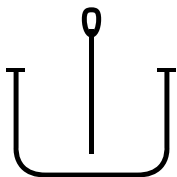


T H E

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U N I O N
 P U B L I C H O U S E

SMALL PLATES to Nibble and Share

<p>Scotch Egg, Cracklin "Breeding," Avocado Mayo 6</p> <p>Wings, Korean BBQ, Garlic Peanuts, Scallion Aioli, White Bread, House Pickles 12</p> <p>Marinated Colossal Blue Crab Claws, Benne Seed, Red Pepper Rouille, Parsley Shallot Salad 16</p>	<p>Grouper and Shrimp Corn Dog, Tartar 7</p> <p>Tuna Tartare, Truffle Soy Vinaigrette 13</p> <p>Beef Fillet Carpaccio, Fried Capers, Shaved Parmesan, Garlic Aioli, Pickled Cipollini 12</p> <p>Pimento Cheese Pups, Local Honey 7</p>	<p>Cajun Boiled Peanuts, Garlic and Lemon 6</p> <p>Sautéed PEI Mussels, Confit Tomato, House Pepper Bacon, Beer, Serrano, Garlic, Shallot, Fennel, Butter, Grilled Baguette 15</p> <p>Fresh Fried Pork Rinds with Serrano Salt 4</p>
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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
Butternut and Burrata , Arugula, Pickled Rind, Cornbread Crouton, Pepitas, Steen's Cane Vinaigrette 14

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

FBLT , Fennel, House Pepper Bacon, Spinach, Tomato, Roasted Fennel and Mustard Seed Aioli 14
UPH CAB Burger —Shortrib Stuffed/Cheddar/Bacon 16
Sambal Chicken Sandwich , Grilled or Fried, Kimchi Mustard, Scallion Aioli, Lettuce, Tomato 12
Gulf Fish Sandwich , Lemon Caper Tartar, Tomato, 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
 Cornbread

M A I N
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
10oz CAB Hangar Steak 33	Cornmeal Fried Quail 28	Add Duck Hearts 7
	Grouper 28	

UPH Sauces

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



Executive Chef Blake Rushing/Chef De Cuisine Amy Potmesil