



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 | Caesar Dressing | Parmesan | Fried Egg Aioli

AUTUMN HARVEST SALAD HALF 9 | FULL 14

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

SMALL PLATES

SHRIMP & CRAB CAKES 25

Pacific Lump Crab | Sweet Corn Puree | Caper Remoulade

SHRIMP COCKTAIL 16

Chilled Shrimp | Cocktail Sauce | Vermouth Olive | Tomato Confit | Pickled Asparagus

LAMB SLIDERS 18

Fresh Ground Lamb | Masala Aioli | House-made Slider Bun | Pommes Gaufrettes | Tzatziki Sauce

ROASTED CORN-BLACK BEAN ELOTES DIP 15

Cotija Cheese | Scallions | Fresh Corn and Flour Tortilla Chips

RICOTTA CROSTINIS 17

Warm Ricotta | Grilled Ciabatta | Truffled Local Honey | Fried Capers

PIMENTO FRITTERS 16

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

ACCOUITEMENTS

SHRIMP 12 | CRAB CAKE 10 | CARAMELIZED RED ONION 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

CITRUS-BRINED HALF CHICKEN 35

Confit Carrots | Signature Mashed Potatoes | Natural Jus

MISO-GLAZED SALMON 46

Sauted Seasonal Vegetables | Pea Risotto | Parsley Oil

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 10
Goat Cheese | Chives

TRUFFLE FRIES 7

Parmesan | Truffle | Fried Egg Aioli

SAUTEEED SEASONAL VEGETABLES 8