

THE HUBB

countylicious – early winter offerings

southern fried quail, cast iron cornbread, coriander honey
winter salad, cellared roots, cippollini, almonds, mead vin, blood orange
venison tartare, shaved foie gras, pomegranate, pickled cremini
quebecois split pea & smoked ham hock potage

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charred octopus, hagermans squash & pepper stew, pancetta, preserved lemon
smoked lamb ribs, fennel confit, real grits, apple-jalapeno vin.
hand made cavatelli, lobster bisque, shrooms, walnuts, ricotta, swiss chard

duck porchetta for 2 - \$80

rye berry & caraway salad, chestnut-truffle emulsion,
charred brussels, cranberry vinaigrette
(please choose 1 app & 1 dessert)

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macintosh apple galette, cheddar cheese ice cream, walnut-rosemary streusel
salted caramel affogato
pumpkin pie dilly bar, ginger snap crumb
seasonal sorbetto

\$40 PP

TUESDAY – SATURDAY | 5PM-CLOSE | 613-393-3301
