

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 6	<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
<b>Marinated Colossal Blue Crab Claws</b> , Benne Seed, Red Pepper Rouille, Parsley Shallot Salad 16	<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	

**SALT 'N' CURE**

**UPH House Charcuterie**

Served with seasonal mustards,  
pickles, preserves and toasts.

\$7 Per Selection / \$27 Chef Selection of 5

Lonza	Lamb Ham	Veal Pancetta
Andouille	Brisket Prosciutto	Goat Rilette
Coppa	Pepper Bacon	Bresola

**Artisan Cheeses**

Reypenaer, 1 Year Gouda
Goat Lady Dairy, Snow Camp
La Bonne Vie, Triple Cream Goat Brie
Long Clawson, Mango Ginger Stilton
Boxcarr, Rockets Robiola
Sweet Grass Dairy, Thomasville Tomme
Beehive, Barely Buzzed



**BETWEEN THE BUNS**

Heirloom Tomato <b>Grilled Cheese</b> , Pimento, Gruyere, Gouda, Smoked Duke's Mayo, Arugula 14
<b>UPH CAB Burger</b> —Shortrib Stuffed/Cheddar/Bacon 16
Sambal <b>Chicken Sandwich</b> , Grilled or Fried, Kimchi Mustard, Scallion Aioli, Lettuce, Tomato 12
Potato Crusted <b>Gulf Fish Sandwich</b> , Lemon/Caper Aioli, Romaine, Pickled Fried Green Tomato 15
Wild Boar <b>Sloppy Joe</b> , Fried Sage and Crispy Onion, Pickled Jalapeños and Red Peppers 12
Open Faced Smoked Brisket <b>Patti Melt</b> , Cornbread, Charred Red Onion, Balsamic, Cheddar 14

**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 Peach, Crispy Onion, Corn Relish 16
Lightly <b>Pickled Beets</b> , Baby Greens, Truffled Goat Cheese Mousse, Shaved Parmesan, Candied Walnuts, Beet and Balsamic Vinaigrette 7/14
<b>Watermelon 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  
 Creamy Grits  
 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	Confit Duck Leg 27	Crispy Skin Salmon 25
20oz CAB Ribeye 42	Pork Shank 24	Grilled Tofu 17
Delmonico 27	Rabbit 29	Add Duck Hearts 7
	Snapper 28	Add Foie Gras 14

*UPH Sauces*

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



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