

EASTER

AT THE HUBLERSBURG INN

BRUNCH

(brunch menu items only available from 10 am - 1 pm)

CLASSIC EGGS BENEDICT

poached egg / english muffin / canadian bacon
hollandaise / home fries \$12

CRAB CAKE BENEDICT

poached egg / lump crab cake / english muffin
spinach / tarragon hollandaise / home fries \$16

FILET BENEDICT

two 2oz filets / english muffin / bordelaise
home fries \$16

GRAND MARNIER FRENCH TOAST

cinnamon swirl brioche / grand marnier strawberries
maple syrup / whipped cream / home fries \$13 (v)

BRUNCH TOTCHOS

tater tots / egg / bacon / cheese / sriracha aioli / scallion \$13

STARTERS & small plates

(available all day)

ASPARAGUS & CRAB BISQUE

asparagus purée / lump crabmeat
pea shoots / c \$6 (gf/v w/o crab)

TOMATO BISQUE

cream / shaved parmesan c \$4 (v/gf)

TEMPURA CAULIFLOWER

sesame seed / scallions / sweet chili sauce \$8 (v)

CHARCUTERIE

local goat essa cheeses / cured meats
fig / honey comb / seasonal fruits \$16

DEVEILED EGGS

happy valley bacon lardons / whipped egg yolk
pepperoncini \$12 (gf)

BARBEQUE SHRIMP

crispy fried popcorn shrimp
housemade chipotle barbecue \$14 (gf)

GERMAN PRETZEL

house sweet hot mustard / beer cheese dip \$10 (v)

BRUSSELS SPROUTS

fried / brown butter / lemon / butter / parsley \$8 (v/gf)

SALADS

(available all day)

STRAWBERRY FETA

field greens / strawberry / feta / sliced almonds
balsamic glaze / champagne vinaigrette \$12 (v/gf)

CAESAR

romaine / shaved parmesan / herb crouton
petite \$6 entrée \$ 10 (v/gf without crouton)

TRADITIONAL

HUBLERSBURG HOTEL

tomato / cucumber / carrot / mozzarella
french fries / grilled onions / choice of dressing \$ 12 (v/gf)

SIDE GARDEN SALAD

field greens / tomato / cucumber / carrots \$6 (v/gf)

ADD TO ANY SALAD

grilled chicken breast \$ 6 / grilled steak \$ 10
sautéed shrimp \$ 8 / grilled salmon \$ 8 / crab cake \$12

DRESSINGS

House - Sally Supreme / Balsamic Vinaigrette
Buttermilk Ranch / Champagne Vinaigrette / 1000 Island
Bleu Cheese (all dressings are gluten free)

ENTREES

(available all day)

RACK OF LAMB

double rack lamb chops / red wine demi glace
haricot verts / herb mashed potato \$30 (gf)

PAN SEARED SALMON

citrus honey glaze / crispy potato / haricot verts \$24 (gf)

GRILLED FILET MIGNON

8 oz filet / red wine demi glace / haricot vert
herb mashed potato \$40 (gf) as filet oscar +\$10

MUSHROOM RAVIOLI

herb butter sauce / asparagus / pea shoots / shaved asiago \$22 (v)

CRAB CAKES

red pepper aioli / haricot verts / crispy potato \$28

GLAZED HAM

pan jus / green beans / herbed mashed potato
pineapple wedge \$18 (gf)

HERB ROASTED TURKEY

turkey breast / green beans / gravy
cranberry relish / herb mashed potato \$18 (gf)

Save Room for Dessert!

PEANUT BUTTER PIE

CARROT CAKE

LEMON POPPY CRÈME BRÛLÉE

CHOCOLATE DESSERT OF THE DAY

COCONUT CREAM PIE

GF - Gluten Free V - Vegetarian

Prices and menu items subject to change. Modifications may incur additional charge.

Please note we do not have a dedicated gluten free fryer or cooking area, cross contamination is possible.