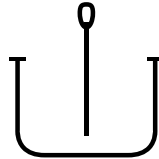


THE

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

NIBBLE AND SHARE

| | | |
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| 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 |
| Watermelon and Burrata , Arugula, Pickled Rind, Cornbread Crouton, Pepitas, Steen's Cane Syrup and Sherry Vinaigrette 14 |
| <i>Add Protein to Any Salad:</i> Shrimp 7 Salmon 8 Swordfish 9 Chicken 7 Hanger 13 |

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

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|---|
| Lamb Sliders , Craft Bakery Everything Potato Bun, Eggplant Crisp, Tomato Jam, Arugula, Imam Bayildi 14 |
| UPH CAB Burger —Shortrib Stuffed/Cheddar/Bacon 16 |
| Sambal Chicken Sandwich , Grilled or Fried, Kimchi Mustard, Scallion Aioli, Lettuce, Tomato 12 |
| Buffalo Fresh Catch Fish Sandwich , Shredded Lettuce, Carrot, Celery, Chips, Ranch, Brioche Bun 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 |

UPH On the Side

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

**MAIN
 PLATES**

À la Carte

Select a protein, two
sides and a sauce.

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

Daily Vegetarian/Vegan Plate
 With Optional Fried Egg or Tofu 17

UPH Sauces

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



Executive Chef Blake Rushing/Sous Chef Richard Simmons/Sous Chef Desmond Phillips