



small plates.

soup of the day- prepared with seasonally available ingredients \$6

union salad- seasonal greens, radish, marinated onion, shaved tomato, tarragon vinaigrette \$8 GF - VG

farm salad- radish, beets, courgette, chicory, chevre, crisp kamut, watermelon vin, sumac \$11 VG

green curry mussels – penn cove mussels, thai green curry \$17 GF

chislic – tandoori spiced cubed beef tenderloin, steak sauce aioli \$16 GF

fire glazed shrimp- sweet sichuan peppercorn glaze, fried shrimp, sorbet \$15

pork belly sliders –charred pork belly, housemade kimchi, aioli \$16

cheese course- selection of regional cheeses, seasonal jam, honey, fresh fruit, baguette \$19 VG

casual plates.

shawarma - slow roasted lamb, grilled naan, cucumber tomato relish, dill citrus yogurt \$16

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

steak frites - chermoula grilled market steak, house made fries, aioli \$24

large plates.

summer risotto - arborio rice, seasonal vegetables, black garlic citrus brodo \$20 GF - VG

pan roasted chicken - Pan roasted airline breast, potatoes, seasonal vegetables, huckleberry pan sauce \$23 GF

tamarind cured halibut - poblano tamale, elote corn, cocoa cardamom cremeux, hibiscus reduction \$36 GF

filet of beef tenderloin – tallow and shallot roasted potatoes, seasonal vegetables, citrus au poivre \$39 GF

pan seared duck breast - braised kamut, forest mushrooms, soy molasses \$26

executive chef. benjamin thorpe
supported by chef joseph andersen

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

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

Hours: Wednesday through Monday 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.

GF = Gluten Free
VG = Vegetarian