

STARTERS SMALL PLATES

SOUP DU JOUR I PRICED ACCORDINGLY TOMATO BISQUE I \$4 CUP \$7 BOWL ask for today's selection

cream / shaved parmesan



7 SPICED PORK BELLY BITES | \$12

pork belly / 7 spice rub / bbq dipping sauce

CRAB CHIPS | \$13

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

SGR FRIES | \$11

fresh cut fries from Ardry's farm / spicy garlic ranch / bacon melted cheddar jack / scallions

GERMAN PRETZEL | \$12

house sweet hot mustard / beer cheese sauce 💋



SHORT RIB POUTINE | \$14 (%)

braised short rib / wisconsin cheese curds / house made gravy fresh cut fries / scallion

SALADS

ADD A PROTEIN TO ANY SALAD

Grilled Chicken +\$7 / Steak +\$9 Shrimp +\$8 / Salmon +\$8

FALL CHOPPED SALAD I \$14 🥯

local apples / butternut squash goot essa butta shaf kase cheese walnuts / kale / arugula / romaine apple cider vinaigrette

CRANBERRY APPLE SALAD I \$14 🤇

local apples / dried cranberries / feta candied pecans / mixed greens raspberry balsamic vinaigrette

CAESAR I \$12 ENTRÉE / \$6 PETITE

chopped romaine / shaved parmesan herb crouton / caeasr dressing 💋

HUBLERSBURG HOTEL SALAD I \$12

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 IE M

SIDE GARDEN SALAD I \$6

field greens / tomato cucumber / carrots 🗷 💥

D R E S S I N G S

bleu cheese / balsamic vinaigrette / ranch / sally supreme thousand island / apple cider vinaigrette raspberry balsamic vinaigrette

CHARCUTERIE \$18

LOCAL GOOT ESSA CHEESES **CURED MEATS HONEY COMB / FIGS** WHOLE GRAIN MUSTARD CORNICHON / SEASONAL FRUITS



HALF ORDER (5WINGS) \$9 FULL ORDER (10WINGS) \$17 TABLE ORDER (25WINGS) \$36

BONELESS WINGS (1LB) \$14

hand breaded crispy fried chicken

HOUSEMADE SAUCES I LISTED MILD TO HOT

Garlic Parmesan Asian Orange-Soy (***) Chef's 7 Spice Dry Rub Chipotle BBQ Maple Sweet Chili SGR

Spicy Garlic Ranch (our signature sauce) Buffalo

Carolina Hot Mustard Hot Honey Garlic The Reaper (Crazy HOT!)

*wings are gluten free EXCEPT boneless all sauces are gluten free EXCEPT maple sweet chili and asian orange soy

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.



BURGERS



LOCAL BEEF FROM RISING SPRING MEAT CO / 80Z / PREPARED TO YOUR LIKING SERVED ON A BRIOCHE ROLL

GARDENBURGER OR GRILLED CHICKEN BREAST MAY BE SUBSTITUTED FOR ANY BURGER



THE REMINGTON I \$18



blend of elk / bison / boar / wagyu beef roasted garlic aioli / mushrooms / brie greens / brioche roll

HUBIE BURGER I \$14

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

DAKOTA BURGER I \$15

bacon / frizzled onions / cheddar / House BBQ

CLASSIC BURGER I \$12

choice of cheese / lettuce / tomato / onion

Burgers & Handhelds come with a choice of house made seasoned potato chips or coleslaw. Add fresh cut fries for \$2

HANDHELDS

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

FALL TURKEY I \$14

roasted turkey breast / bacon / apple butter gouda / arugula / brioche roll

SHORT RIB MELT 1\$14

open faced / roasted garlic bread / jalapeño cheddar arugula / horseradish

FRENCH DIP I \$15

shaved prime rib / provolone / roasted garlic ciabatta / au jus

ASIAN CHICKEN WRAP I \$14

crispy fried chicken / orange soy ginger sauce pickled vegetables / romaine / sriracha aioli substitute fried cauliflower for vegetarian option 🗷

CHICKEN PARMESAN SANDWICH I \$14

lightly breaded chicken breast / mozzarella housemade marinara

BEER BATTERED HADDOCK I \$15

housemade beer batter / mixed greens / tomato roasted pepper relish / brioche roll

REUBEN I \$14

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

RACHEL I \$14

roasted turkey / coleslaw / melted swiss 1000 island / rye

SNYDERTOWN CHEESESTEAK I \$15

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

PHILLY CHEESESTEAK I \$14

shaved ribeye / caramelized onion /choice of cheese or cheese sauce /available with chicken california style +\$1 lettuce / tomato / mayo /raw onion

A 20% gratuity may be added to separate checks and parties of 8 or more

AVAILABLE AFTER 4 PM

THE MAIN COURSE

BRAISED SHORT RIB I \$28

red wine braised / mushrooms / onions roasted tomato / housemade gravy whipped potatoes / seasonal vegetable 💥

SMOTHERED RIBEYE I \$32

ale marinated 14oz ribeye braised cipollini onions / wild mushrooms whipped potatoes / seasonal vegetable

CRAB STUFFED FLOUNDER I \$28

creamy risotto / smoked tomato broth seasonal vegetable

PAN SEARED SALMON I \$25

butternut squash risotto / candied pecans cider jus / seasonal vegetable

CHICKEN MARSALA I \$25

pan seared chicken breast / lightly breaded crimini and wild mushrooms whipped potatoes / seasonal vegetable

CREAMY CAJUN PASTA I \$18

blistered tomatoes / spinach / peppers cajun seasoning / parmesan / penne chicken +7 / steak +9 / shrimp +8 / salmon +8

FASTA THREE CHEESE RAVIOLI I \$25

locally made by fasta & ravioli company sage butternut squash crème fraîche crispy fried brussels

HUBIE

available all day!

FISH & CHIPS | \$18 beer battered haddock / fresh cut

fries / coleslaw / house made tartar LIVER & ONIONS | \$16

gravy / caramelized onions mashed potato / seasonal vegetable add bacon \$2

ON THE SIDE

FRIED WISCONSIN CHEESE CURDS | \$9 lightly breaded / SGR dipping sauce

FRESH CUT FRIES I \$6

SWEET POTATO WAFFLE FRIES I \$8

7 spice tossed / maple chili dipping sauce

FRIED BRUSSEL SPROUTS I \$8

brown butter / lemon / parsley 🎉 💥

WHIPPED POTATOES I \$4

fresh herbs / butter / scallion 🗷 💥

SWEET & SPICY CAULIFLOWER I \$8

lightly breaded / sweet chili sauce 🏿