartare*	\$18.00
sushi grade ahi tuna, black garlic, sesame yum yum sauce, cucumber, crispy wontons	
Short Ribs & Shrimp g	\$16.00
pulled beef short rib, sautéed shrimp, white cheddar grits, tomato jus	
Sweet & Spicy Calamari	\$16.00
fried calamari, jalapeno, lemon, daikon sprouts, sweet & sour aioli, sesame seeds	
Fresh Burrata g v	\$18.00
prosciutto, figs, arugula, e.v.o.o., balsamic, crostini	
Wings	\$15.00
8 wings in choice of sauce: Bourbon BBQ, Buffalo, Hubs Rub, Pineapple Teriyaki - served with bleu cheese or ranch	

SALADS 5

Tomato Soup	\$8.00
roasted San Marzano tomatoes, garlic herb croutons	
Hub Salad g	AVAILABLE OPTIONS
artisan greens, sweet curried almonds, cranberries, gorgonzola, red onion vinaigrette	
	\$9.00
	\$13.00
Harvest Salad g	AVAILABLE OPTIONS
mixed greens, shaved kale, roasted butternut squash, apples, maple roasted pecans, whipped herbed goat cheese, maple cider vinaigrette	
	\$10.00
	\$14.00
Wedge Salad g v	AVAILABLE OPTIONS
iceberg lettuce, bacon, crispy chickpeas, diced tomato, bleu cheese dressing	
	\$8.00
	\$12.00
Blackened Shrimp Salad g	\$24.00
local greens, crispy onions, bacon, cucumber, tomato, sunflower seeds, parmesan cheese, creamy French dressing	

SANDWICHES 4

Hubbard Burger* g **\$17.00**

grilled onions, American cheese, bacon jam, pickles, lettuce, Hub sauce, toasted brioche bun // Classic Cheeseburger available upon request

Fried Chicken Sliders **\$16.00**

3 sliders: all natural chicken tenders, cider-honey glaze, mayo, pickle, toasted bun

Salmon BLT* g **\$19.00**

pan-seared salmon, applewood bacon, tomato, spinach, dill tartar sauce, knotted brioche

Shiitake Mushroom Sandwich g **\$16.00**

sautéed mushrooms, caramelized onions, sriracha garlic aioli slaw, crispy carrots, toasted ciabatta // vegan preparation available upon request

FLATBREADS 5

Pepperoni Flatbread **\$17.00**

local pepperoni, provolone, mozzarella, house marinara

BBQ Chicken Flatbread **\$18.00**

grilled chicken, bacon, banana pepper, red onion, mild Amish cheddar & American blend, house BBQ sauce

Mushroom & Spinach Flatbread **\$17.00**

button mushrooms, caramelized onions, spinach, house four cheese blend

Margherita Flatbread **\$16.00**

local heirloom tomatoes, fresh mozzarella, basil, garlic oil, balsamic drizzle

Tex Mex **\$19.00**

chorizo sausage, peppers, onions, roasted bell pepper sauce, queso fresco, sour cream drizzle

ENTRÉES 5

Pasta Rosa

AVAILABLE OPTIONS

sautéed asparagus, mushrooms, spinach, served with toasted ciabatta

\$19.00

Chicken: \$8.00

Shrimp: \$10.00

All Natural Fried Chicken **\$25.00**

housemade fried chicken, white cheddar grits, crispy brussels sprouts in a red wine reduction, black pepper gravy - please allow a few extra minutes when ordering

Goat Cheese Ravioli v

AVAILABLE OPTIONS

fresh local ravioli, bacon, broccolini, caramelized onion, grated parmesan

\$22.00

Chicken: \$8.00

Shrimp: \$10.00

Pork Chop* g **\$38.00**

bone-in 10 oz. chop, house cut & brined, whipped potatoes, roasted cauliflower and brussels, bourbon demi glaze

Apple Glazed Salmon* g **\$32.00**

pan-seared salmon, apple gastrique, sautéed greens, roasted acorn squash, cranberries, quinoa, toasted walnuts

FROM THE GRILLE 4

12 oz. New Zealand Lamb Chops* g	\$44.00
8 oz. Hanger Steak* g	\$39.00
10 oz. New York Strip* g	\$45.00
8 oz. Filet Mignon* g	\$48.00

SIDES 9

French Fries	\$5.00
Sweet Potato Fries	\$6.00
Truffle Parmesan Frie	\$7.00
Crispy Brussels Sprouts g	\$6.00
Broccoli g	\$8.00
Asparagus g	\$8.00
Mac & Cheese	\$8.00
White Cheddar Grits	\$6.00
Whipped Potatoes	\$6.00

COCKTAILS 11

Agave Cooler	\$11.00
VOhio Vodka, agave, grapefruit, lime, served on the rocks	
Cello Drop	\$14.00
Watershed 4 Peel Gin, Noble Cut Limoncello, half demerara and lemon zest rim, served up	
Garden of Roses	\$13.00
Espolon Blanco Tequila, rose water grenadine, lime, St Germain, soda, served with a large ice cube	
Hub Old Fashioned	\$15.00
Russels 6YR Rye, tomatillo cardamon simple syrup, angostura bitters, lemon express, served with a large rock	
Cherry Fizz	\$12.00
Noble Cut Black Cherry Whiskey, lemon, demerara, topped with cream soda, served on the rocks	
Maple Manhattan	\$15.00
Middle West Michelone Reserve Bourbon, house maple vermouth, angostura bitters, served with a large rock	
Apple of my Eye	\$15.00
House barrel aged Buffalo Trace Bourbon & Watershed Apple Brandy, P.F. Dry Curacao, angostura bitters, served up	

My Cousin Vimmy **\$13.00**

Hibiscus Vim & Petal Gin, St Germain, orange shrub, topped with prosecco, served on the rocks

Holy Smoke **\$13.00**

Montelobos Mezcal Tequila, Cherry Hickory Demara, Orange Bitters, half black salt rim, orange express, served up

What's the Buzz **\$15.00**

Patrón Reposado, Spiced Noble Cut Limoncello, St George Spiced Pear Liqueur, rhubarb bitters, buzz button, served with a large rock

Feature Cocktail & Spirit Flights **\$20.00**

Sweet or Neat? Ask about our current tastes.

BUBBLES & ROSÉS 3

Poema Cava Brut Rosé, Spain **AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$36.00

La Marca Prosecco, Italy **AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$48.00

La Jolie Fleur Rosé, France **AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$40.00

WHITE WINES 9

Hogue Riesling, Columbia Valley, Washington **AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$36.00

Protea Chenin Blanc, Western Cape, South Africa **AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$40.00

Intrinsic Sauvignon Blanc, Washington **AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$40.00

Whitehaven Sauvignon Blanc, Marlborough **AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$48.00

Kenwood Yulupa Chardonnay, Sonoma **AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$36.00

William Hill Chardonnay, Central Coast, California **AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$44.00

Estancia Pinot Grigio, California**AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$36.00

Maso Canali Pinot Grigio, Italy**AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$44.00

Tera d'Ora Moscato, California**\$44.00****RED WINES** 14**Mark West Pinot Noir, California****AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$36.00

Byron Pinot Noir, Santa Barbara County**AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$52.00

Alamos Malbec, Argentina**AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$36.00

Storypoint Cabernet Sauvignon, California**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$40.00

Franciscan Cabernet Sauvignon, California**AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$48.00

Banshee Cabernet Sauvignon, Sonoma**AVAILABLE OPTIONS**

Glass: \$14.00

Bottle: \$56.00

The Federalist Zinfandel, Spain**AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$44.00

Francis Coppola Merlot, California**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$40.00

The Pessimist Red Blend, Paso Robles**AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$52.00

Meiomi Pinot Noir, California**\$50.00****Oberon Cabernet Sauvignon, Napa****\$65.00****Prisoner "Unshackled" Cabernet Sauvignon, California****\$75.00**

Orin Swift "Abstract" Red Blend, Napa \$90.00

Orin Swift "8 Years in the Desert" Red Blend, Napa \$105.00

WHAT'S ON DRAFT? 1

Hub Ave Lager from Maumee Bay, 5.2%, 4.8% \$7.00

COLUMBUS & OHIO BEERS 12

Seventh Son "Assistant Manager" Golden Ale, 4.5% \$7.00

Jolly Scholar "Cold Beer Here" Lager, 5.0% \$7.00

Saucy Brew Works "El Lager" Mexican Lager, 4.1% \$7.00

Homestead "Sun-Kissed Wheat" American Wheat, 5.4% \$7.00

Rhinegeist "Beer For Humans" Easy Hop Ale, 4.5% \$7.00

Land Grant "Oh Sure" IPA, 6.4% \$7.00

Rhinegeist "Juicy Truth" Hazy Juicy IPA, 6.5% \$7.00

Saucy Brew Works "Love You Bye" Hazy IPA, 8.0% \$8.00

Brewdog "Light Speed" Lo-cal Hazy IPA, 4.0% \$7.00

Brewdog "Elvis Juice" American IPA, 6.5% 7 \$7.00

Sonder "You Betcha!" New England IPA, 6.5% \$7.00

Columbus Brewing Company "Bodhi" Double IPA, 8.3% \$8.00

MACROS, SELTZERS, & MORE 10

Bud Light, 4.1% \$6.00

Michelob Ultra, 4.2% \$6.00

Miller Lite, 4.2% \$6.00

Stella Artois, 5.0% \$7.00

Guinness Draught, 4.2% \$7.00

Blake's "Triple Jam" Berry Cider, 6.5% \$7.00

Untitled Art Seltzer, 5.0% \$9.00

Prickly Pear Guava, Blood Orange Pomegranate

High Noon Seltzer gf, 5.0% \$8.00

Black Cherry, Peach

N.A. Brew Dog "Hazy AF" gf **\$6.00**
Hazy IPA, Vegan, 0.5%

N.A. Wellbeing "Victory Wheat" gf **\$9.00**
16 oz., Vegan, 0.5%

NON-ALCOHOLIC ⁴

Soda & More **\$3.00**
Iced Tea, Lemonade, Coke, Diet Coke, 7up, Root Beer, Ginger Ale, Cream Soda

San Pellegrino Sparkling Water **\$5.00**

Coffee **AVAILABLE OPTIONS**
French press made to order, regular and decaf available sm: \$5.00
lg: \$7.00

Hot Tea **\$5.00**

DESSERT EATS ⁵

Chocolate Mousse **\$10.00**
with chocolate shavings & layers of strawberry preserves, topped with whipped cream

Caramel Cheesecake **\$10.00**
New York style cheesecake topped with housemade whipped cream, caramel, & crushed amaretto cookies

Brownie Sundae **\$10.00**
brownie, local Blue Bunny Vanilla Ice Cream, chocolate sauce, housemade whipped cream, sunflower butter buckeye (peanut free)

Vanilla-Honey Creme Brulee g **\$10.00**
creamy custard & caramelized turbinado sugar with a touch of natural honey sweetness

Upside-Down Cake **\$10.00**
served warm with local Blue Bunny Vanilla Ice Cream, topped with seasonal fruit compote

DESSERT DRINKS ³

Espresso Martini **\$14.00**
coffee infused vodka, Kahlua Coffee Liqueur, demerara, served up

Irish Coffee **\$12.00**
Jameson, Baileys Irish Cream, French pressed coffee, topped with housemade whipped cream

Chocolate Martini **\$14.00**
XXI Martini Chocolate, VOHio Vodka, Frangelico, served up

COFFEE & TEA ²

Coffee

French press made to order, regular and decaf available

AVAILABLE OPTIONS

sm: \$5.00

lg: \$7.00

Hot Tea

\$5.00

\$5 DRINKS 4

House Wine

Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon

AVAILABLE OPTIONS

glass: \$5.00

bottle: \$10.00

Hub Ave Lager

on draft, from Maumee Bay, 5.2%

Agave Cooler

VOhio Vodka, agave, grapefruit, lime, served on the rocks

House Highball

combine any well liquor with your preferred soda or juice mixer

\$5 FLATBREADS 4

Pepperoni Flatbread

local pepperoni, provolone, mozzarella, house marinara

BBQ Chicken Flatbread

grilled chicken, bacon, banana pepper, red onion, mild Amish cheddar & American blend, house BBQ sauce

House Mushroom & Spinach Flatbread

button mushrooms, caramelized onions, spinach, house four cheese blend

Margherita Flatbread

local heirloom tomatoes, fresh mozzarella, basil, garlic oil, balsamic drizzle

\$5 APPS 3

Truffle Parmesan Fries

Crispy Brussels Sprouts g

the Hubbard classic - crispy sprouts, red wine reduction

Jalapeño Corn Bread

baked fresh daily; served with maple honey butter

DINNER 8

Cheeseburger Sliders

\$7.00

Cheese Flatbread

\$7.00

Pepperoni Flatbread	\$8.00
Chicken Tenders	\$7.00
Grilled Chicken	\$8.00
Salmon*	\$12.00
House Mac & Cheese	\$7.00
Buttered Noodles	\$7.00

DESSERT 1

Ice Cream Sundae	\$3.00
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vanilla ice cream, chocolate syrup, whipped cream