

LUNCH & DINNER

EVERYDAY: 9 AM TO CLOSE

KITCHEN
by
HUBBELL & HUDSON

opportunities

HUBBELL & HUDSON CHEESE PLATE

Double Cream Brie, Smoked Gouda, Fresh Mozzarella, Dried Cranberries, Toasted Walnuts, Local Honey, Cracker Bread 11

CURED MEAT PLATE

Pork Capicola, Pork Salami, Pork Prosciutto, Dijon Mustard, Bacon Jam, Pickles, Garlic Bread 10

HALF ORDER QUESADILLA

Southwest Seasoning, Mozzarella, Aged Cheddar, Guacamole, Pico De Gallo, Sour Cream
Chicken 7 | Steak 8

DEVILED EGGS

Bacon Jam, Candied Jalapeños, Chives 5

BBQ SHRIMP

Bacon Wrapped Shrimp, Jalapeño, Cream Cheese, House Made Apricot Barbecue Sauce, Citrus Mayo 12

ROASTED RED BELL PEPPER HUMMUS

Fresh Cucumber, Carrot, Baby Artichokes, Cracker Bread 7.5

GRILLED STEAK LOADED FRIES

Cheddar Cheese Sauce, Pickled Jalapeños, Pico, Scallions, Cilantro 9

HAM & CHEESE SLIDERS

Black Forest Ham, American, Aged Cheddar, Side of Dijon Mustard, Pretzel Rolls 11

oak grilled burgers

Served with skinny fries, gluten-free bread available upon request. Substitute soup or side salad 2

THE ALL AMERICAN

Angus Beef, Oak Grilled Onions, Tomatoes, American Cheese, Iceberg Lettuce, Sesame Bun 10.5

OAK GRILLED CHICKEN

All Natural Chicken Breast, Herb Focaccia Bread, Baby Spinach, Mozzarella Cheese, Red Onion, Sautéed Mushrooms, Basil Pesto 12

VEGGIE GREEK BURGER

Black Bean Corn Patty, Feta Goat Cheese Spread, Olive Hummus, Cucumber, Tomato, Pickles, Bibb Lettuce, Wheat Bun 10

THE STANDARD BURGER

Angus Beef, Applewood Smoked Bacon, Cheddar, Lettuce, Tomatoes, Pickles, Red Onion, Sesame Bun 11

5 ALARM BUFFALO BURGER

Fresh Mozzarella, Cajun Seasoning, Grilled Jalapeños, Shredded Lettuce, Fresh Tomatoes, Sriracha Ketchup, Chipotle Mayo, Challah Bun 15

COWBOY BURGER

Cowboy Style Sirloin Patty, Cheddar, Avocado, Applewood Smoked Bacon, Lettuce, Jalapeños, Onions, Fresh Tomatoes, Pickles, Challah Bun 12.5

BLACK & BLUE BURGER

Black Angus Sirloin, Blue Cheese, Grilled Onions, Baby Spinach, Dijon Mustard, Whole Wheat Bun 12.5

TRUFFLE & BRIE BURGER

Angus Beef, Melted Brie, Lemon Arugula, Tomatoes, Truffle Aioli, Brioche Bun 16

TURKEY BURGER

Turkey Meatloaf Patty, Baby Swiss, Red Onion, Pickles, Mixed Greens, Apricot Glaze, Challah Bun 10

LOCAL FARM ALL BEEF HOT DOG

Traditional Condiments on the Side 11

kitchen plates

All plates served with house made garlic bread. Add a side salad or soup 2

GRILLED PORK CHOP

Basmati Rice, Fresh Steamed Broccoli, Roasted Red Bell Peppers, H1 Sauce 17

HUBBELL & HUDSON GREEK CHICKEN

8 oz. Grilled Herbed Chicken, Artichokes, Kidney Beans, Capers, Lemon Parmesan Sauce, Fresh Basil, Butter Whipped Potatoes, Broccoli, Scallion, Fresh Tomatoes 15

CAJUN SHRIMP ON BASMATI

Oak Grilled Shrimp, Holy Trinity Basmati Rice, White Wine Cajun Cream Sauce, Scallions 17

GRILLED SHRIMP PASTA

Oak Grilled Shrimp, Grilled Zucchini, House Marinara, Basil Pesto, Red Chili Flakes, Scallions, Chervil, Parsley, Angel Hair Pasta 17

BLACKENED 6 OZ. AHI TUNA

Grilled Zucchini, Butter Whipped Potatoes, White Wine Garlic & Parmesan Sauce, Baby Arugula, Basil Pesto 17.5

OAK GRILLED MAHI MAHI

Ginger Soy Glazed, Butter Whipped Potatoes, Grilled Asparagus, Arugula, Cilantro 17.5

MILANESE CHICKEN TENDERS

All-Natural Chicken Tenders, Oregano, Basil, Mac & Cheese 10

OAK GRILLED NORTHERN ATLANTIC SALMON

House-Made Sriracha Barbecue, Grilled Asparagus, Cilantro, Butter Whipped Potatoes 17.5

CHIPOTLE BUTTERNUT SQUASH PASTA

Penne Pasta, Toasted Garlic, Toasted Pecans, Southwest Seasoning, Scallions, Parmesan Cheese, Cilantro 9.5
Add 5 oz. Grilled Chicken Breast 4

BLACKENED CHICKEN ALFREDO

All Natural Chicken Breast, Red Onion, Tomato, Fettuccini, House-Made Alfredo Sauce, Fresh Basil 15

LASAGNA

Italian Sausage, Fresh Lasagna Sheets, Mozzarella, Whole Milk Ricotta, Basil, Parsley, House-Made Marinara, Side Salad 14

APRICOT GLAZED TURKEY MEATLOAF

All-Natural Turkey, Caramelized Onions, Spinach, Butter Whipped Potatoes, Green Beans 11

QUESADILLA

Southwest Seasoning, Mozzarella, Aged Cheddar, Guacamole, Sour Cream, Pico De Gallo, French Fries
Chicken 12 | Steak 14

breakfast for dinner

GREEK BREAKFAST

Two Poached Eggs, Kidney Beans, Garbanzo Beans, Artichokes, Herbed Chicken, White Wine Parmesan Sauce, Fresh Arugula, Wheat Toast 10

DINNER STEAK OMELET

H1 Rubbed Steak, Grilled Asparagus, Fluffy Omelet, Cilantro, Hollandaise, Pico De Gallo 15

FRIED CHICKEN & WAFFLE

5 oz. Boneless Fried Chicken, Two Over Easy Eggs, Bacon Jam, Maple Syrup, Powdered Sugar 12

CROISSANT BACON & EGG SANDWICH

Croissant, Applewood Smoked Bacon, Swiss, Scrambled Eggs 8

sides

HOLY TRINITY CAJUN BASMATI RICE 5

BROCCOLI & CHEESE GRATIN 4

OAK GRILLED ZUCCHINI 3.5

BISTRO BRUSSELS SPROUTS 3

GRILLED ASPARAGUS 4

GREEN BEAN ALMONDINE 3

BUTTON MUSHROOMS 4

MAC & CHEESE 3

BUTTER WHIPPED POTATOES 3

CHIPOTLE BUTTERNUT SQUASH 4

HERBED SWEET POTATO FRIES 3

SKINNY FRIES 2.5

PARMESAN TRUFFLED FRIES 3.5

DOUBLE DIP FRIES 2.5

SIDE SALAD 4

salad & soup bar

BUILD YOUR OWN SALAD

Small 8 • Large 10

SOUP BAR

Cup 4 • Bowl 7

ADD TO SOUP OR SALAD

Toasted Potato Roll 1.5

ADD PROTEIN TO SALAD

5 Large Gulf Shrimp 7

5 oz. Chicken Breast 4

4.5 oz. Scottish Salmon 9

6 oz. Fajita Steak 7

6 oz. Ground Sirloin Patty 6

fire it up

Choose a side from the sides section. Served with garlic bread

MEAT - CHOOSE ONE

Mahi Mahi 6 oz. 17

Ahi Tuna 6 oz. 17

Scottish Salmon 6 oz. 17

Shrimp 17

Pork Chop 10 oz. 17

Rib Eye 12 oz. 26

Sirloin Steak 8 oz. 20

Beef Tenderloin 6 oz. 29

Chicken Breast 8 oz. 13

RUB - CHOOSE ONE

H1 Steak Rub

Herbs De Provence

Southwest

Creole

Lemon Pepper

Black Pepper

SAUCE - CHOOSE ONE

H1 Steak Sauce

BBQ

Chipotle Butter

Beurre Blanc

Ginger Soy

House Made Hollandaise

sandwiches

Served with skinny fries, gluten-free bread available upon request. Substitute soup or side salad 2

hot

NEW GULF SHRIMP

Chopped Shrimp Patty, Mixed Greens, Fresh Tomato, Chipotle Mayo, Potato Roll 13

SIGNATURE FRIED CHICKEN

Fried Chicken, Honey Mustard Barbecue Sauce, Dill Pickles, Challah Bun 11

FRIED BOLOGNA

Fried Egg, Cheddar Cheese, American Cheese, Dijon Mustard, Roma Tomatoes, Challah Bun 10

SALMON BLT

Oak Grilled Salmon, Remoulade, Mixed Greens, Roma Tomatoes, Applewood Smoked Bacon, Wheat Bun 16

ULTIMATE GRILLED CHEESE

Aged Cheddar, Muenster, American Cheese, Applewood Smoked Bacon, Tomatoes, Sourdough Bread 14

CRISPY MAHI MAHI

Asian Slaw, Avocado, Cilantro, Spicy Mayo, Challah Bun 16

GRILLED FAJITA WRAP

Lettuce, Tomato, Grilled Onion, Cheddar, Pickled Jalapeño, Cilantro, Chipotle Mayo *Chicken 12 | Steak 14*

REUBEN

House-Made Corned Beef, Baby Swiss, House-Made Sauerkraut, House-Made Russian Dressing, Marbled Rye 13

CUBAN

Roasted Pork, Black Forest Ham, Baby Swiss, Dill Pickles, Basil Pesto, Ciabatta 11

cold

THE GRINDER

Cured Meats, Muenster Cheese, Dijonnaise, Basil Pesto, Red Onion, Tomato, Iceberg Lettuce, Herbed Focaccia Bread 11

HUBBELL & HUDSON TURKEY CLUB

Oven-Roasted Turkey, Lettuce, Tomatoes, Onion, Avocado, Applewood Smoked Bacon, Chipotle Mayo, Toasted Sourdough 12

TURKEY BRIE & CRANBERRY

Oven-Roasted Turkey, Brie, Cranberry Orange Ginger Spread, Mixed Greens, Chipotle Mayo, Toasted Multi-Grain 11.5

flatbreads

Add 5 oz. Grilled Chicken Breast 4

VEGETARIAN

House-Made Marinara, Roasted Red Bell Pepper, Balsamic Portobello, Double Cream Brie, Shaved Apple, Baby Greens 12

THE KITCHEN MARGHERITA

Tomatoes, House-Made Marinara, Basil Pesto, Fresh Basil, Parmesan Cheese, Fresh Mozzarella 14

BREAKFAST

MONDAY – FRIDAY: 7 AM TO 10:30 AM | WEEKEND BRUNCH: 7 AM TO 3 PM

We serve local, free range eggs, all cooked with Spanish olive oil

kitchen breakfast staples

GREEK BREAKFAST

Two Poached Eggs, Kidney Beans, Garbanzo Beans, Artichokes, Herbed Chicken, White Wine Parmesan Sauce, Fresh Arugula, Wheat Toast 10

HUEVOS RANCHEROS

Crispy Tortilla, Three Over Easy Eggs, Breakfast Potatoes, Black Bean Purée, Cilantro, Guacamole, Pico de Gallo 10

CORNED BEEF HASH

Two Poached Eggs, Hollandaise, Crispy Potatoes, Grilled Onions, Roasted Red Pepper, Fresh Tomato, Fresh Herbs 12.75

AVOCADO TOAST

Lemon Pepper, Fried Egg, Fresh Tomatoes 8.5

KITCHEN PETITE BREAKFAST

Two Eggs Over Easy, Crispy Herbed Potatoes, Tomatoes 6

TEXAS BREAKFAST

Two Eggs Your Way, Two Breakfast Sausages, Three Pancakes, Two Slices of Bacon, Breakfast Potatoes, Fire Roasted Salsa, Toast 14.5

STEAK & EGGS

Grilled Fajita Steak, Two Eggs Your Way, Toast, Breakfast Potatoes 13

KITCHEN CLASSIC

Two Eggs Your Way, Choice of Bread, Breakfast Potatoes, Choice of Ham, Bacon or Sausage 9

from the griddle

All items made from scratch, using all natural flours

BUTTERMILK PANCAKES

Powdered Sugar, Organic Maple Syrup 7
With: Blueberry 8.75; Chocolate Chips 8.75

OATMEAL GRIDDLE CAKE

Fresh Strawberries, Powder Sugar, Reduced Balsamic 6.75

BELGIAN IRON WAFFLE

Powdered Sugar, Organic Maple Syrup 6.5

FRIED CHICKEN & WAFFLE

5 oz. Boneless Fried Chicken, Two Over Easy Eggs, Bacon Jam, Maple Syrup, Powdered Sugar 12

TEXAS CUT FRENCH TOAST

Brioche Bread, Powder Sugar, Organic Maple Syrup 7

breakfast sandwiches

CAPRESE MUFFIN

Scrambled Eggs, Basil Pesto, Fresh Mozzarella, Tomatoes, EVOO, English Muffin 7.5

CROISSANT BACON & EGG

Croissant, Applewood Smoked Bacon, Swiss, Scrambled Eggs 8

BREAKFAST BURRITO

Caramelized Onions, Scrambled Eggs, Cheddar, Choice of Bacon, Ham or Sausage 7

BREAKFAST TACO

Scrambled Eggs, Chorizo, Cheddar, Red Fire Salsa, Cilantro; Choice of Flour or Corn Tortilla 3.5

YOGURT PARFAIT

Greek Yogurt, Fresh & Dried Berries, Flax Seed Granola, Peanuts, Honey Drizzle 6.99

SEASONAL FRUIT CUP

Combination of Fresh Melons, Pineapple & Berries 5.99

breakfast sides

CHICKEN APPLE SAUSAGE 3.5

BREAKFAST SAUSAGE 2.5

HAM SLICE 3

PANCAKE 2.5

CHOCOLATE CHIP PANCAKE 3

BLUEBERRY PANCAKE 3

APPLEWOOD SMOKED BACON 2.5

BREAKFAST POTATOES 2

TOAST 2

FRENCH TOAST 4

ENGLISH MUFFIN 1.5

BAGEL & CREAM CHEESE 3

TWO EGGS 2.5

SIDE OF FRUIT 3.25

& KIDS

Served with fresh cut fruit or skinny fries and fountain beverage for kids 12 & under

ALFREDO PASTA

House-Made Alfredo Sauce, Aged Parmesan 7

CHEESE QUESADILLA

American Cheese, Mozzarella Cheese 7

GRILLED CHEESE SANDWICH

American Cheese 7

KIDS BURGER

Plain Burger & Sesame Bun 9

TENDER TRIO

Three All-Natural Chicken Tenders 8

KITCHEN
by
HUBBELL & HUDSON

benedicts

NEW GULF SHRIMP BENEDICT

Shrimp Mousse, Pico de Gallo, Baby Arugula, English Muffin, House Hollandaise Sauce, Served with Breakfast Potatoes 13

NEW PORK CARNITAS BENEDICT

Roasted Pork, Two Poached Eggs, Grilled Jalapeño, Grilled Onion, Cilantro, Scallions, Corn Tortillas, House Hollandaise, Served with Black Bean Purée, Mozzarella 12

AVOCADO BACON MELT BENEDICT

Two Poached Eggs, Fresh Avocado, Maple Black Pepper Bacon, Smoked Gouda Cheese, English Muffin, House-Made Hollandaise, Served with Breakfast Potatoes 12.5

CERTIFIED ANGUS BEEF BURGER BENEDICT

6 oz. Patty, Poached Eggs, Cheddar Cheese, Fresh Spinach, Scallions, Challah Bun, Béarnaise Sauce, Served with Breakfast Potatoes 12

HAM & CHEESE BENEDICT

Black Forest Ham, Poached Eggs, Vermont Cheddar, House-Made Hollandaise, Toasted English Muffin, Served with Breakfast Potatoes 10

three egg omelets

Served with bread & roasted salsa; egg white available 1

HAM & SWISS OMELET

Black Forest Ham, Baby Swiss 8.5

FLORENTINE OMELET

Spinach, Bacon, Baby Swiss 8.5

RANCHERO OMELET

Black Beans, Jalapeños, Cilantro, Tomato, Cheddar 7.5

DINNER STEAK OMELET

H1 Rubbed Steak, Grilled Asparagus, Fluffy Omelet, Cilantro, Hollandaise, Pico De Gallo 15

build your own omelet

Served with bread & fire roasted salsa 6.5; egg white available 1

\$1 EACH

Mushroom	Tomatoes	Fresh Herbs
Jalapeños	Potatoes	Black Beans
Bell Peppers	Scallions	
Red Onion	Spinach	

\$1 EACH

Asparagus	Caramelized Onions	Baby Swiss
Roasted Red Peppers	Cheddar	Parmesan

\$1.5 EACH

Avocado	Fresh Mozzarella	Blue Cheese
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\$2.25 EACH

Sausage	Chorizo
Applewood Smoked Bacon	Black Forest Ham
Maple Pepper Bacon	Prosciutto

danish & pastry

BUTTER CROISSANT

CINNAMON ROLL

ALMOND CROISSANT

DANISH

MUFFINS

fresh squeezed juice

FRESH SQUEEZED JUICE

Orange or Grapefruit

12 oz. 16 oz.

3.60 4.99

Visit Hubbell & Hudson Bistro and Cureight at 24 Waterway Avenue.

Private Dining Rooms available for any occasion.

Follow us online: #hubbellandhudson



www.hubbellandhudson.com

*Our kitchen is NOT gluten-free and cross-contact may occur.

Some dishes may contain nuts, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness. Please let us know of any food allergies. Substitutions may require additional charges.