



Breakfast & Lunch Menu

TOAST & BISCUITS

***branched oak farm quark + jam:** house-made seasonal preserves + light quark cheese on thick cut toast **\$4.5**

****smashed avocado + preserved lemon:** chile flakes, pickled red onion, zaatar + sea salt on thick cut toast **\$6.25**

***french toast:** with citrus sweetened branched oak farm quark + warm seasonal fruit compote + toasted pecans **\$9** add three breakfast links **\$2.75**

***biscuit + gravy:** buttermilk biscuit topped with a savory mushroom gravy **\$6.5** add branched oak sausage **\$2**

BREAKFAST ENTREES

the simple: two eggs, three branched oak breakfast links and pan roasted potatoes **\$9**

***fried farm egg sandwich:** branched oak jack, balsamic roasted red onion, aioli, + greens on a warm buttermilk biscuit **\$7.5** add branched oak bacon **\$2**

***smoked trout scramble:** blue valley trout, kale, scallions, capers, farm eggs + toasted baguette **\$9.5**

****huevos rancheros:** two over easy farm eggs, smoky black beans, salsas roja + verde, pickled red onion, shadowbrook farm feta, griddled corn tortillas **\$10**
add chorizo **\$2** add avocado **\$2**

****hub skillet:** pan roasted potatoes, roasted red peppers, caramelized onion, sautéed greens, shadowbrook farm feta, scallion + branched oak farm sausage **\$9.5**

SOUP OF THE DAY

the simple: two eggs, three breakfast links + pan roasted potatoes **\$9**

***smoked ham scramble:** branched oak smoked ham and quark cheese, mushrooms + scallions **\$9.5**

***hub skillet:** pan roasted potatoes, roasted red peppers, caramelized onion, sautéed greens, shadowbrook feta, scallions + branched oak farm sausage **\$9.5**

***huevos rancheros:** two over easy farm eggs, smoky black beans, salsas roja + verde, pickled red onion, shadowbrook farm feta, griddled corn tortillas **\$10**

add chorizo sausage \$2 add avocado \$2

****savory breakfast bowl:** brown basmati rice + quinoa, fried egg, black beans, braised greens, sunflower tahini-yogurt sauce, crunchy red cabbage pickle + harissa **\$11** **sub avocado for egg: \$1**

****grown up grilled cheese:** branched oak jack cheese, local mushrooms, basil kale pesto, multi grain bread **\$8.5**

****squash banh mi:** grilled seasonal squash, carrot + daikon pickle, house made kim chi, sunflower tahini, baguette **\$8.5** ***add branched oak bacon \$2.5 add avocado \$2***

open faced chicken tinga: oaxacan spiced slow roasted plum creek chicken, shredded red cabbage, fresh herbs, and a sunny side up egg
\$9.5

KIDS (12 & under or 65 & older)

***french toast with maple syrup \$5**

***two scrambled eggs + toast with jam \$5**

add two branched oak farm breakfast links \$2

grilled cheese \$5.5

*indicates item is already or can be made vegetarian

**indicates item is already or can be made vegan

substitute gluten-free bread for \$1

HUB SANDWICHES

accompanied with a side of house greens

crispy local pork gyro: slow roasted shoulder, pickled radish, apple tzatziki, mixed lettuce + pita \$9.5

**bbq pulled oyster mushroom: smoked oyster mushrooms, caramelized onion, spicy bbq, avocado, aioli, carrot-cilantro lime slaw, multigrain bread \$9.5

**quinoa tabouli vegetable wrap: shadowbrook farm feta, red cabbage pickle, greens, sunflower tahini and raisins, \$8.5

open faced chicken tinga: oaxacan spiced slow roasted plum creek farm chicken, shredded red cabbage, fresh herbs, + a sunny side up egg \$9.5

**grown up grilled cheese: seared shiitake mushrooms, basil kale pesto, branched oak farm jack cheese, multi grain bread \$8.5

**squash banh mi: grilled seasonal squash, carrot + daikon pickle, house made kim chi, sunflower tahini, baguette bread \$8.5
add bacon \$2 add avocado \$2

KIDS MENU

(12 & under or 65 & older)

*french toast \$5

**two scrambled eggs + toast \$5

add 2 sausage links \$1.5

grilled cheese \$5.5

BRUNCH

TOASTS + BISCUITS

***branched oak quark + jam:** housemade seasonal preserves + quark on thick cut toast **\$4.5**

****smashed avocado + preserved lemon:** chile flakes, pickled red onion, zaatar + sea salt on thick cut toast **\$6.25**

***french toast:** topped with warm seasonal fruit compote, citrus sweetened quark + toasted pecans **\$9** **add three**

branched oak breakfast links \$3.45

***fried farm egg sandwich:** over easy egg, branched oak jack, balsamic roasted red onions, aioli + greens sandwiched in a warm buttermilk biscuit **\$7.5**

add bacon \$2.5

***biscuit + gravy:** buttermilk biscuit topped with a savory mushroom gravy **\$6.5** **add branched oak sausage \$2**

***yogurt + granola:** organic yogurt our very own gluten free oat + carob granola **\$6.25**

BRUNCH PIZZAS

*** "the bill murray":** branched oak farm sausage + mozzarella, house red sauce, caramelized onion, scrambled eggs **\$14**

*** "the gwyneth paltrow":** basil kale pesto, local shiitake mushrooms, scrambled eggs, shadowbrook chevre **\$14**

COCKTAILS & JUICE

mimosa | \$6
sparkling + orange
juice

pompelmo | \$6
prosecco with
grapefruit + a
splash of
limoncello

**bloody
mary** | \$6
house-
made mary with
vodka + a touch of
heat

irish coffee |
\$6

cultiva coffee with
bourbon + secret
whip

wines by the glass

draught + bottled beer

**farm
fresh milk** \$2.75

orange juice
\$2

grapefruit juice \$2

SOMETHING HEARTY

the simple: two eggs, three branched oak breakfast links + pan
roasted potatoes **\$9.25**

***smoked ham scramble:** branched oak smoked ham + quark
cheese, mushrooms + scallions **\$9.75**

***hub skillet:** pan roasted potatoes, roasted red peppers,
caramelized onion, sautéed greens, shadowbrook feta, scallions +
branched oak farm sausage **\$9.5**

***huevos rancheros:** two over easy farm eggs, smoky black beans,
salsas roja + verde, pickled red onion, shadowbrook farm feta,
griddled corn tortillas **\$10**

add chorizo sausage \$2 add avocado \$2

****savory breakfast bowl:** brown basmati rice + quinoa, fried egg, black beans, braised greens, sunflower tahini-yogurt sauce, crunchy red cabbage pickle + harissa **\$11** **sub avocado for egg: \$1**

****grown up grilled cheese:** branched oak jack cheese, local mushrooms, basil kale pesto, multi grain bread **\$8.5**

****squash banh mi:** grilled seasonal squash, carrot + daikon pickle, house made kim chi, sunflower tahini, baguette **\$8.5** **add branched oak bacon \$2.5 add avocado \$2**

open faced chicken tinga: oaxacan spiced slow roasted plum creek chicken, shredded red cabbage, fresh herbs, and a sunny side up egg **\$9.5**

KID MENU

(12 & under or 65 & older)

***french toast with maple syrup \$5**

***two scrambled eggs + toast with jam \$5**

**add two branched oak farm breakfast links \$2
grilled cheese \$5.5**

**indicates item is already or can be made vegetarian*

***indicates item is already or can be made vegan
substitute gluten-free bread for \$1*

please note: the Lancaster County Health Dept. would like you to know that consuming raw or undercooked eggs, meat, poultry or shellfish may increase your risk of foodborne illness.

BEER ON TAP

Ask your server about our rotating, seasonal selection

BEER BY THE BOTTLE

Boulevard Tell Tale Tart | \$5

American Sour, 6.2 ABV
Unibroue La Fin du Monde I \$5.5
Golden Ale, 9.0 ABV
Paulaner Hefeweizen I \$3.75
German Wheat, 5.5 ABV
Hopluia I \$9
Belgian Pale Ale, 5.6 ABV, 22oz
Rogue Dead Guy Ale I \$4.25
Maibock, 6.5 ABV
Lucky Bucket Certified Evil I \$5.5
Imperial Stout, 9.1 ABV
Zipline Copper Alt I \$3.75
Altbier, 5.2 ABV
Surly Bender I \$4
American Brown Ale, 5.1 ABV, 16oz
Pabst Blue Ribbon I \$2.5
Lager, 4.7 ABV, 16oz
Crispin Pear Cider I \$5.5
Sparkling Hard Cider, 4.5 ABV
Kaliber I \$3.50
Non-Alcoholic, 0.5 ABV

COCKTAIL LIST

BRUNCH COCKTAILS

(only available during brunch)

Mimosa I \$6

prosecco and orange juice

Del Pompelmo I \$6

prosecco with grapefruit and a splash of limoncello

Bloody Mary I \$6

house-made mary with vodka and a touch of heat

Irish Coffee I \$6

cultiva coffee with bourbon and secret whip

WINE LIST

WINE BY THE GLASS

RED

Bread and Butter Pinot Noir | Napa, California \$9/\$28
black cherry, floral tea, orange peel, vanilla

2013 Glatzer Blaufränkisch | Carnuntum, Austria \$8/\$26
structured, bright cherry, peppery spices, soft tannins

Cannonball Cabernet | Sonoma, California \$8.5/\$28
ripe mulberry, spiced black tea, medium tannins

WHITE

Pratsch Grüner Veltliner | Austria \$6.5/\$25 (liter)
refreshing, green apple, lime blossoms, slate

Broc Cellars Love White | Madera, California \$7.5/25
crisp, layered with peaches, green melon and spice

Waterbrook Chardonnay | Walla Walla, Washington \$8/\$28
aromas of toast, pear, and pineapple, light and focused

THANK YOU FOR VISITING!

Please contact us with any questions you may have. Thank you for taking time to visit our website. We hope you found some interesting things and we hope to see you very soon.

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