

# HUGO'S

— BAR & GRILL —

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## • RAW •

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OYSTERS | 3 each

house cocktail sauce, mignonette, lemon

TUNA NACHOS | 15

yellowfin tartare, wonton chips, wakame,  
spicy mayo

SHRIMP COCKTAIL & GAZPACHO | 16

corn tostada, cilantro & lime

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## • SMALL •

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SUMMER ROLLS | 12

rice paper & noodles, fresh basil,  
sweet chili vinaigrette

GRILLED WINGS | 13.5

piri piri, spiced honey, cucumber salad

MUSSELS FRITES | 15

white wine, butter & garlic, fries,  
meyer lemon aioli

SMALL AXE FARM SALAD | 12

organic mesclun, melons, chèvre, granola,  
passion fruit vinaigrette

“THE LOBSTER POT” | 17.5

maine lobster fondue, focaccia croutons, crudité

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\*\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions\*\*

**An automatic gratuity of 20% will be included for parties of 7 or more**

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• BISTRO •

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HUGO'S BURGER | 16

shelburne farms cheddar, pickles, fries & greens

RED LENTIL BURGER | 15

green apple & arugula, vegan curry aioli, fries & greens

SMOKED SALMON PIZZETTE | 15

ducktrap lox, grilled flatbread, cucumber &  
caper relish, horseradish boursin, dill

CAPITOL CITY COBB SALAD | 16

buttermilk fried chicken, hard boiled egg & bacon lardon,  
blue cheese, tomato & cucumber, maple mustard

KUNG PAO CHICKEN SANDWICH | 13.5

buttermilk fried chicken, fragrant chili garlic sauce,  
asian slaw, spicy mayo, fries & greens

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• MAIN •

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STEAK FRITES | 27

bavette & fries, bordelaise, blue cheese, tomato salad

PAN SEARED SALMON | 28

edemame fried rice, greens, yuzu vinaigrette

SCHOOLHOUSE FARM CHICKEN | 24

slow roasted, lemon & herb, whipped potato,  
black truffle glace de poulet

RACK OF LAMB | 36

white bean & kale salad, marchand de vin

SUMMER VEGETABLE PAD THAI | 24

stir fried vegetables & rice noodles, ginger lime broth,  
peanuts & peanut sauce | chicken, shrimp or tofu