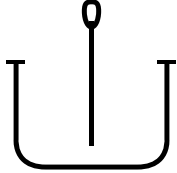


THE  
  
 est. 2015  
**U N I O N**  
 P U B L I C H O U S E

**SMALL PLATES** to Nibble and Share

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



**GARDEN & SPOON**

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

*UPH On the Side*

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

**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**

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

**MAIN  
 PLATES**

*À la Carte*

Select a protein, two sides and a sauce.

Pickle Brined Fried Chicken 23	Confit Duck Leg 27	Crispy Skin Salmon 25
20oz CAB Ribeye 42	Pork Shank 24	Grilled Tofu 17
10oz CAB Hangar Steak 29	Grouper 28	Add Duck Hearts 7

*UPH Sauces*

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



*Executive Chef Blake Rushing/Chef De Cuisine Amy Potmesil*