

FISH & FOWL **

LOCAL WHOLE ROAST TROUT 30
BUCKSNORT, TENNESSEE
BLACK EYED PEAS, CORN, CRIMSON LENTILS, ONION, RED
PEPPERS, SHERRY VINAIGRETTE-BUTTER COMPOUND BUTTER (G)

MARKET FISH 8 oz MARKET PRICE
CHEF'S WHIM

SEARED SEA SCALLOPS 40
LOBSTER RISOTTO, PRESERVED LEMON, MELTED LEEKS (G)

NEW ORLEANS BBQ JUMBO SHRIMP 32
SMOKED GOUDA WHITE GRITS, TOBACCO ONIONS

CRISP SKIN HALF CHICKEN 28
SUGAR SNAP PEAS, PEA SHOOTS, MUSHROOMS,
FINGERLING POTATOES, THYME-CHICKEN JUS (G)

MEATS**

RACK OF LAMB 12 oz. 44
LOCALLY SOURCED, CHIMICHURRI,
HORSERADISH MASHED POTATOES, GREEN BEANS (G)

STEAK FRITES 9 oz 26
DUCK FAT FRENCH FRIES, BEARNAISE

THE "UNION ROCK" BURGER 17
10 oz. CARAMELIZED ONIONS, RACLETTE CHEESE,
PICKLES, LETTUCE, HOUSE SAUCE, CHALLAH BUN
WITH DUCK FAT FRIES

SIDE PLATES**

DUCK FAT FRENCH FRIES 10

HORSERADISH MASHED POTATOES (G, V) 8

ROASTED FINGERLING POTATOES (G, V) 8

SEASONAL VEGGIES (G, V) 10

FORAGED MUSHROOMS 12
ROAST SHALLOTS, GARLIC, RED WINE REDUCTION,
BLEU CHEESE (G, V)

SAUTEED ASPARAGUS 8
BALSAMIC REDUCTION, SHAVED PARMESAN (G, V)

CAULIFLOWER 10
CANDIED PEPITAS, MOLASSES, BEARNAISE (G, V)

SAUTEED GREEN BEANS 8
(V, G)

BAKED MAC & CHEESE (V) 8
PARMESAN MORNAY SAUCE

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

CERTIFIED PRIME **

BONE IN 32 OZ. RIBEYE 115
ROASTED GARLIC BULB
CAN BE SLICED...PERFECT FOR TWO TO SHARE

STEAKHOUSE **

HAND-CUT IN-HOUSE

PETITE FILET MIGNON

6oz 34

FILET MIGNON

9oz 46

RIBEYE

16oz 48

NEW YORK STRIP

14oz 46

50 DAY DRY AGED 16 oz. RIBEYE 62

50 DAY DRY AGED 14 oz. STRIP 58

BONE IN BRAISED BEEF SHORT RIBS 34
10 oz., HORSERADISH MASHED POTATOES (G)

*ALL STEAKS CAN BE PRESENTED SLICED FOR
SHARING...UPON REQUEST*

ENHANCEMENTS

JUMBO LUMP CRAB AND BEARNAISE 12
HUNTER'S SAUCE, Sautéed Onions, Mushrooms,
Bordelaise 6

SAUTEED JUMBO SHRIMP (6) 24

CITRUS POACHED COLD WATER

LOBSTER TAIL 12 oz. Market Price

RACLETTE CHEESE 2 oz. 6

SAUCES

BEARNAISE 3 WHISKEY 4

RED WINE JUS 4 HORSERADISH CREAM 3

BLEU CHEESE BUTTER 4

"THE INFAMOUS" FEAST***

A SHAREABLE DINING MEMORY (G)

FILET MIGNON

CHIMICHURRI LAMB CHOPS

GRILLED JUMBO SHRIMP

BRAISED BONE-IN SHORT RIB

DUCK FAT FRENCH FRIES

FORAGED MUSHROOMS

ASPARAGUS

ROASTED WHOLE GARLIC BULB

RED WINE JUS

*** NO SUBSTITUTIONS

FOR TWO 130 FOR FOUR 260 FOR SIX 390

SWEET TOOTH

BANANAS FOSTER BREAD PUDDING 10
VANILLA ICE CREAM, RUM SAUCE

CHOCOLATE CAPPUCCINO
POT DE CREME 10
CHOCOLATE, NUTMEG, HAZELNUT (G)

CHEESECAKE BEIGNETS 10
GRAHAM CRACKER, GRILLED PINEAPPLE, CARAMEL

STRAWBERRY BUTTER CAKE 11
MACERATED FRESH STRAWBERRIES, BROWN SUGAR BUTTER
CAKE, STRAWBERRY ICE CREAM, CHANTILLY CREAM
MINT SYRUP

ICE CREAM TRIO AND COOKIES 9
BUILD YOUR OWN, HOUSE BAKED SNICKERDOODLE
COOKIES

HOUSE MOCK-TAILS

JUNGLE FREEBIRD 6.5

UNION RED MULE 6.5

ORANGE CREAMSICLE 6.5

BEVERAGES

FRENCH PRESS COFFEE SERVICE 5

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

BOTTLED WATER (1 LTR) 7
AQUA PANNA SAN PELLEGRINO

SODAS & ICED TEA 3

LURISIA CHINOTTO SODA 6

FEVER TREE GINGER BEER 5

PAULANER WEIZEN-RADLER 5
NON-ALCOHOLIC BEER

(V) = VEGETARIAN (G) = GLUTEN FREE

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STARTERS**

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

SEARED PORK BELLY 6 oz. 14
SPICED CARROT-SWEET POTATO PUREE, MAPLE SYRUP (G)

BLISTERED SHISHITO PEPPERS 7
SOY SAUCE AND SEA SALT (G, V)

POKE BOWL 15 TUNA, PONZU, THAI CHILIS, CRISPY WONTON

ARTISAN CHEESE PLATE 15
THREE CHEESES WITH CHEF SELECTED ACCOMPANIMENTS (V)

ESCARGOT 16
PARMESAN, HERB GARLIC BUTTER, TOASTED BAGUETTE

BANH MI Y'ALL 14 TWO
HOUSE BRAISED SHORT RIB, ASIAN SLAW, WASABI MAYO,
SEA SALT ROLL

ROASTED BONE MARROW 15
PICKLES, HOUSE-MADE MUSTARD, TOASTED BAGUETTE

CRAB AND SEAFOOD HUSH PUPPIES 15
TARTAR SAUCE, TOMATO JAM, JALAPENO OIL

CHILLED SEAFOOD**

FRESH SHUCKED COLD WATER OYSTERS

CHEF'S SELECTION 3.75 EACH / HALF DOZEN 22
SHUCKERS DOZEN (13) 45

SHRIMP COCKTAIL 24
HALF DOZEN, COCKTAIL SAUCE (G)

JUMBO LUMP CRAB 28
QUARTER POUND, LEMON TARRAGON AIOLI (G)

MIDTOWN SEAFOOD PLATTER 125
12 OZ. CITRUS POACHED COLD WATER LOBSTER TAIL
6 JUMBO SHRIMP, 6 COLD WATER OYSTERS,
.25 LBS. JUMBO LUMP CRAB,
HOUSE COCKTAIL,
FRESH HORSERADISH,
WHISKEY MIGNONETTE (G)

SALADS**

SHAVED KALE 10
OLIVES, CURRENTS, ASIAGO, CITRUS VINAIGRETTE (G, V)

THE WEDGE 11
ICEBERG, BLISTERED CHERRY TOMATOES, APPLEWOOD SMOKED
BACON, BLEU CHEESE DRESSING (G)

STRAWBERRY - BACON SALAD 12
BIBB LETTUCE, GOATS CHEESE, MACERATED STRAWBERRIES,
ALMONDS, BACON VINAIGRETTE (G)

CLASSIC CAESAR 12
ANCHOVIES, PARMESAN, CROUTON

FRIED OYSTERS
MAY BE ADDED TO ANY SALAD 6