

## BURGERS

100% grass fed and grass finished beef, antibiotic and hormone free, and cooked medium (some pink in the center). Beyond Meat™ burger patty can be substituted into any preparation below for +\$3

**#1 HUB \$10** grass-fed beef, aged white cheddar, caramelized onions, Hub sauce

**#2 AMERICAN \$11** grass-fed beef, butter lettuce, red onion, tomato, pickles, American cheese, Hub sauce

**#3 BACON BBQ \$12** grass-fed beef, applewood smoked bacon, crispy onions, pepper jack cheese, house-made BBQ sauce

**#4 CHICKEN \$10** house-made chicken patty, melted Gruyère, arugula, crispy onions, tomato, sriracha-chili mayo

**#5 VEGAN \$11** quinoa, kidney beans & oats patty, arugula, sautéed portobello mushroom, caramelized onions, dijon mustard, whole grain bun

### #6 CUSTOM BURGER \$10

#### CHOOSE YOUR PATTY

100% grass-fed beef, house-made chicken, vegan, Beyond Meat™ +\$3

#### CHOOSE YOUR BUN

classic, whole grain, lettuce wrap, gluten free +\$2

#### CHOOSE UP TO 3

**VEGGIES:** sliced tomatoes, butter lettuce, arugula, sliced pickles, caramelized onions, red onions, crispy onions, sautéed mushrooms, pickled jalapeños, pepperoncini

**CHEESE:** gorgonzola, American, white cheddar, pepper jack, Gruyère

**SAUCE:** Hub sauce, mayo, house-made BBQ sauce, sriracha-chili mayo

#### EXTRAS +\$2

applewood smoked bacon, avocado, fried egg

## SANDWICHES

**STEAK DIP \$12** thinly sliced sirloin steak on a French roll with melted Gruyère cheese, caramelized onions, horseradish sauce, au jus

**CRISPY CHICKEN \$10** buttermilk marinated fried chicken breast with butter lettuce, house-made slaw, pickles & Hub sauce on a kaiser bun

**BIG SOUTH SPICY CHICKEN \$12** buttermilk marinated fried chicken breast with Nashville-inspired hot sauce, sriracha chili mayo, pickles, and house-made slaw on a kaiser bun

**TAILGATE CHICKEN \$12** chicken breast with melted Gruyère cheese, sautéed red peppers and onions, and avocado-jalapeño spread on a French roll

## HUB FRIES & SIDES

**HAND-CUT FRIES \$3.5**

**SWEET POTATO FRIES \$4.5**

**GARLIC PARMESAN FRIES \$5**

**BEER-BATTERED ONION RINGS \$5** served with house-made BBQ sauce

**HUB FRIES \$6.5** hand-cut fries with caramelized onions and Hub sauce

**PIMENTO FRIES \$6.5** hand-cut fries with pimento cheese sauce and pickled jalapeños

**MAC AND CHEESE \$5**

**CRISPY BRUSSELS SPROUTS \$6** with basil lemon vinaigrette and parmesan cheese

## SALADS

All produce is locally sourced and no GMOs. All dressings are made fresh in-house.

### ADD PROTEIN TO ANY SALAD +\$5

flank steak, chicken breast, crispy chicken, vegan patty

**RAINBOW DETOX \$14** arugula and red leaf lettuces, rainbow carrots, cherry tomatoes, red bell peppers, radishes, cucumbers, avocado, cranberries, toasted almonds | *mustard herb vinaigrette*

**ASIAN CHICKEN \$16** kale and shaved purple cabbage, chicken breast, scallions, carrots, red peppers, slivered almonds, crispy wontons | *spicy Thai vinaigrette*

**TEXAN \$14** romaine and red leaf lettuces, avocado, cherry tomatoes, black beans, summer corn, cilantro, pickled jalapeños, sunflower seeds | *chipotle agave vinaigrette*

**KETO COBB \$14** romaine, applewood smoked bacon, hard-boiled egg, tomatoes, red onion, avocado, gorgonzola crumbles | *gorgonzola dressing*

**RED HILL \$14** butter lettuce, crispy brussels sprouts, cucumbers, radish sprouts, feta cheese, honeycrisp apples, sunflower seeds, dried cranberries | *green goddess dressing*

**SUPERFOOD \$15** kale and baby spinach, edamame, beets, roasted sweet potatoes, avocado, sweet walnuts, dried cranberries, crispy quinoa and couscous | *basil lemon vinaigrette*

### HALF CAESAR OR HALF HOUSE SALAD \$7

mixed baby greens, shredded carrots, cherry tomatoes, red onion, cucumbers, house-made croutons | *mustard herb vinaigrette*

## CHICKEN WINGS

Served with carrots, celery, and gorgonzola dressing

**HOUSE MADE BBQ • BUFFALO • LEMON PEPPER**

**HALF DOZEN \$12 | DOZEN \$20**

## LITTLE RANCHERS \$7

Served with hand-cut fries & juice box\*

**100% GRASS-FED BEEF SLIDER WITH CHEESE**

**CRISPY CHICKEN TENDERS**

**ALL-BEEF SCHWARZ HOT DOG**

**GRILLED CHEESE ON SOURDOUGH**

\*Fries can be substituted for sliced apples and raw veggies with house-made ranch dressing

## SOMETHIN' SWEET

**SHAKES \$6** vanilla, chocolate or special (+\$.75)

**SOFT SERVE CONE OR CUP \$3.5** vanilla, chocolate or swirl

## BEVERAGES

**FOUNTAIN SODA \$2.5**

**HOUSE-BREWED ICED TEA \$2.5**

**BOTTLED DRINKS \$4**

**ORGANIC MILK \$3**

**JUICE BOX \$2**

## HUB BEER & WINE

**CRAFT DRAFTS & HARD CIDER \$7**

**BOTTLED SPECIALTY BEER \$6**

**CALIFORNIA VARIETAL WINES** glass or bottle