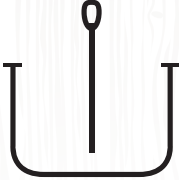


THE
est.  2015
U N I O N
P U B L I C H O U S E

.....

“The Union Public House menu is composed of a coming home of sorts, using some fun and modern twists on the flavors of my childhood. Please enjoy.”

Chef Blake Rushing

THANK YOU

to all the family farms/businesses that make Southern cuisine possible.

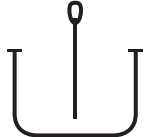
Flora Bama Farms
Covey Rise
Black Garlic Market
Two Brooks Rice
Delta Grind

Durden Farms
Sweet Grass Dairy
Pecan Ridge
Goat Lady Dairy
Jeta Farms

Fidler Farms
Steve's Farm
Carl Stewart
Herb n Pepper Farms
Johnson Market

Flowers Farms
Evans Meats and Seafood
JV Foods
Joe Patti Seafood
Shoreline Olive Oil

Bodacious Olive
De Luna Coffee and Tea
Craft Gourmet Bakery
Emerald Coast Breads
The Gulf of Mexico

THE
 est. 2015

UNION
 PUBLIC HOUSE

NIBBLE AND SHARE

Scotch Egg , Cracklin "Breading," Avocado Mayo 6	Grouper and Shrimp Corn Dog , Tartar 7	Cajun Boiled Peanuts , Garlic and Lemon 6
Wings , Madras Red Curry, Garlic Peanuts, Greek Yogurt, Naan, Pickles 13	Tuna Tartare , Truffle Soy Vinaigrette 13	Sautéed PEI Mussels , Confit Tomato, House Pepper Bacon, Beer, Serrano, Garlic, Shallot, Fennel, Butter, Grilled Baguette 15
Frito Pie , Smoked Brisket, Jalapenos, Vidalia Onion, Cheddar, Red Serrano BBQ 12	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
Black Sable and Burrata , Arugula, Two Brooks Heritage Rice, Pecan Vinaigrette, Candied Pecans, Espresso Roasted Carrot 14
Seared Tuna , Kale and Soba Noodle Salad, Soy Egg, Snow Pea, Pickled Shitakes, Seaweed Salad, Tobiko, Nori, Sesame 19
<i>Add Protein to Any Salad:</i> 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
Sweet Grass Dairy, Griffin
Beehive, Barely Buzzed
Capriole, Wabash Cannonball
Green Dirt Farms, Woolly Rind



BETWEEN THE BUNS

Pork Belly Sliders , Togarashi Milk Bun, Pepper Jam, Fried Green Tomato, Green Apple Slaw 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 13
Open Faced Smoked Brisket Patti Melt , Cornbread, Charred Red Onion, Balsamic, Cheddar 14

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

**MAIN
PLATES**

À la Carte

Select a protein, two sides and a sauce.

Pickle Brined Fried Chicken 23	Confit Duck Leg 27	Quail 29
20oz CAB Ribeye 42	Pork Shank 24	Grilled Tofu 17
10oz CAB Hanger Steak 31	Grouper 28	Add Duck Hearts 7
	Crispy Skin Salmon 25	

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



Executive Chef Blake Rushing / Sous Chef Desmond Phillips