

THE HUBB

early autumn menu

olives, coriander, lemon, radish	7-
crispy fried smelts, espelette, ranch, lemon	9-
water buffalo tartare, xo sauce, chili, daikon, apple, chives	15-
biscotte, henry's rye, daily garniture	m/p
buratta for 2, bay pickled cherries, EV00, walnuts, warm bread	26-
trout aguachile, tarragon, poblano, roe, grapefruit, pickled shallot	14-
foie gras torchon, corn blinis, peach & pepper stew, maldon salt	15-
aarons tomatoes, whipped feta, roasted lemon vin, mint, caper berries	14-
curried clams, white beans, sausage, pickled squash, lemon confit	13-
roasted duck breast, smoked eggplant, nectarines, hazelnuts, chard, jus	29-
speckled trout, fennel, apple, charred broccoli, coriander dressing	26-
hand torn pasta, southbay shiitakes, oregano, chili, crab, pangratta	21-
flintstone chop for 2, 48 oz grass fed ontario beef, pickled mushrooms,	113-
potato & horseradish salad, grilled scapes, september beets	