

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

Scotch Egg , Cracklin "Breeding," Avocado Mayo 6	Tuna Tartare , Truffle Soy Vinaigrette 13	Cajun Boiled Peanuts , Garlic and Lemon 6
Wings , House Buffalo, White Bread, House Pickles 12	Beef Fillet Carpaccio , Fried Capers, Shaved Parmesan, Garlic Aioli, Pickled Cipollini 12	Sautéed PEI Mussels , Coppa, Beer, Serrano, Chili Thread, Garlic, Shallot, Fennel, Butter, Grilled Baguette 15
Grouper and Shrimp Corn Dog , Tartar 6	Pimento Cheese Pups , Local Honey 7	Fresh Fried Pork Rinds with Serrano Salt 4



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 Peach, 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, Watercress, Bacon Candied Pecan, Green Goodness, Cranberry, Pickled Green Tomato 14

SALT 'N' CURE

UPH House Charcuterie

Served with seasonal mustards,
pickles, preserves and toasts.
\$7 Per Selection / \$27 Chef Selection of 5

Lonza	Smoked Bacon
Andouille	Beef Pancetta
Coppa	Brisket Prosciutto
Lamb Ham	Bresola

Artisan Cheeses

Reypenaer 1 Year Gouda
Goat Lady Dairy, <i>Snow Camp</i>
La Bonne Vie, <i>Triple Cream Goat Brie</i>
Deer Creek Rattlesnake, <i>Habenero/Tequila</i>
Deer Creek Blue Jay, <i>Juniper Blue</i>
Deer Creek Moon Rabbit, <i>Chartreuse Washed</i>
Aged Red Leicestershire English Cheddar



BETWEEN THE BUNS

Collard and Brisket Melt , Tomato Aioli, Provolone, Jalapeño, Brioche Bun 14
UPH CAB Burger —Shortrib Stuffed/Cheddar/Bacon 16
Sambal Chicken Sandwich , Grilled or Fried, Kimchi Mustard, Scallion Aioli, Lettuce, Tomato 12
Buffalo Gulf Fish Sandwich , Fried or Grilled Gulf Catch, Buffalo Sauce Celery/Carrot Slaw, Shredded Lettuce, Ranch Chips 14
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
 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	Pork Shank 24	Grilled Tofu 17
20oz CAB Ribeye 42	10oz CAB Hanger Steak 27	Add Duck Hearts 7
Confit Duck Leg 27	Swordfish 25	Add Foie Gras 14
	Crispy Skin Salmon 25	

UPH Sauces

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



Executive Chef Blake Rushing/Chef De Cuisine Amy Potmesil