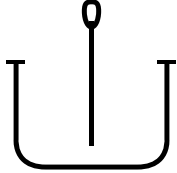


THE

 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	Grouper and Shrimp Corn Dog , Tartar 6	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, 15
Marinated Colossal Blue Crab Claws , Benne Seed, Red Pepper Rouille, Parsley Shallot Salad 16	Beef Fillet Carpaccio , Fried Capers, Shaved Parmesan, Garlic Aioli, Pickled Cipollini 12	Grilled Baguette 4
	Pimento Cheese Pups , Local Honey 7	Fresh Fried Pork Rinds with Serrano Salt 4

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
Boxcarr, Rockets Robiola
Sweet Grass Dairy, Thomasville Tomme
Sweet Grass Dairy, Asher Blue
Sweet Grass Dairy, Green Hill
Beehive, Barely Buzzed

**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
14oz CAB Delmonico 38	Cornmeal Fried Quail 28	Add Duck Hearts 7
	Snapper 28	Add Foie Gras 14



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
Watermelon and Burrata , Arugula, Pickled Rind, Cornbread Crouton, Pepitas, Steen's Cane Vinaigrette 14



BETWEEN THE BUNS

Heirloom Tomato Grilled Cheese , Pimento, Gruyere, Gouda, Smoked Duke's Mayo, Arugula 14
UPH CAB Burger —Shortrib Stuffed/Cheddar/Bacon 16
Sambal Chicken Sandwich , Grilled or Fried, Kimchi Mustard, Scallion Aioli, Lettuce, Tomato 12
Potato Crusted Gulf Fish Sandwich , Lemon/Caper Aioli, 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

UPH On the Side

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

UPH Sauces

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



Executive Chef Blake Rushing/Chef De Cuisine Amy Potmesil