

## First Course (choose one)

### **UNION Wedge**

Shaft Blue Cheese Dressing, Heirloom Cherry Tomato, Bacon Lardon, Pickled Onion, Crumbled Blue Cheese

### **UNION Dry Rubbed Wings**

Choice of Smoked Cherry BBQ Sauce, Buffalo Sauce, or Sriracha-Maple Glaze, Celery, House Ranch

### **Roasted Garlic Hummus**

EVOO, Sumac, Toasted Sesame Seed, Chive, Shaved Radish & Garlic Chip, Grilled Pita

### **Daily Soup**

Chef's Seasonal Creation

**Suggested Pairings:** Pighin Pinot Grigio \$10 | Firestone Walker 805 \$7 | Shoshanna \$14

## Second Course (choose one)

### **UNION Gumbo**

Andouille Sausage, Roasted Chicken, Okra, Jasmine Rice, Green Onion

### **BBQ Jackfruit Sandwich**

Braised Jackfruit, Smoked Cherry BBQ, Baby Kale Slaw Crispy Sweet Potato, Caramelized Onion Bread

### **Shrimp Po' Boy**

Cornmeal Crusted Shrimp, Baby Kale Slaw, Cajun Aioli, Tomato, Pickled Okra, French Roll

### **UNION Burger**

Brandt Beef All Natural Half Pound Patty, Tomato Jam, Cherrywood Smoked Bacon, Aged NY White Cheddar

### **BBQ Chicken Flatbread**

Smoked Chicken, Smoked Cherry BBQ Sauce, Bacon, Red Onion, Mozzarella, Micro Cilantro

### **Pesto Chicken Flatbread**

Smoked Chicken, Basil Pesto, Oven-Roasted Tomato, Cherrywood Smoked Bacon, Mozzarella, Shaved Parmesan

**Suggested Pairings:** Catena Vista Flores Malbec \$11 | Societe's The Pupil \$9 | Mia Wallace \$14

## Third Course (additional \$5)

### **Peach & Berry Cobbler**

Buttermilk Biscuit Strudel Crust, Chantilly Cream

### **Chocolate-Orange Crème Brûlée**

Brûléed Orange, Vanilla Cream, Micro Mint

**20.00 per person**

\*Pricing not inclusive of beverages, gratuity or applicable CA State sales tax



San Diego Restaurant Week