



SPIRITED AMERICAN CUISINE

HUBLERSBURG INN

Est. 1827

RESTAURANT ~ PUB ~ COUNTRY INN

STARTERS & SMALL PLATES

TOMATO BISQUE | \$3.75 CUP \$6 BOWL
cream / shaved parmesan

HOTEL NACHOS | \$12
corn salsa / cheddar jack / jalapeño / tortilla chips / lettuce
guacamole / sour cream / salsa / add taco seasoned beef or chicken \$5

CRAB CHIPS | \$12
house fried seasoned potato chips / lemon garlic aioli / cheddar jack
guacamole / white bean salsa

SGR FRIES | \$9
fries / spicy garlic ranch / bacon / melted cheddar jack / scallions

GERMAN PRETZEL | \$10
house sweet hot mustard / beer cheese sauce

FRIED WISCONSIN CHEESE CURDS | \$7 HALF LB / \$12 FULL LB
lightly breaded / SGR (spicy garlic ranch) dipping sauce



CHARCUTERIE \$16

- LOCAL GOOT ESSA CHEESES
- CURED MEATS
- HONEY COMB
- WHOLE GRAIN MUSTARD
- CORNICHON / FIG / BERRIES

SALADS

ADD A PROTEIN TO ANY SALAD
Chicken +\$6 / Steak +\$9 / Shrimp +\$7
Ahi Tuna +\$7 / Salmon +\$7 / Crabcake +\$12

ASIAN AHI TUNA | \$17
romaine / rare seared ahi tuna
cucumber / carrots / almonds
udon noodle / pickled shallot
sesame orange vinaigrette

STRAWBERRY FETA | \$12
field greens / strawberry / feta
pecans / balsamic glaze
poppy seed dressing

SPRING BERRY | \$13
strawberries / blueberries / raspberries
almonds / goat cheese / bell pepper
field greens / champagne vinaigrette

TACO BOWL SALAD \$12
corn salsa / cheddar jack / tomato
jalapeño / mexi ranch / fried tortilla bowl
guacamole / sour cream / salsa
add taco seasoned beef or chicken \$5

HUBLERSBURG HOTEL SALAD | \$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

CAESAR | \$10 ENTRÉE / \$5 PETITE

chopped romaine / shaved parmesan / herb crouton
caesar dressing

SIDE GARDEN SALAD | \$5

field greens / tomato
cucumber / carrots

DRESSINGS

bleu cheese / balsamic vinaigrette / poppy seed
champagne vinaigrette / ranch / sally supreme
thousand island / sesame orange vinaigrette (not gluten free)

WINGS

HALF ORDER (5)

FULL ORDER (10)

TABLE ORDER (25)

JUST ASK FOR CURRENT WING PRICES

BONELESS (1LB) \$12

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



TACOS

three tacos served with house-made salsa & tortilla chips

BLACKENED TUNA OR SHRIMP \$14

choice of tuna or shrimp / corn salsa / cilantro lime slaw / scallion / sweet chili aioli / flour tortilla (corn tortilla avail)

CILANTRO-LIME GRILLED STEAK OR CHICKEN \$14

choice of steak or chicken / corn salsa / tomato lettuce / scallion / avocado cream / flour tortilla (corn tortilla avail)

BRUSSELS TACO \$12

fried brussels / cilantro lime slaw / corn salsa scallion / sweet chili aioli / flour tortilla (corn tortilla avail)

HUBIE CLASSICS

FISH & CHIPS | \$16



beer battered haddock
fresh cut fries / coleslaw
house made tartar

LIVER & ONIONS | \$16


pan jus / caramelized onions
asparagus / red skin mashed
potato / add bacon \$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  

GRILLED ASPARAGUS | \$5

fresh herbs / walnuts / parmesan
balsamic glaze  

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



BURGERS

LOCAL BEEF FROM RISING SPRING MEAT CO / 8OZ / PREPARED TO YOUR LIKING

GARDENBURGER OR GRILLED CHICKEN BREAST MAY BE SUBSTITUTED FOR ANY BURGER

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

HUBIE BURGER | \$14

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

DAKOTA BURGER | \$13

bacon / frizzled onions / cheddar / BBQ brioche roll

CLASSIC BURGER | \$12

choice of cheese / lettuce / tomato onion / brioche roll

HANDHELDS

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

TURKEY CRANBERRY WRAP | \$10

herb flour tortilla / bacon
gouda / cranberry aioli

REUBEN | \$12.5

corned beef / Hubie kraut
swiss / 1000 island / rye

RACHEL | \$11.5

roasted turkey / coleslaw
melted swiss / 1000 island / rye


PHILLY CHEESESTEAK | \$13

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

SNYDERTOWN CHEESESTEAK | \$13

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 | \$12

grilled chicken / bacon
pepperjack cheese


CALIFORNIA CHEESESTEAK | \$14

sliced ribeye / lettuce
tomato / onion / mayo
choice of cheese

AVAILABLE AFTER 4 PM

THE MAIN COURSE

CHIPOTLE RIBEYE | \$36

16oz house cut ribeye / chipotle butter / onion-mushroom
fried potato / green bean 

CAJUN PASTA | \$15

cajun cream / scallion / tomato / spinach
bell pepper / penne 
Add chicken +6 / steak +9 / shrimp +7

CRAB CAKES | \$28

jumbo lump crab / dill caper remoulade / green bean
roasted potato

SESAME CRUSTED TUNA | \$22

citrus - soy glaze / scallion rice pilaf
green bean / wasabi butter

EURO CHICKEN BREAST | \$18

herb brined / garlic herb butter
mashed potato / green bean 