

# LIMITED PRIVATE PARTY MENU

## **\$39 PER PERSON**

choice of salad

## **HOUSE CHOPPED**

romaine, cherry tomato, grated parmesan, shaved red onion, cucumber, red wine vinaigrette [VG]

#### **CAESAR**

house-made caesar, romaine, croutons, grated parmesan, lemon wedge

choice of entrée

## **PAN ROASTED CHICKEN**

half chicken, crispy potatoes with parmesan, garlic au jus, grilled veggie of the day, calabrian chili spread [GF]

## MISO-GLAZED SALMON

faroe island salmon, crispy sushi rice cake, grilled veggie of the day, japanese bbg [GF]

#### STEAK & FRITES

8 oz angus hanger steak, house fries, mixed greens, grilled balsamic onions, roasted garlic & truffle butter [\*/GF]

#### PAD THAI

shaved vegetables, thick rice noodles, tamari, peanuts, fresh herbs, lime [V/VG/GF]

choice of dessert

## **DOUBLE CHOCOLATE BROWNIE**

ice cream, candied pecans, caramel, chocolate sauce, whipped cream

## **CHEESECAKE**

local fruit, brown butter streusel, strawberry coulis, whipped cream

[V] vegan - [VG] vegetarian - [GF] gluten free NOTE: we do not have a gluten free kitchen

[\*] Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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# LIMITED SALAD & SANDWICH MENU

**INDIVIDUALLY PRICED** 

salad option

#### **GREEK SALAD WITH CHICKEN**

chicken, arugula, toasted farro, gordal olive, cherry tomato, cucumber, marinated feta, shaved red onion, bell pepper, lemon & oregano vinaigrette \$19

sandwich options

# **TURKEY CLUB**

bacon, aged white cheddar, lettuce, tomato, avocado, herb aioli, sourdough \$16

#### **HUB SMASH BURGER**

two smashed & seared beef patties
-or- one impossible patty
velveeta, local pickles, lettuce,
tomato, special sauce, caramelized
onions, brioche bun [\*] \$15

#### **GRILLED CHICKEN SAMMY**

grilled chicken breast, fresh mozzarella, arugula, pesto aioli, sundried tomato & calabrian chili spread \$15

## **PULLED PORK SAMMY**

alabama white bbq, pickles, cabbage slaw \$14

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# APPETIZER BUFFET MENU

menu price

#### **WOOD-FIRED PIZZAS**

any of our pizzas cut into 10 pieces

group pricing

## **DOUBLE-FRIED & BREADED WINGS**

your choice of house-made sauce on the side \$30 per dozen wings TRADITIONAL BBQ - GARLIC, PARMESAN & PEPPERCORN NASHVILLE DRY RUB - VIETNAMESE SHAKING SAUCE BUFFALO

## **CHICKEN PUB NACHOS**

\$32 half tray / \$64 full tray

## **BAKED FRENCH ONION DIP**

caramelized sweet onion, gruyere, green onion, served with house-made russet potato chips [VG/GF] \$30 per 10 people

## **CHIPS & DIPS**

wood-roasted tomato salsa, guacamole, fresh pico de gallo, tortilla chips [VG] \$30 per 10 people

priced individually

## **SALADS**

\$4 per person

# **BYO PULLED PORK SAMMYS**

\$5 per person

## SINGLE SMASH BURGERS

\$5 per burger

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