

Late Afternoon

SAT & SUN | 2-4 PM



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!

SKILLET CORNBREAD 8.95

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

TRUFFLE FRIES 13.95

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

SOUP & SALADS

DAILY SOUP 8.95

Chef's Seasonal creation, grilled country levin

BEET & BURRATA 13.95

Watercress, blood orange vinaigrette, spiced pistachios, shaved fennel, radish, mint

FALL KALE SALAD 12.95

Spiced butternut squash, quinoa, spiced pepitas, pomegranate seeds, goat cheese, poppyseed vinaigrette

ORGANIC LOCAL GREENS 11.95

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

BABY GEM CAESAR 12.95

Red & green baby romaine, spiced croutons, chili oil drizzle, shaved parmesan, fried capers, chives, House Caesar dressing

>> add Spanish white anchovies 2.00

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

SIDES

BACON MAC & CHEESE 12.95

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

ROASTED BRUSSELS SPROUTS 11.95

Sriracha maple glaze, cherrywood bacon

BASKET OF FRITES 6.95

Served roasted garlic aioli

SWEET POTATO FRITES 7.95

Served with smoked cherry bbq sauce

ANSON MILLS GRITS 5.95

Aged white cheddar, chives

BABY KALE SLAW 5.95

Poppyseed vinaigrette

FLATBREADS

BREAKFAST 15.95

Bechamel, mozzarella, andouille, cherrywood smoked bacon, roasted tomato, sunny farm eggs, chives, maple syrup

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

BACON TOMATO 15.95

Mozzarella, oven roasted tomatoes, cherrywood smoked bacon, EVOO, sea salt, basil

ROASTED MUSHROOM 15.95

Local organic mushrooms, bechamel, mozzarella, fried sage, garlic chips, truffle salt

FAVORITES

Sandwiches served with 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

VEGAN BURGER 18.95

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

NASHVILLE HOT CHICKEN 16.95

Buttermilk fried chicken, Nashville hot sauce, baby kale slaw, house pickles, garlic aioli, brioche bun

B.L.T.A. 15.95

Country levain, cherrywood smoked bacon, garlic aioli, smashed avocado, roma tomato, iceberg lettuce

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, wild mushroom demi glace

Vegetarian  Vegan  Gluten Free 

Other menu items can also be modified to be gluten free.
Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.





>> CRAFT COCKTAILS <<

- 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

>> DRAFT BEER <<

- 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**

>> WHITE, ROSÉ, & SPARKLING WINE <<

- CHANDON** | Brut | Napa Valley | 12 (187ml) | 40 (750ml)
LE GRAND COURTAÏE | 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

>> RED WINE <<

- 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