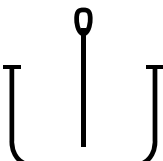


THE

 est. 2015
UNION
 PUBLIC HOUSE

SMALL PLATES *to Nibble and Share*

Scotch Egg , Cracklin "Breeding," Avocado Mayo 6	Grouper and Shrimp Corn Dog , Tartar 7	Cajun Boiled Peanuts , Garlic and Lemon 6
Wings , Korean BBQ, Garlic Peanuts, Scallion Aioli, White Bread, House Pickles 12	Tuna Tartare , Truffle Soy Vinaigrette 13	Sautéed PEI Mussels , Confit Tomato, House Pepper Bacon, Beer, Serrano, Garlic, Shallot, Fennel, Butter, Grilled Baguette 15
House Cured Salmon Gravlax Tartine , Whipped Grain Mustard and Local Honey Butter, Radish, Arugula 11	Beef Fillet Carpaccio , Fried Capers, Shaved Parmesan, Garlic Aioli, Pickled Cipollini 12	Fresh Fried Pork Rinds with Serrano Salt 4
	Pimento Cheese Pups , Local Honey 7	



GARDEN & SPOON

Gumbo , Filé Potato Salad 7/14
Arugula , Parmesan, Lemon, Olive Oil, Peppercorn 7
Cornmeal Fried Oysters and Shrimp , Buttermilk Ranch, Baby Lettuce Mix, Pickled Plum, Crispy Onion, Corn Relish 16
Lightly Pickled Beets , Baby Greens, Truffled Goat Cheese Mousse, Shaved Parmesan, Candied Walnuts, Beet and Balsamic Vinaigrette 7/14
Butternut and Burrata , Arugula, Pickled Rind, Cornbread Crouton, Pepitas, Steen's Cane Vinaigrette 14

SALT 'N' CURE

UPH House Charcuterie

Served with seasonal mustards,
pickles, preserves and toasts.

\$7 Per Selection / \$27 Chef Selection of 5		
Lonza	Coppa	Pepper Bacon
Andouille	Lamb Ham	Bresola
Brisket Prosciutto		

Artisan Cheeses

Reypenaer, 1 Year Gouda
Goat Lady Dairy, Snow Camp
Sweet Grass Dairy, Thomasville Tomme
Sweet Grass Dairy, Asher Blue
Sweet Grass Dairy, Green Hill
Beehive, Barely Buzzed



BETWEEN THE BUNS

Lamb Sliders , Craft Bakery Everything Potato Bun, Eggplant Crisp, Tomato Jam, Arugula, Imam Bayildi 14
UPH CAB Burger —Shortrib Stuffed/Cheeddar/Bacon 16
Sambal Chicken Sandwich , Grilled or Fried, Kimchi Mustard, Scallion Aioli, Lettuce, Tomato 12
Gulf Fish Sandwich , Lemon Caper Tartar, Tomato, Romaine, Pickled Fried Green Tomato 15
Wild Boar Sloppy Joe , Fried Sage and Crispy Onion, Pickled Jalapeños and Red Peppers 12
Open Faced Smoked Brisket Patti Melt , Cornbread, Charred Red Onion, Balsamic, Cheddar 14

**MAIN
PLATES**



-BY LAND-

Chicken/House Bacon/Artichoke/Mushroom/Leek Pot Pie , Puff Pastry, Truffle, Tarragon 21
Hanger Steak Frites , Smoked Tomato Ragu, Fried Duck Egg, Arugula, Blue Cheese 29
Slow as Molasses Cured and Smoked Pork Butt , Creamed Corn, Sautéed Spinach, Pickled Red Onion, Fried Jalapeño 24
Crispy Pork Shank , Smoked Potato Mash, Sauteed Brussel Sprouts, Bacon and Onion Marmalade, Jus 24



-BY SEA-

Prosciutto Wrapped Tuna , Beluga Lentils, Green Olive, Yellow Tomato Romesco, Crispy Fennel/Garlic 33
Crispy Skin Scottish Salmon , Littleneck Clam Chowder, Saffron, Chorizo 31
Grouper Meuniere , Pearl Barley and Mushroom Risotto, Braised Bay Gem Lettuce Heart, Caramelized Red Onion 29
Searred New Bedford, MA Diver Scallops , Charred Tomato Bisque, Fennel, Vidalia Onion, Grilled Baby Creamer Potato, Arugula 34

UPH On the Side

Collards
Mac 'n' Cheese
Filé Potato Salad
Slaw
Green Salad
Shoestring Fries
Sweet Tater Fries
Tots
Cornbread

UPH Sauces

Tomato Gravy
Smoked Apple Butter
Tomato Jam
Chimichurri
Harissa
Red-Eye Gravy



À la Carte	•	Pickle Brined Fried Chicken 23	•	Confit Duck Leg 27	•	Crispy Skin Salmon 25
Select a protein,	•	20oz CAB Ribeye 42	•	Pork Shank 24	•	Grilled Tofu 17
two sides and a sauce.	•	10oz CAB Hanger Steak 29	•	Grouper 28	•	Add Duck Hearts 7

Executive Chef Blake Rushing/Chef De Cuisine Amy Potmesil