



BRUNCH SPECIALS

GREEN OMELETTE 15.95

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

>> **sub egg whites 2.00**

STEAK & EGGS 21.95

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

THE LOCAL 13.95

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

CORNED BEEF HASH 18.95

Red bliss potatoes, caramelized onions, roasted bell peppers, mustard-bacon hollandaise, poached eggs, cilantro

SKILLET CORNBREAD BENEDICT 15.95

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

CHICKEN & WAFFLE 16.95

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

SHARE PLATES

UNION DRY RUBBED WINGS 14.95

Served with house ranch & celery

Buffalo | Sriracha Maple | Smoked Cherry BBQ

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

TRUFFLE FRIES 13.95

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



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.

HANDCRAFTED BURGERS & UNION FAVORITES

Choice of house seasoned frites or house salad w/ burgers

>> **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

SHRIMP & GRITS 23.95

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

UNION GUMBO 20.95

Andouille, smoked chicken, okra, jasmine rice, scallions

>> **add wild Argentine shrimp 9.95**

SALADS

SUMMER WATERMELON 13.95

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

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 10.95**

+ **grilled flat iron steak 12.95**

FLATBREADS

BUFFALO CHICKEN 15.95

Buffalo ranch, smoked chicken, shaved onion, bacon, blue cheese crumbles, mozzarella, sea salt, celery leaves

BBQ CHICKEN 15.95

Smoked cherry BBQ sauce, smoked chicken, shaved onion, bacon, mozzarella, EVOO, smoked salt, cilantro

ROASTED MUSHROOM 15.95

Bechamel, fried sage, garlic chips, mozzarella, arugula, truffle salt, EVOO

GARDEN VEGGIE 15.95

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



>> CRAFT COCKTAILS <<

UNION SANGRIA 11 | red or white
RITA 13 | Ketel One, guava, lavender, coconut, lemon
VINCENT VEGA 14 | Don Julio Blanco, persimmon, citrus, bitters
WATERMELON MOJITO 13 | Captain White, watermelon juice, mint
UNION OLD FASHIONED 14 | Bulleit Bourbon, Angostura, agave
GONZO 15 | Nolet's, blackberry, lemon, egg white, floral bitters

>> BOTTLES & CANS <<

BUDWEISER 5 | **COORS LIGHT** 5 | **CORONA** 6 | **CORONA PREMIER** 6 | **O'DOULS AMBER ALE N/A** 5
ACE PINEAPPLE CIDER 7 | **TRULY WILD BERRY** 6 | **TRULY GRAPEFRUIT** 6
JUNSHINE BLOOD ORANGE MINT HARD KOMBUCHA 11

>> DRAFT BEER <<

PACIFICO LAGER 6 | **BUD LIGHT** 6 | **BALLAST POINT FRIAR ALE** 7
BALLAST POINT SCULPIN IPA 9 | **LATITUDE 33 BLOOD ORANGE IPA** 8 | **BOONT AMBER ALE** 8
ALESMITH .394 PALE ALE 8 | **MOTHER EARTH CALI CREAMIN'** 8 | **FIRESTONE 805 BLONDE** 8
ROTATING RESIDENT HANDLE 8 | **ROTATING ALPINE HANDLE** 8

>> WHITE, ROSÉ, & SPARKLING WINE <<

KIM CRAWFORD | Sauvignon Blanc | Marlborough, NZ | 11 gl | 42 btl
MASI MASIANCO | Pinot Grigio | Italy | 11 gl | 42 btl
SMOKE TREE | Chardonnay | Sonoma County | 11 gl | 42 btl
SONOMA CUTRER | Chardonnay | Russian River, CA | 14 gl | 52 btl
MAISON SALEYA | Rosé | Provence, FR | 12 gl | 46 btl
CHANDON | Sparkling Brut | Napa Valley | 12 (187ml) | 46 (750ml)

>> RED WINE <<

MEIOMI | Pinot Noir | California | 12 gl | 46 btl
FREELANDER | Pinot Noir | California | 12 gl | 46 btl
CRIOS | Malbec | Argentina | 12 gl | 46 btl
RUTHERFORD RANCH | Cabernet Sauvignon | Napa Valley | 16 gl | 62 btl
NEWTON SKYSIDE | Cabernet Sauvignon | Sonoma County, CA | 15 gl | 58 btl
ORIN SWIFT "ABSTRACT" | Red Blend | California | 15 gl | 58 btl
FRITZ ESTATE | Zinfandel | Sonoma County, CA | 12 gl | 46 btl

The party doesn't stop here...

GRAB YOUR FAVORITE CRAFT COCKTAILS & BITES TO-GO!

— ORDER WITH YOUR SERVER —

