

# HUGO'S BAR & GRILL

## • RAW BAR •

TUNA NACHOS | 16  
yellowfin tartare, wonton chips,  
wakame, spicy mayo

HOUSE PICKLES | 10  
a trio of pickles, artisan crackers

OYSTERS | 3 each  
house cocktail sauce, mignonette,  
lemon wedge

## • SMALL •

MUSSELS & SHRIMP | 18  
garlic butter, verdejo, herbs, grilled bread

CHICKEN WINGS | 15  
maple mustard, big blue dressing, pickled carrot

ARTICHOKE & ASPARAGUS SALAD | 13.5  
romaine & radicchio, pecan & parmesan,  
creamy lemon garlic dressing

CHICKPEA PAKORAS | 14  
curry & sea salt, sweet chili vinaigrette

VERMONT CHEDDAR FONDUE | 16.5  
molten beer cheese, torn bread, apples & grapes,  
charcuterie & cornichons

HAN SHAN DUMPLINGS | 15  
pork or veggie, stir fry, ginger xo

## • BISTRO •

HUGO'S BURGER | 16.5  
shelburne farms cheddar, lettuce, tomato &  
red onion, bacon mayo, kaiser, fries

THE JANE DOE | 16  
housemade beet burger, pickled red cabbage,  
vegan 1000 island, kaiser, fries

FRENCH DIP AU JUS | 18  
shaved new york strip, horseradish sauce,  
gruyere, grilled french roll, fries

FISH & CHIPS | 17  
beer battered fresh cod, fries, classic tartar

CAPITOL CITY COBB SALAD | 17  
grilled chicken, hard boiled egg & bacon lardon,  
tomato & cucumber, blue cheese, greens

SMOKED SALMON PIZZETTE | 16  
ducktrap lox, grilled flatbread, cucumber &  
caper relish, horseradish boursin, dill

## • MAIN •

STEAK FRITES | 37  
local ribeye, charred onions & bordelaise, parmesan truffle fries

SEARED SEA SCALLOPS | 35  
brussels & baby potatoes, bacon lardon, mulled cider reduction

THAI NOODLE BOWL | 24  
stir fried vegetables & rice noodles, ginger lime broth,  
peanuts & peanut sauce | chicken, shrimp or tofu

COQ AU VIN | 26  
roast statler chicken breast, bacon mushroom red wine jus,  
whipped potato

ATLANTIC SALMON | 28  
maple miso glaze, butternut squash fried rice, micro slaw

## • ON THE SIDE •

FRIES | 6 • PARMESAN TRUFFLE FRIES | 10

WARM BREAD WITH BUTTER | 6

DEMI SALAD with chèvre & herb vinaigrette | 6

STIR FRIED VEGETABLES | 6

## • INDULGE •

FRUIT CRISP A LA MODE (GF) | 10

NEW YORK STYLE CHEESECAKE | 10

DOUBLE CHOCOLATE LAYER CAKE | 11

VEGAN MANGO LIME NAPOLEON (GF) | 11

WARM BROWNIE SUNDAE (GF) | 9

BLUE MOON SORBET (GF) | 9

MAPLE CRÈME BRÛLÉE (GF) | 10

\*\*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