



RESTAURANT ~ PUB ~ COUNTRY INN

HUBLERSBURG INN

Est. 1827

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HUBLERSBURG
WALKER

STARTERS & SMALL PLATES

SHORT RIB POUTINE | \$13

fresh cut fries / cheese curd / beef gravy / scallion

BAKED CAMEMBERT | \$10

pecan / figs / crostini / herbs

SGR FRIES | \$8

fries / spicy garlic ranch / bacon / melted cheddar jack / scallions

GERMAN PRETZEL | \$10

house sweet hot mustard / beer cheese sauce

CRAB CHIPS | \$12

house fried seasoned potato chips / lemon garlic aioli / cheddar jack guacamole / white bean salsa

FRIED WISCONSIN CHEESE CURDS | \$7 HALF LB / \$12 FULL LB

lightly breaded / SGR (spicy garlic ranch) dipping sauce

STEAMED CLAMS | \$13

roasted garlic / shallot / bacon / white wine / herbs / butter / baguette

BISON SLIDER | \$12

bacon / roasted garlic aioli / caramelized onion / cheddar / brioche roll

SALADS

ADD A PROTEIN TO ANY SALAD

Chicken +\$5 / Steak +\$7 / Shrimp +\$6

Salmon +\$6 / Crabcake +\$7

FALL SPINACH | \$13

apple / walnuts / bacon / cherries
bleu cheese / shaved brussels
sprouts / bacon dressing

CHOPPED | \$13

romaine / pecans / cranberry
roasted squash / crouton
bacon / strawberry / cheddar jack
champagne vinaigrette

CAESAR | \$10 ENTRÉE / \$5 PETITE

chopped romaine / shaved
parmesan / herb crouton
caesar dressing

SIDE GARDEN SALAD | \$5

field greens / tomato
cucumber / carrots

ROASTED BEET & GOAT CHEESE | \$12

field greens / pecans / carrots
balsamic glaze / apple cider
vinaigrette

HUBLERSBURG HOTEL SALAD | \$11

A tradition started over 40 years ago by Ken & Sally. Try it with the original house dressing - Sally Supreme or choose your own.
mixed greens / tomatoes
cucumbers / carrots
shredded mozzarella / french fries
grilled onions

DRESSINGS

champagne vinaigrette / balsamic vinaigrette / bacon dressing
apple cider vinaigrette / ranch / sally supreme / thousand island / bleu cheese

CHARCUTERIE

\$15

LOCAL GOOT ESSA CHEESES

SALAMI / CHORIZO

HONEYCOMB

WHOLE GRAIN MUSTARD

CORNICHON / FIG

SOUP

TOMATO BISQUE | \$3.75 CUP \$6 BOWL

cream / shaved parmesan

SOUP DU JOUR

ask your server for today's offering

WINGS

HALF ORDER (5) | \$6.50

FULL ORDER (10) | \$12

TABLE ORDER (25) | \$27.50

BONELESS (1LB) \$10

hand breaded / crispy fried

HOUSEMADE SAUCES | LISTED MILD TO HOT

Chipotle BBQ

Garlic Parmesan

SGR - Spicy Garlic Ranch
(our signature sauce)

Buffalo

Maple Sweet Chili

Chef's 7 Spice Dry Rub

Carolina Hot Mustard

Sweet & Spicy

Wildfire BBQ

The Reaper (Crazy HOT!)

*wings are gluten free EXCEPT boneless
all sauces are gluten free EXCEPT
maple sweet chili

The Hublersburg Inn is pleased to offer a variety of gluten free options however, we are not a gluten-free restaurant and cannot ensure that cross contamination will never occur. Some items not marked GF or V can be made so by omitting an ingredient where possible. Please ask your server for more information. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

vegetarian option

gluten free option

BURGERS

8OZ / HANDFORMED / PREPARED TO YOUR LIKING

HUBIE BURGER | \$13



our now famous burger! provolone / fries
fried onions / lettuce / tomato / spicy garlic
ranch / brioche roll

DAKOTA BURGER | \$12

bacon / frizzled onions / cheddar / BBQ sauce
brioche roll

BLACK & BLEU BURGER | \$12

bacon / bleu cheese / chipotle ketchup
lettuce / brioche roll

MUSHROOM SWISS | \$12

black truffle aioli / grilled mushrooms / swiss
lettuce / brioche roll

CLASSIC BURGER | \$11

choice of cheese / lettuce / tomato / onion
brioche roll

BLACK BEAN BLT | \$11

chipotle black bean burger / smoked gouda
tomato bacon jam / red pepper aioli / avocado
greens / brioche roll

BLACK BEAN CHIPOTLE BURGER OR GRILLED CHICKEN
BREAST MAY BE SUBSTITUTED FOR ANY BURGER

HANDHELDS

FALL TURKEY | \$10



multigrain / apple butter
bacon / spinach / gouda

HAM & FIG | \$11



pretzel roll / fig jam / brie
apple / bacon

FRENCH DIP | \$12

toasted roll / shaved beef
au jus / provolone

REUBEN | \$12

corned beef / Hubie kraut /
melted swiss / 1000 island / rye

RACHEL | \$11

roasted turkey / coleslaw / melted swiss / 1000 island / rye

PHILLY CHEESESTEAK | \$11

shaved ribeye / grilled onion / choice of cheese or cheese
sauce / available with chicken

SNYDERTOWN CHEESESTEAK | \$12



shaved ribeye / swiss cheese / caramelized onion / spicy
garlic ranch sauce / available with chicken

GRILLED PORTABELLA CHEESE "STEAK" WRAP | \$10

fontina / grilled portabella / grilled onions / spinach
roasted peppers / sweet chili aioli / herb flour tortilla

HERB FLATBREAD SAMMIES

CHICKEN BACON RANCH | \$11
grilled chicken / bacon
pepperjack cheese

BEET & GOAT CHEESE | \$10
greens / tomato
raspberry vinaigrette

ALL HANDHELDS MAY BE PREPARED AS A WRAP WITH HERB FLOUR TORTILLA

Burgers and Handhelds served with choice of house fried seasoned potato
chips or coleslaw. Sub baked beans or side of fresh cut fries \$2

ON THE SIDE

FRESH CUT FRIES | \$4

one pound / hand cut
add cheese sauce \$2

SWEET POTATO WAFFLE FRIES | \$6

7 spice tossed / maple chili dipping
sauce

FRIED BRUSSEL SPROUTS | \$6

brown butter / lemon / parsley

SMASHED RED SKIN POTATOES | \$4

fresh herbs / butter / scallion

FINGERLING POTATOES | \$4

herbs / sea salt / truffle aioli

GRILLED ASPARAGUS | \$5

fresh herbs / walnuts / parmesan
balsamic glaze

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features & live music!

814-383-2616

HUBLERSBURGINN.COM

FOR TAKE OUT AND CURBSIDE PICK UP!

AVAILABLE AFTER 4 PM

THE MAIN COURSE

BRAISED BEEF SHORT RIB | \$23

mushroom gravy / red skin mashed potato / asparagus

FILET MIGNON | \$33

7oz filet / bleu cheese butter / mushroom-onion conserva
roasted fingerling potato / asparagus

LIVER & ONIONS | \$16

pan jus / caramelized onions / summer vegetable
red skin mashed potato / add bacon \$2

BLACKENED CHICKEN PASTA | \$18



cajun cream / scallion / tomato / spinach / bell pepper / fettuccine

CRAB CAKES | \$24

jumbo lump crab / cajun dill remoulade / asparagus
roasted fingerling potato

FISH & CHIPS | \$16

beer battered haddock / fresh cut fries / coleslaw / house made tartar

SHRIMP PASTA | \$18

cilantro-almond pesto / roasted squash / bell pepper / confit onion
tomato / fettuccine

CITRUS GLAZED SALMON | \$21

herb butter / butternut squash risotto / asparagus

BUTTERNUT SQUASH RAVIOLI | \$16



sage brown butter / ricotta / parmesan / mascarpone
toasted walnut

In lieu of raising our prices across the menu during the covid-19 pandemic we have implemented a \$1 per person seat charge. This offsets random, unforeseen food price increases, decreased revenue from capacity restrictions, sanitation and PPE costs. Thank you for your understanding and support!