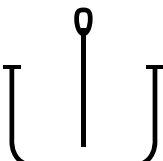


T H E  
  
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**U N I O N**  
 P U B L I C H O U S E

**SMALL PLATES** *to Nibble and Share*

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

<b>Gumbo</b> , Filé Potato Salad 7/14	7/14
<b>Arugula</b> , Parmesan, Lemon, Olive Oil, Peppercorn	7
Cornmeal <b>Fried Oysters and Shrimp</b> , Buttermilk Ranch, Baby Lettuce Mix, Pickled Plum, Crispy Onion, Corn Relish 16	16
Lightly <b>Pickled Beets</b> , Baby Greens, Truffled Goat Cheese Mousse, Shaved Parmesan, Candied Walnuts, Beet and Balsamic Vinaigrette 7/14	7/14
<b>Butternut and Burrata</b> , Arugula, Pickled Rind, Cornbread Crouton, Pepitas, Steen's Cane Vinaigrette 14	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**

<b>FBLT</b> , Fennel, House Pepper Bacon, Spinach, Tomato, Roasted Fennel and Mustard Seed Aioli 14	14
<b>UPH CAB Burger</b> —Shortrib Stuffed/Cheeddar/Bacon	16
Sambal <b>Chicken Sandwich</b> , Grilled or Fried, Kimchi Mustard, Scallion Aioli, Lettuce, Tomato 12	12
<b>Gulf Fish Sandwich</b> , Lemon Caper Tartar, Tomato, Romaine, Pickled Fried Green Tomato 15	15
Wild Boar <b>Sloppy Joe</b> , Fried Sage and Crispy Onion, Pickled Jalapeños and Red Peppers 12	12
Open Faced Smoked Brisket <b>Patti Melt</b> , Cornbread, Charred Red Onion, Balsamic, Cheddar 14	14

M A I N  
P L A T E S

—BY LAND—

<b>Southern Fried Quail</b> , Tomato Gravy, Sautéed Spinach/ Peas, Everything Drop Biscuit, Creamed Grits 28	28
Espresso/Peppercorn Rubbed 10oz CAB <b>Hangar Steak</b> , Cauliflower Puree, Anise Roasted Beet, Swiss Chard, Coppa Crisp 34	34
Slow as Molasses Cured and <b>Smoked Pork Butt</b> , Creamed Corn, Sautéed Spinach, Pickled Red Onion, Fried Jalapeño 24	24
Crispy <b>Pork Shank</b> , Smoked Potato Mash, Sauteed Brussel Sprouts, Bacon and Onion Marmalade, Jus 24	24

—BY SEA—

"Everything" Seared <b>Yellowfin Tuna</b> , Tuna Gravlax, Red Quinoa, Crispy Kale, Beet Puree, Horseradish Yogurt, Rye Crouton, Dill 31	31
Crispy Skin <b>Scottish Salmon</b> , House Gnocchi, Lobster, Melted Leeks, English Peas, Champagne Beurre Blanc 32	32
Ras al Hanout <b>Pan Roasted Grouper</b> , Cous Cous/Golden Raisin/Cilantro, Cauliflower Florets, Tzatziki, Imam Bayildi 29	29
Seared New Bedford MA Diver <b>Scallops</b> , Blue Crab Claws, Butternut Squash, Miso, Spinach, Sweet Corn, Chili Toasted Pumpkin Seeds 29	29

*UPH On the Side*

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

*UPH Sauces*

- Tomato Gravy
- Smoked Apple 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 20oz CAB Ribeye 42	10oz CAB Hangar Steak 33 Confit Duck Leg 27 Pork Shank 24	Cornmeal Fried Quail 28 Grouper 28 Crispy Skin Salmon 25	Grilled Tofu 17 Add Duck Hearts 7
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*Executive Chef Blake Rushing/Chef De Cuisine Amy Potmesil*