



## SHARE PLATES

### BIG EYE POKE TACOS 15.95

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

### FARMHOUSE MEATBALLS 14.95

3 housemade meatballs, stewed tomato broth, basil pesto, ricotta, shaved parmesan, garlic bread

### TRUFFLE FRIES ① 14.95

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

### UNION DRY RUBBED WINGS 14.95

Served with house ranch & celery

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

### SKILLET CORNBREAD ① 8.95

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

## FLATBREADS

### PROSCIUTTO FLATBREAD 16.95

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

### ROASTED MUSHROOM FLATBREAD ① 15.95

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

### BBQ CHICKEN FLATBREAD 15.95

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

### BACON TOMATO FLATBREAD 15.95

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

## SOUP & SALADS

### DAILY SOUP 8.95

Chef's seasonal creation, grilled country levain

### FALL KALE SALAD ① ② 12.95

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

### ORGANIC LOCAL GREENS ① 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**

## CRAFT BURGERS AND SANDWICHES

Burgers & sandwiches served with choice of house seasoned frites or side salad

### UNION BURGER 16.95

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

### VEGAN BURGER ① ② 18.95

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

### BLACK & BLUE BURGER 17.95

Cherrywood bacon, Shaft blue cheese, smoked cherry BBQ, pickled onions, iceberg lettuce, brioche bun

### NASHVILLE HOT CHICKEN 16.95

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

## ENTRÉES

### SHRIMP & GRITS ③ 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**

### FENNEL CRUSTED SALMON ③ 26.95

Root vegetable hash, broccolini, parsnip purée, apple & fennel slaw

### STEAK FRITES 25.95

7oz marinated flat iron, house seasoned frites, herb salad, garlic aioli, wild mushroom demi glace

### SWEET POTATO RAVIOLI ① 19.95

Roasted baby squash, caramelized onion, basil pesto, fried sage, shaved parmesan

## SIDES

### BACON MAC & CHEESE 12.95

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

### ROASTED BRUSSELS SPROUTS ③ 11.95

Sriracha maple glaze, cherrywood bacon

### BASKET OF FRITES 6.95

Served with roasted garlic aioli

### SWEET POTATO FRITES 7.95

Served with smoked cherry BBQ sauce

### ROASTED ORGANIC MUSHROOMS 7.95

With garlic herb butter

## DESSERTS

### AUNT DUBO'S PEANUT BUTTER PIE 7.95

Oreo crust, chocolate ganache, bourbon caramel, whipped cream, chocolate covered pretzels, shaved white chocolate

### BLACKBERRY KEY LIME PIE 7.95

Graham cracker crust, white chocolate ganache, blackberry dust, whipped crème fraîche

### BANANA PUDDING 7.95

Vanilla Wafers, whipped crème fraîche, butterscotch ganache, walnut crumble, and caramelized banana

Vegetarian ① Vegan ② Gluten Free ③

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.

