



## SHARE PLATES

### UNION DRY RUBBED WINGS 14.95

Served with house ranch & celery

### Smoked Cherry BBQ | Buffalo | Sriracha Maple Glaze

>> Join us every Sunday for the launch of two new flavors during NFL games. Help us pick a winner!

### ROASTED BRUSSELS SPROUTS 11.95

Sriracha maple glaze, cherrywood bacon

### BACON MAC & CHEESE 12.95

Fresh rigatoni, NY cheddar, cherrywood bacon, Cajun breadcrumbs | **add grilled Andouille sausage 3.95**

### SKILLET CORNBREAD 8.95

Jalapeño, aged white cheddar, burnt honey & maple butter, chives

### SMOKED MUSHROOMS 11.95

King Trumpet, Crimini & Shiitake, sherry vinegar, shaved summer squash, sunflower seeds, pickled mustard seeds, corn purée

### ROASTED GARLIC HUMMUS 13.95

Chickpeas, sumac, sesame seed, radish, dill, EVOO, grilled country levin

### TRUFFLE FRIES 13.95

Black truffle aioli, truffle oil, truffle salt, parsley, shaved parmesan

### SMOKED SALMON DIP 15.95

House smoked scottish salmon, pickled onions, fried capers, garlic chips, dill, everything spice, grilled country levin

### BIG EYE POKE TACOS 15.95

Crispy wonton, avocado, cilantro, wakame, pistachio, chili soy

## SOUP & SALADS

### DAILY SOUP 8.95

Chef's Seasonal creation, grilled country levin

### SUMMER WATERMELON 13.95

Heirloom cherry tomato, cucumber, avocado, ricotta salata, arugula, sherry shallot vinaigrette

### ORGANIC LOCAL GREENS 11.95

Crispy egg, Laura Chenel goat cheese, spiced pecan, cucumber, heirloom cherry tomato, sherry shallot vinaigrette

### BABY KALE 13.95

Quinoa, roasted pimento pepper, shaved parmesan, avocado, spiced pistachio, pickled dates, poppyseed vinaigrette

*add to your salad:*

+ **grilled chicken breast 6.95**

+ **blackened wild Argentine shrimp 9.95**

+ **blackened Scottish salmon 9.95**

+ **grilled flat iron steak 12.95**

## FLATBREADS

### BBQ CHICKEN 15.95

Smoked cherry BBQ sauce, red onion, bacon, smoked chicken, mozzarella, cilantro

### PROSCIUTTO 16.95

Sunny farm egg, burrata, arugula, shaved parmesan, EVOO

### SMOKED SALMON 16.95

Lemon crème fraîche, house smoked salmon, mozzarella, garlic chips, dill, everything spice, fried capers, pickled onions

### GARDEN VEGGIE 15.95

Arugula pesto, asparagus, corn, red bell pepper, summer squash, mozzarella, dill, EVOO, sumac, shaved parm, sea salt

## >> UNION BBQ PLATES <<

### SMOKED HALF CHICKEN | Alabama BBQ Sauce SMOKED TRI TIP | Santa Maria Marinade

Served with baby kale slaw, pickled red onions, house dill pickles, pork & beans, & grilled corn

**Choose 1 Meat 23.95**

>> *add pulled pork 6.95*

## HANDCRAFTED BURGERS & SANDWICHES

Choice of house seasoned frites or house salad

>> **sub sweet potato fries 2.00** | **sub gluten free bun 2.00**

>> **add avocado, bacon or fried egg 3.00 ea**

### UNION BURGER 16.95

Aged white cheddar, cherrywood bacon, tomato jam, iceberg lettuce, garlic aioli, house pickles, brioche bun

### SMOKED TRI TIP 18.95

Arugula, pickled red onions, garlic aioli, chimichurri, smoked cherry bbq sauce, pretzel bun

### VEGAN BURGER 18.95

Black bean & quinoa Impossible patty, roasted garlic hummus, smoked mushrooms, avocado, arugula, pretzel bun

### SOUTHERN CRAB GRILLED CHEESE 19.95

Activated charcoal bread, sharp cheddar crust, blue crab, house made pimento cheese

## ENTRÉES

### SHRIMP & GRITS 23.95

Andouille, roasted tomato, aged white cheddar Anson Mills grits, chives

### UNION GUMBO 19.95

Andouille, smoked chicken, okra, jasmine rice, scallions  
>> **add wild Argentine shrimp 9.95**

### STEAK FRITES 25.95

7oz marinated flat iron, house seasoned frites, herb salad, garlic aioli, chimichurri

### 16OZ BLACKENED RIBEYE 39.95

Smoked mushrooms, corn purée, Union steak sauce, herb salad

### FENNEL CRUSTED SALMON 26.95

Warm cherry tomato vinaigrette, pickled mustard seed, cauliflower purée, roasted summer squash, petite basil

### CAULIFLOWER BOLOGNESE 20.95

Pomodoro sauce, red lentils, gluten free pasta, cashew lemon "ricotta", basil, sunflower seeds

## SIDES

**BASKET OF FRITES 6.95** | roasted garlic aioli

**SWEET POTATO FRITES 7.95** | smoked cherry bbq sauce

**PORK & BEANS 6.95** | chicharrones, chives

**ANSON MILLS GRITS 5.95** | aged white cheddar, chives

**BABY KALE SLAW 5.95** | poppyseed vinaigrette

**FARMERS MARKET VEGGIES 7.95** | locally sourced, seasonal

*The party doesn't stop here...*

**GRAB YOUR FAVORITE  
CRAFT COCKTAILS & BITES TO-GO!**

— ORDER WITH YOUR SERVER —



## &gt;&gt; CRAFT COCKTAILS &lt;&lt;

**RITA** 13 | Tito's, guava, lavender, coconut, lemon  
**STRAWBERRY FIELDS** 13 | Ketel One, strawberries, lemon, agave  
**JENNY** 14 | Captain White, cucumber, grapefruit, agave, ginger, mint  
**WALKING ON SUNSHINE** 15 | Hendrick's, Italicus. Yuzuri, lemon, eucalyptus, egg white  
**VINCENT VEGA** 14 | Don Julio Blanco, persimmon, citrus, bitters  
**MIYAGI** 14 | Thai chili & cilantro infused tequila, lychee, lime, agave  
**PURPLE HAZE** 13 | Illegal Mezcal, ginger liqueur, prickly pear, lime, sage  
**2 KOOL 2 BE 4 GOTTEN** 14 | Blackberry infused Bulleit Bourbon, cider, cinnamon, lemon  
**MR. FOX** 16 | Macallan 12yr, limoncello, honey, lemon, ginger, thyme

## &gt;&gt; BOTTLES &amp; CANS &lt;&lt;

**BUDWEISER** 5 | **COORS LIGHT** 5 | **CORONA** 6 | **CORONA PREMIER** 6  
**24oz MODELO ESPECIAL** 9 | **SWAMI'S IPA** 7 | **MOTHER EARTH 'HOP DIGGITY'** 7  
**ACE PINEAPPLE CIDER** 7 | **TRULY WILD BERRY** 6 | **TRULY GRAPEFRUIT** 6

## &gt;&gt; DRAFT BEER &lt;&lt;

**PACIFICO LAGER** 5 | **BUD LIGHT** 5 | **STELLA ARTOIS** 7  
**805 BLONDE** Firestone 8 | **CALI CREAMIN'** Mother Earth 8 | **.394 PALE ALE** Alesmith 8  
**BLANCHE DE CHAMBLY WITBIER** Unibroue 8 | **BOG TROTTER RED ALE** Artifex 8  
**THE PUPIL IPA** Societe Brewing 9 | **VOODOO RANGER HAZY IPA** New Belgium 8 | **SCULPIN IPA** Ballast Point 9  
**STRAWBERRY MOJITO KOMBUCHA** Local Roots 11  
*\*Ask About or Rotating Handles\** | **ALPINE** | **LAGUNITAS** | **RESIDENT** | **LOST ABBEY**

## &gt;&gt; WHITE, ROSÉ, &amp; SPARKLING WINE &lt;&lt;

**CHANDON** | Brut | Napa Valley | 12 (187ml) | 40 (750ml)  
**LE GRAND COURTAJE** | Brut Grande Cuvée Rose | France | 12 (187ml)  
**GANCIA** | Prosecco | Canelli | Italy | 12 (187ml)  
**PIGHIN** | Pinot Grigio | Friuli, Italy | 11 gl | 40 btl  
**CHATEAU LA GORDONNE** | Rosé | Cotes de Provence, France | 12 gl | 43 btl  
**NAUTILUS** | Sauvignon Blanc | Marlborough, NZ | 11 gl | 40 btl  
**NOBILO ICON** | Sauvignon Blanc | Marlborough, NZ | 14 gl | 50 btl  
**WILLIAM HILL** | Chardonnay | Napa Valley | 11 gl | 40 btl  
**SONOMA CUTRER** | Chardonnay | Sonoma County | 14 gl | 50 btl

## &gt;&gt; RED WINE &lt;&lt;

**SMOKE TREE** | Pinot Noir | Sonoma Coast | 12 gl | 43 btl  
**HAHN SLH** | Pinot Noir | Santa Lucia | 14 gl | 50 btl  
**MICHELE CHIARLO** | Barbera d'Asti | Piedmont, Italy | 12 gl | 43 btl  
**MJ MAS JANEIL LE PETIT PAS** | Rhone Blend | Languedoc-Roussillon, FR | 13 gl | 47 btl  
**SIMI REBEL CASK** | Red Blend | Sonoma County | 13 gl | 47 btl  
**CATENA VISTA FLORES** | Malbec | Mendoza, Argentina | 11 gl | 40 btl  
**RANCHO ZABACO** | Zinfandel | Sonoma County | 11 gl | 40 btl  
**JOSH CELLARS** | Cabernet Sauvignon | North Coast | 11 gl | 40 btl  
**AVALON** | Cabernet Sauvignon | Napa Valley | 14 gl | 50 btl

## &gt;&gt; FROM THE CELLAR &lt;&lt;

**PERRIER JOUET GRAND BRUT** | Champagne | Epernay, France | 80 btl  
**VEUVE CLIQUOT YELLOW LABEL** | Champagne | Reims, France | 105 btl  
**VEUVE CLIQUOT ROSÉ** | Champagne | Reims, France | 115 btl  
**RUINART** | Champagne | Reims, France | 200 btl  
**DOM PERIGNON** | Champagne | Epernay, France | 295 btl  
**CLOUDY BAY** | Sauvignon Blanc | Marlborough, New Zealand | 70 btl  
**CAKEBREAD CELLARS** | Chardonnay | Napa Valley, California | 89 btl  
**DOMAINE CARNEROS** | Pinot Noir | Carneros, California | 85 btl  
**THE PRISONER** | Red Blend | Napa Valley, California | 85 btl  
**KITH & KIN** | Cabernet Sauvignon | Napa Valley, California | 70 btl  
**DARIOUSH** | Cabernet Sauvignon | Napa Valley, California | 165 btl