

SPIRITED AMERICAN CUISINE

# HUBLERSBURG INN

Est. 1827



RESTAURANT ~ PUB ~ HISTORIC INN

LOCAL  
GOODS!

## STARTERS & SMALL PLATES

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

## CHARCUTERIE \$18

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

## SALADS

### ADD A PROTEIN TO ANY SALAD

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

SPINACH SALAD | \$14  
baby kale / spinach / toasted walnuts  
roasted butternut squash  
goot essa mtn valley sharp cheddar  
warm bacon vinaigrette

CRANBERRY & FRIED GOAT CHEESE SALAD | \$14  
dried cranberries / candied pecans  
panko crusted goat cheese  
mixed greens / champagne vinaigrette

CAESAR | \$12 ENTRÉE / \$6 PETITE  
chopped romaine / shaved parmesan  
herb crouton / caesar dressing

### 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

### SIDE GARDEN SALAD | \$6

field greens / tomato  
cucumber / carrots

## DRESSINGS

bleu cheese / balsamic vinaigrette / ranch / sally supreme  
thousand island / champagne vinaigrette

## ★Wings★

HALF ORDER (5WINGS) \$9

FULL ORDER (10WINGS) \$17

TABLE ORDER (25WINGS) \$36

BONELESS WINGS (1LB) \$14

hand breaded crispy fried chicken

HOUSEMADE SAUCES | 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

vegetarian option or can be vegetarian by omitting an ingredient

gluten free option or can be gluten free by omitting an ingredient

advise your server of your dietary restrictions

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 / 8OZ / PREPARED TO YOUR LIKING  
SERVED ON A BRIOCHE ROLL

GARDENBURGER OR GRILLED CHICKEN BREAST MAY BE SUBSTITUTED FOR ANY BURGER



## THE REMINGTON | \$18



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

## HUBIE BURGER | \$14

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

## DAKOTA BURGER | \$15

bacon / frizzled onions / cheddar / House BBQ

## CLASSIC BURGER | \$12

choice of cheese / lettuce / tomato / onion

# THE MAIN COURSE

AVAILABLE AFTER 4 PM

## BRAISED SHORT RIB | \$28

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

## DRUNKEN RIBEYE | \$32

ale marinated 14oz ribeye  
whipped potatoes / seasonal vegetable  
horseradish compound butter \$2  
roasted garlic compound butter \$2  
red wine demi glace \$3  
sauteed mushrooms \$3

## BOURBON GLAZED SALMON | \$25

blackbranch farm pea shoots  
creamy risotto / seasonal vegetable

## MEDITERRANEAN CHICKEN | \$25

pan seared chicken breast / lightly breaded  
roasted garlic / peppers / calamata olive  
feta / fresh herbs / creamy risotto  
seasonal vegetable

# HANDHELDS

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

## TURKEY BLT | \$14

roasted turkey breast / tomato bacon jam / gouda  
arugula / roasted garlic sourdough

## SHORT RIB MELT | \$14

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

## FRENCH DIP | \$15

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

## ASIAN CHICKEN WRAP | \$14

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

## REUBEN | \$14

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

## RACHEL | \$14

roasted turkey / coleslaw / melted swiss  
1000 island / rye

## SNYDERTOWN CHEESESTEAK | \$15

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

## PHILLY CHEESESTEAK | \$14

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

# HUBIE CLASSICS

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 | \$6

one pound /hand cut  
add cheese sauce \$2

## SWEET POTATO WAFFLE FRIES | \$8

7 spice tossed / maple chili dipping sauce

## FRIED BRUSSEL SPROUTS | \$8

brown butter / lemon / parsley

## WHIPPED POTATOES | \$4

fresh herbs / butter / scallion

## SWEET & SPICY CAULIFLOWER | \$8

lightly breaded / sweet chili sauce

# NA Cocktails

(sure you can add vodka!)

## BLUE LAGOON

fever tree sparkling lemonade  
blue curacao / pineapple juice

## CRANBERRY RHUBARB MULE

tait farm rhubarb shrub  
cranberry / lime / ginger beer

## BLUEBERRY PICKING

tait farm blueberry shrub  
lemon / ginger / seltzer

## TROPICAL GETAWAY

pineapple / coconut water  
grapefruit / seltzer

# Save Room for Dessert!

## FEATURE CHOCOLATE DESSERT

## COCONUT CREAM PIE

## SEASONAL CHEESECAKE

## SEASONAL CREME BRÛLÉE

## PEANUTBUTTER PIE

## BROWNIE SUNDAE

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