

# Congratulations!

saturday, may 7th

## STARTERS

### CRAB ASPARAGUS BISQUE

creamy asparagus bisque / lump crab / \$8 (gf)

### TRUFFLE PARMESAN CHIPS

house made chips / bleu cheese sauce \$9 (gf/v)

### 7 SPICE RIB BITES

boneless baby back rib bites / 7 spice rub / bbq dip \$12

### GERMAN PRETZEL

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

### CHARCUTERIE

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

### HOUSE CALAMARI

fried / lightly breaded / house marinara \$15

### CAPRESE BURRATA

heirloom tomatoes / creamy burrata / basil  
crostini / balsamic glaze \$11 (gf/v)

### BRUSSEL SPROUTS

fried / brown butter / lemon / parsley \$6 (gf/v)

### LOADED TOTS

tater tots / spicy garlic ranch / bacon  
melted cheddar jack / scallions \$9

## SALADS

### TRIPLE BERRY FETA

strawberries / blueberries / almonds / feta cheese  
greens / raspberry vinaigrette \$12 (gf/v)

### TRADITIONAL

### HUBLERSBURG HOTEL

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

### DRESSINGS

House – Sally Supreme / Balsamic Vinaigrette  
Buttermilk Ranch / 1000 Island / Bleu Cheese  
Raspberry Vinaigrette / Lemon Herb Vinaigrette (all gf/v)

### SPRING ARUGULA

cherry tomato / shaved parmesan / pine nuts  
lemon herb vinaigrette \$14 (gf/v)

### CAESAR

romaine / shaved parmesan / herb crouton  
petite \$5 entree \$10 (v)

### PETITE GARDEN SALAD

field greens / cucumbers / tomato / carrots \$5 (gf/v)

### ADD TO ANY SALAD

grilled chicken breast \$6  
grilled steak \$9 / crab cake \$12  
sautéed shrimp \$8 / grilled salmon \$8

## ENTREES

AVAILABLE ALL DAY

### LAMB CHOPS

pistachio crumble / pomegranate balsamic glaze  
whipped potato / asparagus \$32

### FILET MIGNON

8oz grilled filet / mushroom demi glace  
asparagus / mashed potato \$34 (gf)  
as filet oscar +10 (gf)

### CRISPY CHICKEN THIGH

cucumber cous cous / charred orange  
shaved carrot salad \$20 (gf)

### PAN SEARED SALMON

crispy potato / sugar snap peas / baby carrot  
lemon dill crème fraîche \$25 (gf)

### CRAB CAKES

house made / lump crab / red pepper aioli  
asparagus / crispy potato \$28

### LOBSTER RAVIOLI

lobster filled / striped ravioli / lobster cream sauce \$28

### PORTABELLA RAVIOLI

herb butter sauce / roasted tomato / pea shoots  
shaved asiago \$19 (v)

## DESSERTS

### BLUEBERRY WHITE CHOCOLATE CHEESECAKE

### BERRY PANNA COTTA

### CHOCOLATE LAVA BOMB

### PEANUT BUTTER PIE

### COCONUT CREAM PIE

GF - Gluten Free V - Vegetarian  
prices subject to change

SPIRITED AMERICAN CUISINE

**HUBLERSBURG**  
Est. 1827  
**INN** 

RESTAURANT - PUB - HISTORIC INN