



## small plates.

**soup of the day**- prepared with seasonal ingredients by our chef \$6

**onion soup** – beef stock, caramelized onion, toasted bread, montana cheese \$9

**union salad**- seasonal greens, marinated onion, pear, toasted pecan, crumbled chevre, citrus vinaigrette \$6 GF

**moules marinier**—mussels, white wine, cream, parsley and roasted garlic, served with baguette \$17 GF

**sichuan glazed shrimp**– kamut fried shrimp, sichuan peppercorn glaze, sorbet \$17

**harissa roasted carrots**– north African chili paste, charred local carrots \$12 GF VG

**calamari friti** – kamut dusted fried calamari, red pepper aioli \$12

## main plates.

**gnocchi** - pan fried potato gnocchi, winter squash, burrata, arrabbiata sauce \$18 VG  
available with GF gnocchi upon request

**chicken piccata** - pan fried chicken breast, lemon caper butter, fresh pasta \$21

**union burger** - gruyere, house pickles, whiskey onions, mayo, fries \$15

**pork loin** - red wine reduction, potatoes, cranberry chutney \$25 GF

**steak frites** - chermoula grilled market steak, fries, aioli \$24 GF

**cioppino** - market fish, shrimp, calamari, mussels, saffron roasted tomato broth \$29 GF

**rack of lamb** - tandoori spiced, za'atar spiced black lentils stone fruit chutney \$37 GF

**filet of beef tenderloin** – potato puree, seasonal vegetables, citrus au poivre \$39 GF

**executive chef.** benjamin thorpe

*We would like to extend our thanks to the many notable farmers, ranchers and producers who have contributed greatly to our menu.*

Parties of 8 or more subject to large group policy and automatic 18% gratuity.

V = Vegan  
GF = Gluten Free  
VG = Vegetarian

**Hours: Wednesday through Sunday 5:00—9:00 pm**

the chef likes to use the freshest ingredients possible so the menu is constantly changing.  
this is a prime example of what we serve for dinner.