



2016 Restaurant Week Dinner Menu - \$30.00

September 25th through October 2nd

First Course - Choice of:

UNION WINGS

Buffalo, Kansas City BBQ or Honey Sriracha
Choice of Shaft Blue Cheese or Ranch Dressing

HUMMUS TRIO

Roasted Garlic Hummus, Cilantro Hummus, Pesto Hummus, Baked Pita Triangles

BBQ PORK FLATBREAD

Slow Roasted Pork, Kansas City BBQ Sauce, Pickled Onions, Mozzarella

WATERMELON SALAD (GF)

Rocket, Watermelon, Avocado, Ricotta Salata, Watermelon Radish, Sherry Shallot Vinaigrette

CAESAR SALAD

Romaine Hearts, Focaccia Croutons, Shaved Grana Padano

ROASTED BEET SALAD

Candied Smoked Almonds, Fennel, Mint, Organic Rocket, Shaft Blue Cheese Crumbles, Maple Chipotle Vinaigrette

Main Course - Choice of:

UNION GUMBO

Andouille Sausage, Smoked Chicken, Jasmine Rice

SHRIMP & GRITS (GF)

Anson Mills Cheese Grits, White Mexican Shrimp, Andouille Sausage, Roasted Tomato

UNION BURGER

Brandt Beef, Tomato Jam, Smoked Bacon, White Cheddar, Kennebec Fries

YELLOWFIN TUNA

Seared Rare, Salt & Pepper Crust, Pork Fried Rice, Gai-Lan, Char Siu Sauce

SHORT RIBS

Horseradish Mashed Potatoes, Salsify & Celeriac Puree, Fried Leeks, Pan Demi, Seasonal Vegetables

Dessert Course – Choice of:

BUTTERSCOTCH CRÈME BRULEE

Topped with Fresh Berries

APPLE CRUMBLE

Vanilla Bean Ice Cream & Caramel

OREO MUD PIE

Layered White Chocolate Ganache, House Made Chocolate Chip Ice Cream, Oreo Cookie Crust

Pricing is not inclusive of Beverages, CA State Sales Tax and Gratuity