



SHARE PLATES

FARMHOUSE MEATBALLS 14.95

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

TRUFFLE FRIES 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 8.95

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

PROSCIUTTO FLATBREAD 16.95

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

ROASTED MUSHROOM FLATBREAD 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

NEW ENGLAND CLAM CHOWDER 8.95

Yukon gold potatoes, quahog clams, bacon, chives, grilled country levain

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

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 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

ROASTED MUSHROOM BURGER 17.95

Organic roasted mushrooms, Laura Chenel goat cheese, caramelized onions, arugula, garlic aioli, 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 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 26.95

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

SPAGHETTI SQUASH 22.95

Roasted tomato, garlic, broccolini, spiced pepitas, "parmesan" basil

SWEET POTATO RAVIOLI 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 11.95

Sriracha maple glaze, cherrywood bacon

BASKET OF FRITES 6.95

Served with roasted garlic aioli

SWEET POTATO FRIES 7.95

Served with smoked cherry BBQ sauce

ROASTED ORGANIC MUSHROOMS 7.95

With garlic herb butter

FROM THE GRILL

Served with maitre d' butter, Union steak sauce & herb salad

16oz GOLD CANYON BONE-IN RIBEYE 39.95**12oz GOLD CANYON NY STRIP** 29.95

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

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.

