



## BREAKFAST

### GREEN OMELETTE 14.95

Baby zucchini, spinach, scallions, asparagus, avocado, goat cheese, basil pesto, cilantro, breakfast potatoes  
**>>sub egg whites 2.00**

### 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

### 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

### BBQ CHICKEN 15.95

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

### 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

## BRUNCH BEVERAGES

MIMOSA 5 | BOTTLE OF CHAMPAGNE 12

CAFE MOTO NITRO COLD BREW 6

UNION BLOODY 9 | BACON BLOODY 11

## 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

### 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 20.95

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**



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.

4% surcharge will be added to each bill to help cover rising business costs.



## &gt;&gt; CRAFT COCKTAILS &lt;&lt;

**UNION SANGRIA** 11 | red or white  
**RITA** 13 | Nolet's, guava, lavender, coconut, lemon  
**VINCENT VEGA** 14 | Don Julio Blanco, persimmon, citrus, bitters  
**BLUEBERRY MOJITO** 13 | Captain White, fresh blueberry simple, mint  
**UNION OLD FASHIONED** 14 | Bulleit Bourbon, Angostura, agave  
**DAISY** 15 | Ketel one grapefruit & rose, orgeat, ruby red grapefruit, lemon

## &gt;&gt; BOTTLES &amp; CANS &lt;&lt;

**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 | **JUNSHINE BLOOD ORANGE MINT HARD KOMBUCHA** 11

## &gt;&gt; DRAFT BEER &lt;&lt;

**PACIFICO LAGER** 6 | **BUD LIGHT** 6 | **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 | **BLANCHE DE CHAMBLY WITBIER** 8  
**ROTATING RESIDENT HANDLE** 8 | **ROTATING ALPINE HANDLE** 8 | **FALL PLENTY FOR ALL PILSNER** 8

## &gt;&gt; WHITE, ROSÉ, &amp; SPARKLING WINE &lt;&lt;

**DECOY** | Sauvignon Blanc | Sonoma, CA | 11 gl | 42 btl  
**MASI MASI ANCO** | 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 gl | 46 btl  
**LA MARCA** | Prosecco | Italy | 12 (187ml)

## &gt;&gt; RED WINE &lt;&lt;

**DUCKHORN** Merlot | 17 gl | 68 btl  
**OPP** | Pinot Noir | Oregon | 12 gl | 46 btl  
**FRITZ ESTATE** | Zinfandel | Sonoma County, CA | 12 gl | 46 btl  
**MICHAEL DAVID 6TH SENSE** | Syrah | Lodi, CA | 12 gl | 46 btl  
**RUTHERFORD** Cabernet Sauvignon | Napa Valley, CA | 14 gl | 52 btl  
**RICH TABLE** Cabernet Sauvignon | 12 gl | 46 btl

## &gt;&gt; FROM THE CELLAR &lt;&lt;

**VEUVE CLICQUOT YELLOW LABEL** Champagne | Reims, France | 110  
**DOM PÉRIGNON** Champagne | 2008 | Epernay, France | 375  
**CLOUDY BAY** Sauvignon Blanc | 2018 | Marlborough, NZ | 76  
**CAKEBREAD** Pinot Noir | 2017 | Anderson Valley, CA | 85  
**HEITZ CELLARS** Cabernet Sauvignon | 2013 | Napa Valley, CA | 95  
**SILVER OAK** Cabernet Sauvignon | 2013 | Alexander Valley, CA | 120  
**THE PRISONER** Red Blend | Napa Valley, CA | 85  
**NUMANTHIA** Tempranillo | 2014 | Toro, SP | 150

*The party doesn't stop here...*

**GRAB YOUR FAVORITE CRAFT COCKTAILS & BITES TO-GO!**

— ORDER WITH YOUR SERVER —

