

THE HUBB

eatery & lounge

-bar snacks-

lamb corndogs w/ hot n' honey mustard	11-	beef tartare truffle, aioli, gherkins, crostini	12-
crispy fried smelts w/ ranch, espelette, lemon	8-	house cured olives citrus, coriander	6-
savoury biscotte m/p henry's rye + seasonal garniture			

-small plates-

seasonal soup inquire with server...	8-	aaron's greens picked lettuces, garden roots fried shallots, charred citrus vin.	13-
lobster n' grits old bay butter poached lobster, succotash, charred corn, n'duja	17-	hand cut tuna poke yuzu, wakame, kimchi, apricot, scallions, black sesame	17-

-large plates-

roasted day boat scallops black garlic, tarragon vinaigrette, roasted cauliflower, apple, iberico lardo	35-	12oz steak et oignons ontario AAA grass fed beef striploin, crispy shallots, pickled beets, jus	33-
prinzen farm chicken leg potato-radish salad, snap peas, preserved fennel, thyme jus	26-	hand cut fettucine salsa verde, confit mushrooms, asparagus, glen's feta, almonds	22-

-ontario buratta for 2-

spanish olive oil,
aaron's greens, walnuts,
cured apricots, warm bread

26-

-la cultura salumi-

in house pickles,
our own mustard,
crostini

small -15 large -21