

SDRW LUNCH MENU // JANUARY 15TH - JANUARY 22ND, 2017

// FIRST COURSE

Roasted Garlic Hummus V • GF w/o pita

Roasted Garlic, EVOO, Sumac, Toasted Sesame Seeds, Chives, Shaved Radish & Garlic Chips. Served with Grilled Pita

Crawfish Popcorn

Cornmeal Crust, Crispy Kale Pops, Lemon Cajun Aoli

UNION Dry Rubbed Wings

KC BBQ or Spicy Buffalo Sauce, Celery, House Ranch

Gem Caesar Salad GF w/o croutons

Spiced Croutons, Parmesan Crisp, Baby Gem Romaine, Caesar Vinaigrette

// SECOND COURSE

UNION Gumbo

Andouille Sausage, Pulled Smoked Chicken, Green Onions, Jasmine Rice

Fish & Chips

True Cod, Stout Beer Batter, Malt Vinegar Aioli, House Ketchup

UNION Burger

Brandt Beef, Tomato Jam, Bacon, Aged NY White Cheddar

Southern Fried Chicken Sandwich

Buttermilk Biscuit, Cajun Aioli, House Pickles, Slaw, Pepper Jack Cheese

Reu-bano

Pastrami, Bacon, Dijon, House Pickles, Sauerkraut, Swiss, Torpedo Roll

// THIRD COURSE (ADDITIONAL S6)

Raspberry Parfait

Shortbread Cookie Crumbles, Orange Raspberry Syrup, Candied Kumquats

S'mores Pie

Dark Chocolate Spiced Custard, Torched Marshmallow, Cinnamon Graham Cracker Crust, Chocolate Dust

// 15.00 PER PERSON

*Pricing not inclusive of beverages, gratuity or applicable CA State sales tax GF - Gluten Free / V - Vegetarian

