

THE  
  
 est. 2015  
**UNION**  
 PUBLIC HOUSE

**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, 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	Lamb Ham	Beef Pancetta
Andouille	Smoked Bacon	Brisket Prosciutto
Coppa	Pastrami	Bresola

**Artisan Cheeses**

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



**BETWEEN THE BUNS**

UPH Dip, Smoked and thin Shaved CAB Sirloin Steak, Fennel Kraut, Horsey Mayo, Swiss Cheese, Au Jus 16
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

**MAIN  
PLATES**

**-BY LAND-**

Lamb Duo, Crispy Confit Leg and Roasted Rack, Cassoulet, Tomato, Dry Cured Olive, Crispy Mint/ Oregano, Turnip 37
Shortrib Pot Pie—Guinness Braised CAB Beef Shortrib, Sweet Potato Gnocchi, Peas, Mirepoix, Mustard Seed 23
Slow as Molasses Cured & Smoked Pork Butt, Creamed Corn, Sautéed Spinach, Pickled Red Onion, Fried Jalapeño 24
Crispy Pork Shank, Smoked Potato Mash, Sauteed Brussel Sprouts, Bacon and Onion Marmalade, Jus 24

**-BY SEA-**

Crispy Skin Salmon, Squid Ink Pappardelle, House Bacon, Broccoli Raab, Shallot Confit, Thai Basil 26
Onion Ash Seared Tuna, Horseradish, Squash, Watercress, Pickled Beet, Cured Egg Yolk, Garlic Crisps 29
Dry Pack New Bedford MA Seared Scallops, Butternut Squash and Barley Risotto, Black Trumpet Mushrooms, Crispy Kale, Smooth Chimichurri, Fennel Straws 28
Grilled Sword, Fried Green Tomato and Crispy Prosciutto Stack, Chow Chow Beurre Blanc, Eggplant Puree, Swiss Chard, Crispy Parsley 26

*UPH On the Side*

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

*UPH Sauces*

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



À la Carte	Pickle Brined Fried Chicken 23	Confit Duck Leg 27	Swordfish 25	Grilled Tofu 17
Select a protein,	20oz CAB Ribeye 42	Pork Shank 24	Crispy Skin Salmon 25	Duck Hearts 7
two sides and a sauce.		10oz CAB Hanger Steak 27	Tuna 28	

Executive Chef Blake Rushing/Chef De Cuisine Amy Potmesil/Sous Chef Arce Garcia