

SOUP | SALAD

FRENCH ONION SOUP 11

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 | Caesar Dressing | Parmesan | Fried Egg Aioli

AUTUMN HARVEST SALAD HALF 9 | FULL 14

Bitter Greens | Roasted Autumn Vegetables | Dried Cranberries | Goat Cheese | Spiced Cider Vinaigrette | Candied Pecans

SMALL PLATES

SHRIMP & CRAB CAKES 21

Pacific Lump Crab | Sweet Corn Puree | Caper Remoulade

SHRIMP COCKTAIL 16

Chilled Shrimp | Cocktail Sauce | Vermouth Olive | Tomato | 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 | 5-Pepper Strawberry Jam

CERTIFIED ANGUS BEEF

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

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

SAUCES

COLD SMOKE DEMI | SEASONAL COMPOUND BUTTER
CHIMICHURRI | SHALLOT DIJON CREAM SAUCE | HORSEY SAUCE
additional sauce \$4 each

ACCOUTREMENTS

SHRIMP 12 | CRAB CAKE 10 | CARAMELIZED RED ONIONS 4

MAINS

GRILLED PORK CHOP 45

Cold Smoke Brine | Bacon Apple Jam | Smoked Cheddar Mac & Cheese

BISON STROGANOFF 39

Mafalda| Caramelized Wild Mushrooms & Peas | Bison Sirloin

RED BIRD CHICKEN BREAST 31

Sauteed Vegetables | Signature Mashed Potatoes | Natural Jus

PAN-SEARED WALLEYE 46

Local Blue Cornmeal Crust | Local Squash Risotto | Asparagus | Pea Puree

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 Mignon | Brandied Onion Jam | Smoked Bacon Union Aioli

SIDES

CITRUS-HONEY GLAZED CARROTS 10

Pickled Shallots | Scallions

SMOKED CHEDDAR MAC & CHEESE 10

Cavatappi| Smoked Cheddar Mornay Cheddar Panko Crust

SIGNATURE MASHED POTATOES 7

Goat Cheese | Chives

TRUFFLE FRIES 7

Parmesan | Truffle | Union Aioli

ROASTED HEIRLOOM BEETS 10

Sherry Vinegar | Chèvre | Pistachio