



BREAKFAST

GREEN OMELETTE  14.95

Baby zucchini, spinach, scallions, asparagus, avocado, goat cheese, basil pesto, cilantro, breakfast potatoes

>> **sub egg whites** 2.00

AVOCADO TOAST  14.95

Grilled country levain, smashed avocado, pickled onions, radish, poached eggs, dill, cilantro, sumac, garlic chips, "everything spice"

CHICKEN & WAFFLE 16.95

Bacon, cheddar & scallion cornbread waffle, buttermilk fried chicken, sunny farm egg, Sriracha-maple glaze

THE LOCAL 12.95

Two farm eggs any style, breakfast potatoes, toasted country levain, cherrywood smoked bacon or grilled andouille sausage

SKILLET CORNBREAD BENEDICT 14.95

Grilled andouille, poached eggs, roasted okra, mustard-bacon hollandaise

STEAK & EGGS 20.95

7oz flat iron, two eggs any style, mustard-bacon hollandaise, herb salad, breakfast potatoes

SOUP AND SALAD

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

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

ORGANIC LOCAL GREENS  11.95

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

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

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.

BRUNCH BEVERAGES

MIMOSAS 7

Orange, grapefruit, cranberry, or pineapple

BACON BLOODY MARY 12

Ketel One, spicy tomato, cherrywood bacon, lemon, olive, pickled okra

CHANDON SPLIT 12

Choice of orange, grapefruit, cranberry or pineapple juice

UNION COLD BREW 6

Served over ice

FRENCH PRESS 8

Café Moto organic regular or decaf, serves two

SHARE PLATES

TRUFFLE FRIES  13.95

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

FAVORITES

Burgers with 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

NASHVILLE HOT CHICKEN 16.95

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

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

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

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

CHERRYWOOD SMOKED BACON - 3/3.95 or 5/5.95**ANSON MILLS WHITE CHEDDAR GRITS** 5.95**SEASONAL FRUIT** 4.95**GRILLED ANDOUILLE SAUSAGE** 4.95**TOASTED COUNTRY LEVAIN** 1.95**SWEET POTATO FRIES** 7.95 | **BASKET OF FRITES** 6.95



>> 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

>> CRAFT COCKTAILS SERVED IN A MASON JAR <<

To-go only. Serves 2

- SEASONAL SANGRIA** 22 | A blend of red and white wine, elderflower and seasonal fruit
STRAWBERRY FIELDS 22 | Vodka, Strawberries, Lemon, Agave
UNION MARGARITA 22 | Blanco Tequila, Lime, Agave
Make it spicy +\$2

>> BOTTLES & CANS <<

- 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

>> 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 COURTAGE | 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

>> BY THE BOTTLE <<

- 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