
FISH & FOWL **

PAN SEARED SEA SCALLOPS 32
HERB CRUSTED WITH SAFFRON AND SUN DRIED
TOMATO RISOTTO

SEARED CAROLINA BROOK TROUT 28
CRISPY SKIN, BROWN BUTTER PAN SAUCE, LEMON,
ALMONDS, HARICOT VERT

SEARED NO. 1 YELLOWFIN TUNA 30
ARUGULA, WATERCRESS, FENNEL, PISTACHIOS,
BLOOD ORANGE CITRUS VINAIGRETTE (G)

CHICKEN CONFIT 22
BENTON'S COUNTRY HAM, WHITE BEANS, KALE (G)

PAN SEARED SALMON 28
BABY VEGETABLES, RED WINE JUS (G)

NEW ORLEANS BBQ SHRIMP 32
BAGUETTE

MEATS **

BERKSHIRE PORK CHOP 10oz 36
PAN SEARED, BRAISED COLLARDS, BACON JAM,
POT LIKKER

RACK OF LAMB 12oz 39
BABY ARUGULA, PICKLED RED ONION, ASIAGO,
AGED BALSAMIC (G)

STEAK FRITES 9oz 28
DUCK FAT FRENCH FRIES, BERNAISE (G)

THE "UNION MAC" BURGER 16
TWO BEEF PATTIES, SPECIAL SAUCE, LETTUCE,
CHEESE, PICKLES, ONIONS, SESAME SEED BUN
WITH DUCK FAT FRENCH FRIES

SIDE PLATES **

SAUTEED BROCCOLINI 8
CRISPY SHALLOT, GOLDEN RAISIN, WALNUTS, CAPERS
(G, V)

CORN PUDDING 8
ANDOUILLE SAUSAGE (G)

FRENCH FRIES 8
DUCK FAT, PARMESAN REGGIANO, FRESH HERBS (G)

ROASTED BEETS 8
SUNFLOWER SEEDS, PEARL ONIONS, DIJON CREMA
(G, V)

FRIED CAULIFLOWER 10
CALABRESE PEPPER, CHICKPEAS, BERNAISE (G,V)

FORAGED MUSHROOMS 14
PEARL ONIONS, ROASTED GARLIC, BLEU CHEESE,
FIG JUS (G, V)

BRUSSELS SPROUTS 11
PORK BELLY, CANDIED PECANS, SORGHUM (G)

SMASHED FINGERLINGS POTATOES 9
CHORIZO, QUESO FRESCO, CILANTRO (G)

STEAKHOUSE **

HAND-CUT IN-HOUSE

PETITE FILET MIGNON
6oz 32

FILET MIGNON
10oz 49

RIBEYE
12oz 38

RIBEYE
16oz 48

NEW YORK STRIP
12oz 38

NEW YORK STRIP
16oz 48

STEAKS CAN BE PRESENTED SLICED FOR
SHARING UPON REQUEST

CERTIFIED PRIME **

USDA CERTIFIED PRIME BONE-IN
DAILY SELECTION
MARKET PRICE

THE FEAST **

A SHARABLE FEAST

FILET MIGNON
BALSAMIC GLAZED LAMB CHOPS
GRILLED JUMBO SHRIMP
WILD BOAR SAUSAGE
SMASHED FINGERLING POTATOES
FORAGED MUSHROOMS
ROASTED BABY CARROTS
ROASTED WHOLE GARLIC BULB
RED WINE JUS (G)

FOR TWO 110 FOR FOUR 220 FOR SIX 330
NO SUBSTITUTIONS

ADD ONS

SAUTEED SHRIMP 21
SIX

LOBSTER TAIL 38
12 OUNCE

SEARED JUMBO SCALLOPS 26
THREE

BERNAISE 3

RED WINE JUS 4

HORSERADISH CREAM 3

BRANDY GREEN PEPPERCORN CREAM 4

SWEET TOOTH

BANANAS FOSTER BREAD PUDDING 9
BANANA PUDDING GELATO

CHOCOLATE CAPPUCINO
POT DE CREME 9
CHOCOLATE, NUTMEG, HAZELNUT (G)

APPLE CRISP 9
BENTON'S BACON BRITTLE GELATO

CHEESECAKE BEIGNETS 9
GRAHAM CRACKER, GRILLED PINEAPPLE, CARAMEL

GELATO TRIO 6
BUILD YOUR OWN, WAFFLE CONE OR NAKED

HOUSE MOCK-TAILS

MINT MULE 5

ROSEMARY INFUSED LEMONADE 5

APPLE NO-JITO 5

GINGER JULEP 5

BEVERAGES

FRENCH PRESS COFFEE SERVICE 5

HOT TEA SERVICE 5
EARL GREY, CHAMOMILE CITRUS, ORGANIC GREEN
DRAGON

BOTTLED WATER 6
ACQUA PANNA OR SAN PELLEGRINO

SODAS & ICED TEA 3

LURISIA CHINOTTO SODA 6

BARRITT'S GINGER BEER 5

PAULANER WEIZEN-RADLER 5
NON-ALCOHOLIC BEER

(G) = PREPARED WITHOUT GLUTEN
(V) = VEGETARIAN

**many items we serve contain raw or undercooked ingredients; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness... but no risk, no reward...

SHARED PLATES**

LOBSTER SLIDERS 15 FOR TWO/ 7.5 FOR ONE
BUTTER POACHED WITH LEMON TARRAGON AIOLI,
TOASTED SEA SALT ROLL

SEARED PORK BELLY 13
SPICED CARROT PUREE, MAPLE SYRUP (G)

DAILY CHEESE SELECTION 14
THREE CHEESES, ACCOMPANIMENTS, BAGUETTE (V)

BLISTERED SHISHITO PEPPERS 6
SOY SAUCE AND SEA SALT (V)

BEER BATTERED CRABCAKES 16
DEVILED, TARRAGON, LEMON

RACLETTE 15
MELTED AND BROWNED WITH APPLE SLICES, TOASTED
WALNUTS, CORNICHON AND TOASTED BAGUETTE (V)

ESCARGOT 15
SNAILS, PARMESAN, HERB GARLIC BUTTER, BAGUETTE

ROASTED BONE MARROW 14
PICKLES, HOUSE-MADE MUSTARD, TOAST

MARINATED BEEF SKEWERS 11
SPICY HARISSA DIPPING SAUCE (G)

WILD BOAR SAUSAGE 15
FIG, APPLE, PEAR COMPOTE (G)

CHERRY STONE CLAM CHOWDER 10
SMOKED BACON, BAGUETTE

TUNA TARTARE 16
YUZU, SESAME SEEDS, CILANTRO, GINGER, TOASTED
BAGUETTE

CHILLED SEAFOOD**

FRESH SHUCKED OYSTERS
DAILY SELECTION 3 EACH HALF DOZEN 18
CHEF'S SELECTION 3.50 EACH HALF DOZEN 21

SMOKED MUSSELS 16
SIX OUNCES, HOT SAUCE (G)

SHRIMP COCKTAIL 21
HALF DOZEN, COCKTAIL SAUCE (G)

JUMBO LUMP CRAB 23
QUARTER POUND, GREEN ONION YUZU AIOLI (G)

LOBSTER TAIL 38
12 OUNCE, CITRUS POACHED, DRAWN BUTTER (G)

MIDTOWN SEAFOOD PLATTER 85
6 SHRIMP, 6 OYSTERS, LUMP CRAB, MUSSELS,
LOBSTER (G)

SALADS**

AUTUMN ROASTED ROOT VEGETABLE
SALAD 11
BABY CARROTS, FALL SQUASH, PARSNIPS, RUTABAGA,
RADISH, GOAT CHEESE, TOASTED HAZELNUTS, ORANGE
HAZELNUT VINAIGRETTE (G, V)

SHAVED KALE 9
OLIVES, CURRANTS, ASIAGO, CITRUS (G, V)

PECAN SALAD 12
EVERY GREEN IN HOUSE, PEAR, SHAVED RED ONION,
BLEU CHEESE GELATO, PRALINE VINAIGRETTE (G, V)