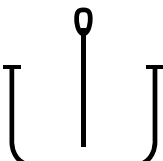


T H E

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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*

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, Grilled Baguette 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	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 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

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



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



- BY LAND -

Southern Fried Quail, Tomato Gravy, Sautéed Spinach/ Peas, Everything Drop Biscuit, Creamed Grits 28
Miso-Soy Glazed 14oz CAB Delmonico Steak, Crispy Tongue, Turnip Puree, Kale, Benne Seed, Caramelized Shallot, Sherry Vinegar 38
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

**M A I N
P L A T E S**



- BY SEA -

"Everything" Seared Yellowfin Tuna, Tuna Gravlax, Red Quinoa, Crispy Kale, Beet Puree, Horseradish Yogurt, Rye Crouton, Dill 31
Crispy Skin Scottish Salmon, House Gnocchi, Lobster, Melted Leeks, English Peas, Champagne Beurre Blanc 28
Ras al Hanout Pan Roasted Grouper, Cous Cous/Golden Raisin/Cilantro, Cauliflower Florets, Tzatziki, Imam Bayildi 29
New Bedford MA Diver Scallop, Blue Crab Claw, Corn, Spinach and Peach, Carrot Miso Puree, Popcorn/Cracklin Crunch 28

UPH Sauces

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



<i>À la Carte</i> Select a protein, two sides and a sauce.	• Pickle Brined Fried Chicken 23	• Confit Duck Leg 27	• Snapper 28	• Add Duck Hearts 7
	• 20oz CAB Ribeye 42	• Pork Shank 24	• Crispy Skin Salmon 25	• Add Foie Gras 14
	• 14oz CAB Delmonico 38	• Cornmeal Fried Quail 28	• Grilled Tofu 17	

Executive Chef Blake Rushing/Chef De Cuisine Amy Potmesil