



SOUP | SALAD

FRENCH ONION SOUP 12
Ciabatta Crostini | Scallion | Gruyere

LITTLE GEM CAESAR HALF 9 | FULL 14 | add CHICKEN BREAST 9 | SHRIMP 12
Little Gem Lettuce | Boquerone | Bonito Al Forno Breadcrumbs | Italian Salsa Verde | Parmesan | Fried Egg Aioli

AUTUMN HARVEST SALAD HALF 9 | FULL 14
Bitter Greens | Roasted Autumn Vegetables | Dried Cranberries | Stilton | Spiced Cider Vinaigrette | Candied Pecans

SMALL PLATES

SHRIMP & CRAB CAKES 25
Pacific Lump Crab | Sweet Corn Puree | Caper Remoulade

SHRIMP COCKTAIL 16
Chilled Shrimp | Chipotle Cocktail Sauce | Vermouth Olive | Tomato Confit | Pickled Asparagus

LAMB SLIDERS 18
Fresh Ground Lamb | Masala Aioli | Hawaiian Roll | Salt & Vinny Pommes Gaufrettes | Tzatziki Sauce

RICOTTA CROSTINIS 17
Warm Ricotta | Grilled Ciabatta | Truffled Local Honey | Fried Capers

PIMENTO FRITTERS 19
Smoked Cheddar | Goat Cheese | Spiced Cider Jelly

CERTIFIED ANGUS BEEF

Served with Signature Mashed Potatoes & choice of sauce
Upgrade to Parmesan Truffle Fries for \$3

8 OZ FLAT IRON 41 | 8 OZ TENDERLOIN 55 | 12 OZ NY STRIP 60

SAUCES

COLD SMOKE DEMI | SEASONAL COMPOUND BUTTER
CHARRED SCALLION CHIMICHURRI | HOUSE STEAK | HORSEY FRAÎCHE
additional sauce \$4 each

ACCOUTREMENTS

SHRIMP 12 | CRAB CAKE 10 | BRANDIED ONION JAM 4

MAINS

GRILLED PORK CHOP 45
Cold Smoke Brine | Bacon Apple Jams | Smoked Cheddar Mac & Cheese

BISON STROGANOFF 39
Mafalda | Caramelized Wild Mushrooms & Peas | Bison Sirloin

CALABRESE FLATBREAD 18
Pinsa Romana | Arrabbiata | Pearl Mozzarella | Salumi | Roasted Tomato

RED BIRD CHICKEN BREAST 31
Sauteed Vegetables | Signature Mashed Potatoes | Natural Jus

PAN-SEARED WALLEYE 46
Local Blue Cornmeal Crust | Pea Risotto | Asparagus

MAPLE LEAF FARMS DUCK BREAST 45
Roasted Hubbard Squash Risotto | Huckleberry-Maple Glaze | Pistachios

UNION BURGER 18
Choice of Cheddar or Swiss
House Grind Filet | Brandied Onion Jam | Smoked Bacon | Aioli

SIDES

CITRUS-HONEY GLAZED CARROTS 10
Pickled Shallots | Parsley

MAC & CHEESE 10
Cavatappi | Smoked Cheddar Mornay
Cheddar Panko Crust

SIGNATURE MASHED POTATOES 8
Goat Cheese | Chives

TRUFFLE FRIES 7
Parmesan | Truffle | Fried Egg Aioli

ROASTED HEIRLOOM BEETS 10
Sherry Vinegar | Chèvre | Pistachio