



SOUP & SALAD

FRENCH ONION SOUP 12

Classic Preparation | Gruyere | Crostini

CAESAR HALF 9 | FULL 14 | ADD CHICKEN BREAST 9 | SHRIMP 10

Artisan Romaine Lettuce | Boquerone | Al Forno Breadcrumbs | Caesar Dressing | Parmesan | Fried Egg Aioli

FALL HARVEST SALAD 14

Winter Lettuces | Compressed Pear | Toasted Pecans | Gorgonzola | Dried Cranberries | Spiced Cider Vinaigrette

ROASTED BEET SALAD 15

Local Golden and Chiogga Beets | Herbed Chevre | Citrus Shaved Fennel | Mandarin Orange | Tarragon Oil

SMALL PLATES & SHAREABLES

TUNA TARTARE 24

Ahi Tuna | Avocado Panna Cotta | Sriracha Caviar | Unagi Sauce | Huckleberry Gold Chips

HOT CRAB PIMENTO DIP 20

Goat Cheese | Pimento | Sharp Cheddar | Chives | Crostinis

FRIED BRUSSELS SPROUTS 12

Bacon Hot Honey | Toasted Marcona Almonds

MARGHERITA FLATBREAD 17

House Made Kamut Crust | House-made Sauce | Mozzarella | Roma Tomatoes | Garlic Oil | Fresh Basil

CHARCUTERIE HALF 19 | FULL 38

Assorted Meats and Cheeses | House Made Crackers | House Made Jam | Pickled Veggies

CERTIFIED ANGUS BEEF

Served with Signature Mashed Potatoes & Choice of Sauce

8 OZ BISON NY STRIP STEAK 55 | 8 OZ TENDERLOIN 55 | 12 OZ SMOKED RIBEYE 65

SAUCES

additional sauce \$4 each

SEASONAL COWBOY BUTTER

CHIMICHURRI | BLUE CHEESE CREMA | HORSERADISH SAUCE

ACCOUTREMENTS

SHRIMP 10 | SAUTÉED WILD MUSHROOMS 5

MAINS

BISON STROGANOFF 42

Mafaldine | Bison Sirloin | Wild Mushroom Cream Sauce

PECAN-CRUSTED TROUT 35

Idaho Trout | Huckleberry Gold-Apple Hash | Bacon-Apple Gel

BRINED PORK CHOP 45

Cold Smoke Brine | Honeycrisp Apple Chutney | Roasted Amarosa Fingerling Potatoes

SPICY DUCK BREAST 39

House Made Spice | Local Butternut Squash Puree | Huckleberry Gastrique

BARBECUE QUAIL 42

Sunshine Kabocha Risotto | Chili-Lime Pepitas | Dijon Crema

UNION BURGER 18

Choice of Cheddar or Smoked Gouda
House Grind Filet | Brandied Onion Jam | Smoked Bacon | Union Aioli

SIDES

SIGNATURE MASHED POTATOES 7

Goat Cheese | Local Chives

TRUFFLE FRIES 7

Parmesan | Truffle Oil | Union Aioli

LOCAL BEETS 8

Roasted | Lemon | Local Honey

GRILLED ASPARAGUS 8

Garlic-Oil | Shredded Parmesan

LOCAL CARROTS 9

Orange | Rosemary | Extra Virgin Olive Oil

Executive Chef Keith Chinn

Checks of \$400+ or Groups of 6+ are subject to house policy of one check and a 20% gratuity.
Kindly note: We are a phone-call free space. Thank you.