



HUB LUNCH MENU

TAVERN + GRILL

SOUPS & BOWLS

HOMESTYLE CHICKEN & NOODLE SOUP CUP 5- BOWL 8-
celery, carrots, onion & parsley in a homemade broth with pulled chicken & wide egg noodles

CREAMY TOMATO SOUP CUP 4- BOWL 7-
a delicious blend of tomato, fresh herbs & cream V/GF

ITALIAN VEGETABLE & WHITE BEAN SOUP CUP 5- BOWL 8-
local vegetables, tomato, grana padano, cannellini beans V

CHICKEN TORTILLA BOWL 11-
stewed chicken & southwest veggies in a rich, thick chili-seasoned stock topped with pico, avocado, rice, clinatro & queso fresco GF

GRAINS & GREENS 11-
mixed greens & arugula with sunflower seeds, asparagus, fresh strawberries, shaved red onion, goat cheese, quinoa & charred spring onion vinaigrette GF/VE/V

HUB-STYLE STARTERS

CHICKEN PUB NACHOS 17-
tortilla chips, ranchero-style pulled chicken, fresh pico, shredded jack, white cheddar, guacamole, cilantro, chipotle crema, wood-roasted tomato salsa 🍷

CRISPY SESAME BROCCOLI 10-
vietnamese shaking sauce, sesame seeds & green onion VE/V/GF 🍷

SHRIMP TOAST 15-
vietnamese bahn mi (pronounced: bon me) bread, lime, sambal chili aioli, scallion, cilantro

BREADED WINGS 13-
ranch or bleu cheese for dipping, double-fried & tossed in your choice of house-made sauce: 🍷
• BUFFALO -OR- NASHVILLE DRY RUB
• TRADITIONAL BBQ
• GARLIC, PARMESAN & PEPPERCORN 🍷
• VIETNAMESE SHAKING WING SAUCE

BURGERS

*all burgers & sandwiches come with your choice of house-made chips or fries -or- sub a side caesar or house chop salad *\$2.50*

GRILLED BURGERS

half pound patty, cooked to order served on a pretzel bun*

SIGNATURE GRILL

caramelized onion jam, bacon, aged white cheddar, black pepper aioli, lettuce & tomato

STEAKHOUSE BLUE

point Reyes blue cheese, bacon, grilled onions, A-1 steak sauce aioli, lettuce & tomato

MADISON SQUARE

coated in a crispy panko & deep-fried portobello "patty" stuffed with smoked gouda; topped with black pepper aioli, lettuce, tomato & onion

BUILD YOUR OWN

CHEESES: bleu, cheddar, velveeta, smoked gouda, gruyere, ghost pepper jack

TOPPINGS: bacon, mushrooms, pickle, caramelized onions, lettuce, tomato

SMASH BURGERS

two patties seared & stacked on a brioche bun

-or- sub one impossible patty

HUB SMASH

velveeta, local pickles, special sauce, lettuce, tomato & caramelized onions

ANGRY SMASH



cajun spiced, roasted jalapeno aioli, ghost pepper jack, caramelized onions, shaved jalapeno, tomato, pickles & shredded lettuce

DELUXE SMASH

bacon, velveeta, mushrooms, pickle, caramelized onions, lettuce, tomato & special sauce

V - VEGETARIAN / VE - VEGAN / GF - GLUTEN FREE (*)

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

SANDWICHES

PULLED PORK 14-
alabama white bbq, pickles & cabbage slaw

STUFFED PORTOBELLO 13-
panko coated & stuffed with smoked gouda & fried; served with black pepper aioli, lettuce, tomato, on a brioche bun V

BLACKENED MAHI 🍷 16-
avocado spread, cabbage slaw, cilantro aioli, fresh pico on a hoagie roll

WAGYU PASTRAMI 19-
grain mustard slaw, gruyere on toasted swirl rye

TURKEY CLUB 16-
sourdough, herb aioli, white cheddar, bacon, lettuce, tomato, avocado

GRILLED CHICKEN SAMMY 15-
grilled chicken, fresh mozzarella, arugula, pesto aioli, sundried tomato & calabrian chili spread

CRISPY CHICKEN SAMMY 15-
buttermilk brined chicken breast, velveeta, ranch seasoning, local pickles, shredded lettuce & black pepper aioli

give it a little kick!

ADD NASHVILLE HOT SEASONING & SPICY SAUCE +1

SALADS

add chicken+\$5 / steak, salmon, or seared tuna +9

CAESAR 11-
house-made caesar dressing, romaine, crouton, grated parmesan & lemon wedge

HOUSE CHOPPED 10-
romaine, cherry tomato, cucumber, grated parmesan cheese, shaved red onion & red wine vinaigrette V

GREEK CHOPPED 13-
gordal olive, cherry tomatoes, cucumber, marinated feta, shaved red onion & basil vinaigrette V



there's a little kick.



more than a little kick...



a lot of kick!

LOOKING FOR SOMETHING A LITTLE BIGGER?

PIZZA POT PIE

inspired by a chicago classic! all pies are made with loads of wisconsin brick cheese & cooked to order

THE COPYCAT

BASED OFF THE "OG" FROM CHICAGO

housemade tomato sauce, stewed with spicy italian sausage, fresh garlic, onions & cremini mushrooms in the center (MUSHROOMS CAN BE OMITTED, BUT NO OTHER OMISSIONS ARE AVAILABLE)

VEGGIE PIE

fresh tomato sauce, fresh garlic, onion, green pepper, mushrooms, fresh tomato & basil **V**

TAVERN WHITE CHEDDAR MAC N' CHEESE

white cheddar cheese sauce with torchio pasta (FUNNEL SHAPED) baked with shredded cheese & toasted bread crumbs **V**

mix in some goodies!

NASHVILLE HOT CHICKEN TENDERS & SHAVED JALAPENO +\$6

BACON, CARAMELIZED ONION & MUSHROOM +\$6

DESSERTS

all desserts are 8-

CHEESECAKE

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

DOUBLE CHOCOLATE BROWNIE

2 scoops of ice cream, caramel, warm chocolate sauce, candied pecans & whipped cream

LOADED EVERYTHING CINNAMON ROLL "MONKEY BREAD"

cinnamon roll bites topped with toffee pieces, candied pecans, salted caramel & vanilla glaze

high quality... not high brow



visit us for
hub-day!

every **WED!**
3 pm – close

EATS

SINGLE HUB SMASH BURGER

5-

LOADED FRY OF THE DAY

8-

CALZONE OF THE DAY

12-

POTATO SKINS

12-

DRINKS

PBR BOTTLES

3-

OLD STYLE PINTS

3-

BUD LIGHT DRAFT

4-