



The UNION

BUTCHER SHOP &
WOOD FIRED GRILL

SNACKS & THINGS

BEEF FAT FRIED ONIONS	8
Charred scallion ranch	
EGG NOODLES with PORK RAGU	14
MARINATED BEEF SKEWER	9
Miso marinade, chili flake, citrus	

* CONSUMING RAW OR UNDERCOOKED MEAT, EGGS, OR SHELLFISH CAN INCREASE YOUR RISK TO FOOD BORN ILLNESS

SMOKED & GRILLED

BUTCHERS STEAK *	2.50/OZ
PREMIUM STEAK *	3/OZ
Rotates daily. Ask your wait staff for details.	
ADD:	
BONE MARROW BUTTER +4	
RED WINE BUTTER + 3	
STINGING NETTLE BUTTER +3	

SMOKED SAUSAGE <i>with</i> SHEEP'S CHEESE	19
Mustard creamed cabbage, juniper oil	
SLOW-COOKED BEEF SHORT RIB	25
Red wine butter with creamy Bausch potatoes	
FRIED PORK SHANK	21
Stone ground polenta, fennel - chili relish	
HEN OF THE WOODS MUSHROOMS	18
Timeless Farro, walnuts, turnips, spinach	

VEGGIES & SIDES

WINTERKISSED FIELD SLAW	8
A seasonal mix of raw root veg dressed with horseradish dressing and sweet onions	
CHARRED BEETS	11
Timeless lentil vinaigrette, dill & whipped yoghurt	
SNAP PEA SALAD	12
Radish, mint, anchovy, aged sheep's cheese	
SIDE GRILLED BREAD	4
SIDE POLENTA	5
SIDE CREAMY BAUSCH POTATOES	6

SWEETS

HUCKLEBERRY SHAVED ICE	5
COCONUT CREAM	
NORA'S HONEY-CARROT CAKE	7
CUP OF SMORES	7