

# THE HUBB

## *winter menu*

house soup...changes daily	8-
our own cured olives, radish, coriander, lemon peel	7-
lobster sausage, daikon-apple salad, roe, fried dill, black garlic & honey vin	13-
roasted foie gras, sweet potato pancake, honey comb, vanilla vinegar, sel gris	16-
charred brussels, chevre, pomegranate, tarragon vin, chicken skin, jalapeno	13-
duck leg coq au vin, chanterelles, pearl onions, lardons, gnocchi, duck jus	27-
buffalo striploin, "curly fries", pickled shallots, cheesy cauliflower, pan jus	31-
basque scallop chowder, spiced broth, octopus, iberico coppa, clams, persillade	26-
stout & vanilla bean float, cocoa nib bark, rosemary-walnut crumb	8-
hubb jelly roll, lemon curd, pecans, meringue, coriander	8-
seasonal dilly bar...	6-