

union tavern

appetizers

BAKED CLAMS

panko, herbs, lemon, white wine, butter

18

SHRIMP WELLINGTON

root vegetables, mascarpone cheese, crab meat, puff pastry, dijon ginger cream sauce

19

CRAB CAKE

corn succotash, mango puree, yogurt tartar sauce

22

SLAB BACON

roasted tricolored potatoes, maple & whiskey glaze

18

EGGPLANT ROLLATINI

egg battered, ricotta, spinach, prosciutto, tomato basil sauces

16

salads

BABY KALE

candied almonds, gorgonzola, apples, endive, orange vinaigrette

14

CAESAR

garlic croutons, parmesan cheese, house made caesar dressing

14

BURRATA

heirloom tomato, fig balsamic jam, crostini

19

CHICKEN 8 | SHRIMP 12 | SALMON 12*

dessert

14

FRENCH TOAST

nutella stuffed brioche, maple syrup, vanilla ice cream

12

FRIED OREOS

whipped cream, powdered sugar

14

NEW YORK CHEESE CAKE

wild berry compote

specialty cocktails

14

PERFECT PALOMA

tequila, lime, red grapefruit, agave, soda

SPICY CUCUMBER MARG

mezcal, cucumber, serrano, lime, agave

HIBISCUS BERRY MULE

vodka, strawberry, raspberry, hibiscus, lemon, ginger

BLACKBERRY BOURBON SMASH

bourbon, blackberries, lemon, mint

zero proof

10

MRS. ROBINSON

pineapple, grapefruit, orgeat, ginger beer

SPRING THYME

seedlip garden, lime, thyme

entrees

BRAISED PORK SHANK

sweet potato puree, roasted cauliflower, rosemary tomato au jus

32

BACON WRAPPED FILET*

applewood smoked bacon, truffle mashed potato, barolo sauce

52

HERB CRUSTED SALMON*

sauteed spinach, potato leek cream sauce

26

PAN SEARED SHRIMP

parmesan risotto, corn, peas, grilled asparagus

28

CHICKEN SALTIMBOCCA

breaded breast, prosciutto, eggplant, fresh mozzarella, veal and tomato reduction

27

PENNA ALA VODKA

bacon, prosciutto, tomato basil cream sauce

26

BAKED GNOCCHI

braised short rib, wild mushrooms, port wine reduction, mozzarella

29

signature cocktails

16

BOBBY'S OLD FLAME

davidson reserve sour mash, house syrup, hickory smoke

ENDLESS NIGHTS

patron reposado, espresso, jalapeno

BLOOD ORANGE MARGARITA

patron silver, blood orange, lime, mint

SOME BEACH

malibu, bacardi, pineapple, lime, orgeat

FRENCH NO° 75

tanqueray seville, st. germaine, lemon, bubbles

OVERNIGHT SUCCESS

titos, aperol, st germaine, orange, lemon

I'M BLUSHIN'

zacapa 23, lemon, strawberry, cucumber, mint, tonic

*These items may be served raw or undercooked

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

A 20% gratuity will be added to parties of 6 or larger *Checks can be split up to three ways