

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 11

NEW ONION RINGS TOWER

Barbecue Sauce, Miso Aioli, Sriracha Ketchup 8

DEVILED EGGS

Bacon Jam, Candied Jalapeños, Chives 5

BBQ SHRIMP

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

HALF ORDER QUESADILLA

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

NEW LOBSTER STUFFED AVOCADO

Miso, Hollandaise, Sliced Tomato, Mixed Greens 10

HAM & CHEESE SLIDERS

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

oak grilled burgers

Served with skinny fries, substitute soup or side salad 2 | Gluten-free bread available upon request.

NEW AMERICAN MELT

Two 4 oz. Hereford Patties, Oak Grilled Onions & Mushrooms, American Cheese, Pressed Potato Bun 12

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

TURKEY BURGER

Turkey Meatloaf Patty, Baby Swiss, Red Onion, Pickles, Mixed Greens, Apricot Glaze, Challah Bun 10.5

THE STANDARD BURGER

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

5 ALARM BUFFALO BURGER

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

COWBOY BURGER

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

NEW PB&J BURGER

Bacon Jam, House-Made Peanut Butter, Candied Jalapeños, Arugula, Potato Bun 12

NEW 44 FARMS ALL BEEF CHILI CHEESE DOG

Cheddar Cheese Stuffed, Red Onion, Chili Meat Sauce, Pickled Jalapeños, Cheese Sauce, Potato Bun 11

kitchen plates

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

NEW OAK GRILLED PORK SHANKS

H1 Barbecue, Asparagus, Bacon & Whole Grain Mustard Potato Salad, Scallions 19

HUBBELL & HUDSON GREEK CHICKEN

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

NEW CINCINNATI PASTA

Chili Meat Sauce, Mozzarella, Cheddar, Fried Egg, Scallions, Parmesan, Angel Hair Pasta 12

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, Tomatoes, Basil Pesto 17.5

NEW SUSTAINABLE FRIED CATFISH

Malt Vinegar Tartar Sauce, Bacon, Whole Grain Mustard Potato Salad 12

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

NEW PUMPKIN & SWEET POTATO RAVIOLI

Butternut Squash, Brown Butter, Capers, Tomatoes, Arugula, Fines Herbes, Roasted Almonds 14

Add 5 oz. Grilled Chicken Breast 4

Add 5 oz. Grilled Shrimp 7

BLACKENED CHICKEN ALFREDO

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

LASAGNA

Ground Sirloin, 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

NEW SUPER FOOD BOWL

Baby Corn, Broccoli, Red Bell Pepper, Artichoke, Portobello, Grilled Onions, Kidney Beans, Chick Peas, Romesco, Fried Egg 10
(vegan option: remove egg)

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 12.5

AVOCADO TOAST

Lemon Pepper, Fried Egg, Fresh Tomatoes 9

sides

STEAMED BASMATI RICE 3

OAK GRILLED BROCCOLI 3

OAK GRILLED ZUCCHINI 3.5

BISTRO BRUSSELS SPROUTS 3

GRILLED ASPARAGUS 4

GREEN BEAN ALMONDINE 3

BUTTON MUSHROOMS 4

MAC & CHEESE 3

WHOLE GRAIN MUSTARD
POTATO SALAD 3.5

ROASTED VEGETABLES 4

BUTTER WHIPPED POTATOES 3

HERBED SWEET POTATO FRIES 3

SKINNY FRIES 2.5

PARMESAN TRUFFLED FRIES 3.5

DOUBLE DIP FRIES 2.5

ONION RINGS 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

chef inspired tacos

Served with a side salad

NEW PORK CARNITAS

Crispy Pork, Jalapeños, Scallions, Grilled Onions, Fresh Lime, Avocado, Mozzarella, Cilantro 10

NEW SUSTAINABLE FRIED CATFISH

Iceberg Lettuce, Pico de Gallo, Malt Vinegar Tartar Sauce 11

NEW LOBSTER

Mixed Greens, Miso Aioli, Pico de Gallo 16

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

Hereford Rib Eye 12 oz. 26

Hereford Sirloin Steak 8 oz. 20

Hereford 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

Romesco

Beurre Blanc

Ginger Soy

House Made Hollandaise

sandwiches

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

hot

NEW TUNA SANDWICH

5 oz. Herbs de Provence Oak Grilled Tuna Filet, Cucumber, Tomatoes, Red Onion, Feta Goat Cheese Spread, Ginger Soy Dressing, Wheat Bun 14

SIGNATURE FRIED CHICKEN

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

NEW PROSCIUTTO PANINI

Prosciutto di Parma, Smoked Gouda, Caramelized Onions, Romesco, Basil Pesto, Ciabatta Bread 11

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

NEW PRESSED CUBAN

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

cold

NEW VEGETABLE PANINI

Portobello Mushroom, Grilled Asparagus, Roasted Bell Pepper, Avocado, Arugula, Mozzarella, Basil Pesto, Balsamic Dressing, Ciabatta Bread 12

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

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

NEW BREAKFAST MIGAS

Chorizo Scrambled Eggs, Salsa Verde, Avocado, Pico de Gallo, Feta Cheese 10

CORNED BEEF HASH

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

AVOCADO TOAST

Lemon Pepper, Fried Egg, Fresh Tomatoes 9

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

NEW CAPRESE TOAST

Scrambled Eggs, Roma Tomatoes, Mozzarella, Romesco, Basil Pesto, Multi Grain Bread 8.5

from the griddle

All items made from scratch, using all natural flours

NEW NUTELLA & BANANA PANCAKES

Banana Stuffed, Brûléed Banana, Blueberry, Maple Syrup, Powdered Sugar 9.5

BUTTERMILK PANCAKES

Powdered Sugar, Organic Maple Syrup 8
With: Blueberry 9.5; Chocolate Chips 8.75

OATMEAL GRIDDLE CAKE

Fresh Strawberries, Powder Sugar, Maple Syrup 7.25

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 12.5

TEXAS CUT FRENCH TOAST

Brioche Bread, Powder Sugar, Organic Maple Syrup 7

breakfast sandwiches

CROISSANT BACON & EGG

Croissant, Applewood Smoked Bacon, Swiss, Scrambled Eggs 8

BREAKFAST TACO

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

NEW STEAK & EGG BURRITO-MEXICAN STYLE

Fajita Beef, Grilled Onions, Grilled Jalapeños, Scrambled Eggs, Avocado, Cilantro, Salsa Verde, Lime 11

BREAKFAST BURRITO

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

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

APPLEWOOD SMOKED BACON 2.5

TWO EGGS 2.5

BREAKFAST SAUSAGE 2.5

BREAKFAST POTATOES 2

NOOSA YOGHURT 3

HAM SLICE 3

TOAST 2

4 oz. Single Serve.
Mexican Chocolate or Vanilla

PANCAKE 3

FRENCH TOAST 4

SIDE OF FRUIT 3.25

CHOCOLATE CHIP PANCAKE 3

ENGLISH MUFFIN 1.5

BLUEBERRY PANCAKE 3

BAGEL & CREAM CHEESE 3

& KIDS

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

RED OR WHITE OR MAC & CHEESE PASTA

House-Made Alfredo Sauce or Marinara or Cheese Sauce, Penne Noodles 7

CHEESE QUESADILLA

American Cheese, Mozzarella Cheese 7

NEW KIDS PB&J

Seasonal Jam, House Made Peanut Butter, Nutella, Sourdough 7

NEW KIDS HOT DOG

Potato Bun 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 LOBSTER STUFFED AVOCADO BENEDICT

Maine Lobster, One Poached Egg, Miso Hollandaise, Fresh Tomatoes, Mixed Greens, Side of Fresh Fruit 13

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

NEW PRESSED HAM & CHEESE BENEDICT

Ham Steak, Poached Eggs, Cheddar, House-Made Hollandaise, Arugula, Croissant, 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

\$.50 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	12 oz.	16 oz.
Orange or Grapefruit	3.60	4.99

Try our
NEW DESSERTS

Available in the Espresso Bar

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.