

# 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-	foie gras parfait red grapes , almond crunch	14-
savoury biscotte henry's rye + seasonal garniture	m/p	house cured olives citrus, coriander	6-

## -small plates-

seasonal soup inquire with server...	9-	aaron's greens picked lettuces, garden roots fried shallots, charred citrus vin.	13-
bay scallop ceviche grilled rhubarb, black rice, tarragon, crispy chicken skin	14-	lamb belly carpaccio black garlic, crispy capers, shaved fennel, parsley, anchovy mayo	16-

## -large plates-

roasted lake trout zucchini & preserved lemon, radicchio, broad beans, lobster mayo	26-	hanger steak oscar ontario asparagus, bearnaise, crab, whipped potato, chives <b>**shaved summer truffle-1oz-\$25</b>	32-
prinzen farm chicken leg roasted heart & mushroom ragu, ramps, pearl onions, bitter greens	25-	hand cut pappardelle smoked pepper sugo, garlic - chili olive oil, walnuts, shaved parmesan	22-

### -ontario buratta for 2-

spanish olive oil,  
arugula, hazelnuts,  
salt roasted plum, warm bread

26-

### -la cultura salumi-

in house pickles,  
our own mustard,  
crostini

small -15    large - 21