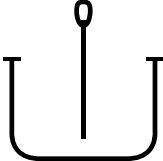


THE

 est. 2015
UNION
 PUBLIC HOUSE

NIBBLE AND SHARE

Scotch Egg , Cracklin "Breeding," Avocado Mayo 6	Grouper and Shrimp Corn Dog , Tartar 7	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, Grilled Baguette 15
House Cured Salmon Gravlax Tartine , Whipped Grain Mustard and Local Honey Butter, Radish, Arugula 11	Beef Fillet Carpaccio , Fried Capers, Shaved Parmesan, Garlic Aioli, Pickled Cipollini 12	Fresh Fried Pork Rinds with Serrano Salt 4
	Pimento Cheese Pups , Local Honey 7	



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

Add Protein to Any Salad:

Shrimp 7 Salmon 8 Swordfish 9 Chicken 7 Hanger 13

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

Lamb Sliders , Craft Bakery Everything Potato Bun, Eggplant Crisp, Tomato Jam, Arugula, Imam Bayildi 14
UPH CAB Burger —Shortrib Stuffed/Cheddar/Bacon 16
Sambal Chicken Sandwich , Grilled or Fried, Kimchi Mustard, Scallion Aioli, Lettuce, Tomato 12
Buffalo Fresh Catch Fish Sandwich , Shredded Lettuce, Carrot, Celery, Chips, Ranch, Brioche Bun 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

**MAIN
PLATES**

-BY LAND-

Chicken/House Bacon/Artichoke/Mushroom/Leek Pot Pie , Puff Pastry, Truffle, Tarragon 18
KETO Hanger Steak , Black Garlic Lacquer, Cauliflower Mash, Braised Collards, Red Eye Gravy 29
Slow as Molasses Cured and Smoked Pork Butt , Creamed Corn, Sautéed Spinach, Pickled Red Onion, Fried Jalapeño 24
Crispy Pork Shank , Smoked Potato Mash, Sautéed Brussel Sprouts, Bacon and Onion Marmalade, Jus 24

-BY SEA-

Chimichurri Swordfish , Pickled Kumquat, Summer Squash, Tomatillo, Sweet Corn, Baby Tomato, Purple Potato, Vidalia Onion 27
Irish Dill Crusted Salmon , Crispy Potato Cake, Kale, Spinach, Chili Oil, Tatziki 27
Grouper Meuniere , Pearl Barley and Mushroom Risotto, Braised Baby Gem Lettuce Heart, Caramelized Red Onion 29
Seared New Bedford, MA Diver Scallops , Zucchini, Cucumber, Scallion, Mint, Dill, Butternut Squash, Confit Yellow Tomato 29

UPH On the Side

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

UPH Sauces

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



À la Carte
 Select a protein,
 two sides and a sauce.

• Pickle Brined	10oz CAB Hanger Steak 29
• Fried Chicken 23	Confit Duck Leg 27
• 20oz CAB Ribeye 42	Pork Shank 24

Swordfish 27	Grilled Tofu 17
Grouper 28	Add Duck Hearts 7
Crispy Skin Salmon 25	

Daily Vegetarian/Vegan Plate
 With Optional Fried Egg
 or Tofu 17

Executive Chef Blake Rushing/Sous Chef Richard Simmons/Sous Chef Desmond Phillips