

Beer Menu

CANS

Anchor Brewing
Blood Orange Blonde 5

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Mango Wheat 5

5 Rabbit 5 Lizard Witbier 6

Tocayo Hominy White Ale 5

Vander Mill
Totally Roasted 7

Surly Citra 7

Dale's Pale Ale 5

BOTTLES

Great Lakes
Eliot Ness Lager 6

Great Lakes Turntable Pils 6

Moose Drool Brown Ale 6

Stone Delicious IPA 7

Kentucky Bourbon
Barrel Ale 9

Virtue Michigan Harvest 6

Virtue Michigan Brut 6

DRAFT

Vander Mill
Apple Raspberry 7

Pacific Coast
Dry Hard Apple Cider 8

Rotating Handle
ask server for selection

Off Color Apex Predator 8

21st Amendment
Rotating Selection 7

Steigl Radler 7

La Fin du Monde 9

Allagash White 7

Three Floyd's
Rotating Selection 8

Metropolitan Flywheel 6

Deschutes Fresh Squeezed 7

Lagunitas IPA 7

Lagunitas
Lil Sumpin Sumpin 8

Half Acre Daisy Cutter 7

Dogfish Head
Sequench Ale 7

Pilsner Urquell 7

Goose Island 312 6

Goose Island Green Line 6

Stella Artois 6

Guinness 8

Samuel Adams Seasonal 6

Bell's Two Hearted Ale 6

Shared Plates

Bacon Wrapped Dates 10

medjool dates, goat cheese,
red pepper sauce

Lamb Meatballs 15

eggplant puree, tomato,
olive & pepper conserva

Brown Ale Braised Pork Belly Tacos 14

crispy potatoes, fried quail egg,
grilled onions, hubbard sauce

Tuna Tartare Tacos 15

corn tortilla, avocado, sesame, soy,
pickled chilies, cucumber salad

Oysters 16/28

lemon, cocktail sauce,
mignonette

Maine Lobster Ravioli 17

saffron cream sauce, bursted cherry tomato,
crispy caper, micro basil

Fried Chicken 14

spicy honey mustard, white BBQ sauce,
pickled vegetables

Salads

additional options for salads include
chicken (5), salmon (6), tuna (6), shrimp (7), or steak (7)

Traditional Cobb Salad 12

grilled chicken, cucumber, mushroom,
avocado, bacon, tomato, radish,
bleu cheese dressing

Niçoise Salad 16

grilled tuna, field greens, haricot verts,
tomato, niçoise olive, hard boiled egg,
red wine vinaigrette

Shaved Brussel Sprout Salad 11

hearts of romaine, parmesan cheese,
toasted ciabatta, white anchovy tempura

Tuscan Kale Salad 9

walnuts, pickled blackberries,
ricotta salata, shallot vinaigrette

Grilled Steak Salad 14

marinated skirt steak, watercress, charred mushrooms,
sweet & sour cipollini onions,
farm fresh cheese, horseradish dressing

Hubbard's Lyonnaise 13

sweet and bitter greens, nueske lardon,
poached farm egg, shallot vinaigrette, toasted brioche

all salads can also be served as a wrap.

Soup

Lobster Bisque 10

classically served table side

Creamy Wild Rice 8

smoked chicken,
winter vegetables,
buttermilk biscuit



Snacks

Black Tuscan Kale Chips 4

Marinated European Olives 4

Roasted Mixed Nuts 4

House Made Beef Jerky 6

Duck Bocadillo "Sloppy Joe" with Lavash 7

Spanish Tuna & Toasted Pumpernickel 7



Flatbreads

Mushroom & Asparagus Flatbread 13

gruyere cheese, king oyster mushroom, roasted shallot, truffle vinaigrette

Chorizo & Goat Cheese Flatbread 14

house made chorizo, goat cheese, piquillo pepper, radish, fresno chili pepper

Three Cheese Flatbread 13

fresh mozzarella, pecorino tuscano, monterey jack, thyme, toasted chili

Jambon and Manchego 14

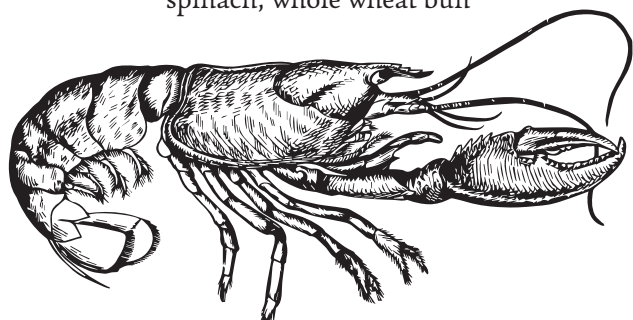
serano ham, grated tomato, manchego cheese, garlic, olive oil, fresh parsley

Sandwiches

Hubbard Burger 12
slagel family farm,
double bacon cheeseburger
make it brunch fried egg, mushroom gravy (2)

Grilled Grass Fed Bison Burger 17
tomato jam, taleggio cheese,
caramelized onion, malted vinegar pickle,
cracked pepper aioli

Turkey Burger 14
organic turkey, brie, cranberry mostarda,
spinach, whole wheat bun



Lobster Roll 18
Maine lobster salad, red onion, celery, lettuce, aioli,
New England hot dog bun

Chicken BLT 11
lettuce, tomato, bacon,
avocado, aioli, sourdough

Grilled Steak Sandwich 15
pickled red onion, watercress, rosemary romano,
horseradish vinaigrette

King Crab BLT 18
applewood smoked bacon,
heirloom tomato, watercress,
avocado-jalapeno mayo

Turkey Club 13
classically done, roasted garlic aioli

Chickpea Crepe 13
roasted cauliflower, spinach,
harissa, brown lentils,
oven roasted tomato, cucumber salad

Sides 5 each

French Fries
Sweet Potato Fries,
Grilled Asparagus
Crispy Brussels Sprouts,
Baked White Beans
Cucumber Red Onion Salad

WINTER 2017

**Consuming undercooked meat, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.*

Executive Chef Matthew Wilde
Sous Chef Victor Vega

Wine Menu

ROSE

LaPostolle Le Rosé, *Chile* 12 / 48

Vie Vite Rosé, *France* 14 / 56

Vie Vite Rosé 1.5L, *France* 140

Vie Vite Extraordinaire, *France* 80

Montrose Prestige, *France* 64

SPARKLING

Domaine Chandon, *California* 12 / 48

Mionetto Prosecco, *Italy* 11 / 44

Mionetto Prosecco 1.5L, *Italy* 100

Luca Paretti Rosa Spumante, *Italy* 12 / 48

Moët & Chandon Impérial Champagne, *France* (187 ml) 16

Moët & Chandon Rosé Impérial Champagne, *France* (187 ml) 20

Moët & Chandon Impérial Champagne, *France* 140

Moët & Chandon Rosé Impérial Champagne, *France* 180

Veuve Cliquot Champagne, *France* 160

Veuve Cliquot Rosé Champagne, *France* 200

Moët & Chandon Ice Impérial Champagne, *France* 120

Moët & Chandon Grand Vintage Champagne, 2006 *France* 280

Moët & Chandon Grand Vintage Champagne, 2008 *France* 240

Moët & Chandon Grand Vintage Rosé Champagne, 2008 *France* 300

Veuve Clicquot La Grande Dame Champagne, 2006 *France* 400

Veuve Clicquot La Grande Dame Rosé Champagne, 2006 *France* 600

Veuve Clicquot Vintage Champagne, 2008 *France* 280

Veuve Clicquot Vintage Rosé Champagne, 2008 *France* 320

RED

Velvet Devil Merlot, *Columbia Valley* 12 / 48

Boom Boom Syrah, *Columbia Valley* 58

Reunion Malbec, *Argentina* 14 / 56

Chateau La Rame Bordeaux Rouge, *France* 15 / 60

Sean Minor Four Bears Cabernet, *Paso Robles* 12 / 48

Napa Cellars Cabernet Sauvignon, *Napa Valley* 14 / 52

Intrinsic Cabernet Sauvignon, *Columbia Valley* 80

Newton Red Label Cabernet Sauvignon, 2014 *Sonoma County* 100

Jordan Cabernet Sauvignon, *Alexander Valley* 120

Raymond Cabernet Sauvignon Napa Reserve, 2014 *Napa Valley* 160

Darioush Cabernet Franc, 2014 *Napa Valley* 200

Folie a Deux Pinot Noir, *Sonoma Coast* 13 / 52

Sonoma Cutrer Pinot Noir, *Sonoma Coast* 18 / 72

Brooks Pinot Noir, *Willamette Valley* 16 / 64

Cloudy Bay Pinot Noir, *New Zealand* 100

Darioush Pinot Noir, 2014 *Russian River Valley* 220

Hermanos Pecina Rioja, *Spain* 12 / 48

Numanthia Termes Tempranillo, 2013 *Spain* 80

The Prisoner Red Blend, *Napa Valley* 120

WHITE

Ramon Bilbao Albariño, *Spain* 13 / 52

Terrazas Reserva Torrentes 14 / 46

Claris Pinot Grigio, *Italy* 12/48

Sonoma Cutrer Private Select Chardonnay, *Sonoma Coast* 18 / 72

Bernier Chardonnay, *France* 12 / 48

Newton Red Label Chardonnay, *Napa/Sonoma County* 100

Newton Unfiltered Chardonnay, 2014 *Napa Valley* 140

Jordan Chardonnay, *Russian River Valley* 120

Chateau de Sancerre Sauvignon Blanc, *France* 15 / 60

Otto's Dream Sauvignon Blanc, *New Zealand* 12/48

Cloudy Bay Sauvignon Blanc, *New Zealand* 90

Cape Mentelle Sauv Blanc/Semillon, *Margaret River* 72