

BRUNCH

UNION STEAK BURRITO scrambled eggs, steak, smoked gouda, black beans, red pepper, onion, skinny fries, pimenton aioli, side breakfast potatoes	21
NOVA LOX BREAKFAST FLATBREAD <i>gfo</i> lemon dill ricotta, shredded mozzarella and parmesan, chesapeake smokehouse salmon, sunny egg, arugula	20
STEAK & EGGS <i>gfo</i> 12 oz new york strip, red pepper chimichurri, two sunny eggs, toasted sourdough, side breakfast potatoes	32
CHALLAH DREAM TOAST challah bread, powdered sugar, Whistlepig maple syrup, honey butter, choice of bacon, turkey bacon, sausage or chesapeake smokehouse salmon +4	18
BLUEBERRY LEMON RICOTTA PANCAKES <i>vg</i> three pancakes, blueberry compote, lemon mascarpone, powdered sugar, maple syrup	15
AVOCADO TOAST <i>gfo/vg</i> multi grain toast, smashed avocado, heirloom tomato, pickled shallots, two sunny eggs, arugula, grated parmesan, side breakfast potatoes	18
LAMB SHAKSHUKA <i>gfo</i> spiced tomato and pepper sauce, merguez sausage, two poached eggs, feta, fresh herbs, Aleppo, toasted sourdough	20
BRUNCH TACOS <i>gf/vgo</i> corn tortillas, smoked gouda, scrambled egg, onion, cilantro, radish, red pepper chimichurri, side breakfast potatoes	15
STEAK +8 SHRIMP +6 BACON +2 CHORIZO TOFU +4	
NOVA LOX & CREAM CHEESE BAGEL good boy everything bagel, cream cheese, cucumber, red onion, dill, fried capers, chesapeake smokehouse salmon, side breakfast potatoes	20
SHORT RIB HASH <i>gfo</i> crispy potatoes, braised short rib, roasted red pepper, crispy kale, caramelized onion, two sunny eggs, toasted sourdough	19
FRIED CHICKEN & WAFFLE belgian waffle, crispy chicken thigh, sunny egg, honey butter, whistlepig maple syrup	18
ALL-AMERICAN BREAKFAST <i>gfo</i> two sunny eggs, choice of two sides: bacon, turkey bacon, sausage or chesapeake smokehouse salmon +4 , toasted sourdough, fruit jam, side breakfast potatoes	19
BREAKFAST SANDY flaky croissant, two scrambled eggs, white cheddar, choice of bacon, turkey bacon or sausage, side breakfast potatoes	15
VEGAN CHORIZO BURRITO <i>v</i> chorizo tofu, crispy potatoes, black beans, smashed avocado, lemon almond ricotta, salsa verde, side tossed salad	18



SMALL PLATES

SUB GLUTEN FREE PITA +3.50	
SWEET & SOUR BRUSSELS SPROUTS <i>gf/vg</i> crispy brussels, burnt honey, fresnos, toasted pepitas	15
FRIED CALAMARI lightly fried, spicy cherry peppers, thai dipping sauce	18
CRISPY SHORT RIB BITES <i>gf</i> braised beef, spicy zhoug sauce, flash-fried shishitos, crispy fingerlings, pangrattato	18
SPICY SESAME TUNA <i>gf</i> yellowfin tuna, avocado, cucumber, soy-ginger vinaigrette, spicy chili sauce, fresno chile, crispy rice paper puffs	18
GRILLED HALLOUMI <i>gfo</i> halloumi cheese, tzatziki, arugula, burnt honey, chili flakes, house pitas	16
CALABRIAN BURRATA <i>gfo/vg</i> burrata, garlic puree, confit cherry tomatoes, calabrian chili oil, fried basil, grilled sourdough	17
SHRIMP & MERGUEZ <i>gfo</i> pan-seared shrimp, merguez sausage, caper parsley butter sauce, charred lemon, fresnos, grilled sourdough	18
JUMBO WINGS <i>gf</i> 10 baked-then-fried jumbo wings tossed in our house pomegranate chile glaze	18
GREEK HUMMUS & TZATZIKI <i>gfo/vg</i> house hummus, cucumber, tomato, red onion, kalamata olive, feta, herb vinaigrette, house tzatziki, house pitas	16

v – vegan (vo – vegan option) • vg – vegetarian (vgo – vegetarian option) • gf – gluten-free* (gfo – gluten-free option). *We offer a variety of gluten-free options and use a dedicated gluten-free fryer. While our kitchen is not 100% gluten-free, we take reasonable precautions to minimize cross-contact. Please inform your server of any allergies or dietary restrictions. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FLATBREADS

SUB GLUTEN FREE CRUST +3.50 ADD EGG +2	
MARGHERITA <i>gfo/vg</i> house red sauce, fresh mozzarella, cherry tomato, pickled shallots, basil, evoo	16
SPICY PEPPERONI <i>gfo</i> house red sauce, spicy zhoug, shredded mozzarella and parmesan blend, cupped pepperoni, red onion, calabrian chile oil	19
PEAR & PROSCIUTTO <i>gfo</i> garlic cream, mozzarella and gruyère blend, poached pear, prosciutto, goat cheese, arugula, house hot honey	20
MERGUEZ & BURRATA <i>gfo</i> house red sauce, mozzarella and parmesan blend, merguez sausage, burrata, roasted red pepper, red onion, oregano	20
FALL VEGAN PIZZA <i>gfo/v</i> butternut squash purée, roasted mushroom, caramelized onion, lemon almond ricotta, arugula, spicy pepitas	19

HANDHELDS

SUB GLUTEN FREE BUN +1.50 handhelds come with fries unless otherwise noted {TRUFFLE UP +1 } sub kale caesar or side salad +1.50 sub soup +2	
GRILLED CHEESE & BUTTERNUT SQUASH SOUP <i>vg</i> crispy sourdough, gruyère, sharp white cheddar, granny smith apple, fig-dijon spread, served with roasted butternut squash soup	19
UNION HILL BURGER <i>gfo</i> 8 oz chuck & brisket blend, white cheddar, smoked gouda, UH sauce, LTOP, pretzel bun	22
BREWERS HILL HOT CHICKEN SANDWICH crispy thigh, pepper slaw, UH sauce, calabrian chili oil, pickles, brioche bun	20
BBQ BRISKET SANDWICH <i>gfo</i> 12-hour brisket, house spicy bbq sauce, pepper slaw, brioche bun	19
TURKEY BURGER <i>gfo</i> smoked gouda, balsamic caramelized onion, garlic aioli, arugula, sesame & poppy seed potato bun	20
TRES TACOS <i>gf/vo</i> corn tortilla, smoked gouda, onion, cilantro, radish, chimichurri	
STEAK 20 SHRIMP 18 BRISKET 19 CHORIZO TOFU 17	

SOUP & SALADS

BUTTERNUT SQUASH SOUP <i>gf/v</i> roasted butternut squash, coconut cream, warm fall spices, spicy pepitas	8 10
KALE CAESAR SALAD kale, romaine, shaved parmesan, house croutons, creamy caesar	15
FALL HARVEST SALAD <i>gf/vg</i> spring mix, arugula, granny smith apple, poached pear, white quinoa, goat cheese, marcona almond, cider-dijon vinaigrette	17
CHICKEN +7 STEAK +11 SALMON +10 SHRIMP +7 TOFU +6	

BRUNCH SIPS

SPRING GARDEN ELIXIR kale, cucumber, celery, apple, lemon, ginger SPIKE IT +6 vodka gin rum tequila	7
BETTER THAN BOTTOMLESS bottle of brut cava blanc de blanc + choice of two juices orange grapefruit pineapple cranberry passionfruit	30
MIMOSA brut cava blanc de blanc orange grapefruit pineapple cranberry passionfruit	7
THE UNION BLOODY Pinnacle Habanero Vodka, House Bloody Mary Mix, spicy tincture, served with a snack	13
MY BRUNCH CRUSH orange grapefruit strawberry	11
THE ESPRESSO MARTINI weber ranch vodka, hoodoo chicory liqueur, simple syrup, double shot Italian espresso	18
ONLYFANS MARTINI Casa Noble Blanco Tequila, passionfruit liqueur, vanilla syrup, passionfruit purée, lime juice, cava rosé sidecar	18
CORPSE REVIVER NO. 2 Sipsmith Gin, triple sec, Lillet Blanc, fresh lemon juice, and absinthe rinse, shaken and served up	15
CAPPUCCINO MARTINI Colombian espresso, 6x distilled vodka, cream liqueur	18
HIGH & DRY Old Forester 100 bourbon, butterscotch schnapps, OJ, bacon	16
MATCHA HORCHATA MARTINI Steel Blu vanilla vodka, matcha, oat milk, vanilla bean, simple, cinnamon	17

COLD

SARATOGO STILL	8
SARATOGO SPARKLING	8
LEMONADE	5
FRESH BREWED ICED TEA	4
SODA	4

HOT

HOT SPICED CIDER	6
LATTE	5
CAPPUCCINO	5
MATCHA (iced or hot)	6
GOLDEN TULSI Tulsi Tea, Ginger-Honey, Lemon	5
LOOSE LEAF TEA (Jasmine, Peppermint, Chamomile, English)	4

WHITE

TERLATO Pinot Grigio Colli Orientali del Friuli, Italy	15 60
ACROBAT Pinot Gris Oregon	13 52
MAR DE FRADES Albariño Rías Baixas, Spain	16 64
AWHI Sauvignon Blanc Marlborough, New Zealand	12 48
LES GLORIES Sauvignon Blanc Sancerre, Loire Valley, France	15 60
LOUIS JADOT Chardonnay Bourgogne, France	14 56
MER SOLEIL Chardonnay Monterey County, CA	14 56
CHÂTEAU STE. MICHELLE Riesling Columbia Valley, WA	12 48
BARTENURA Moscato d’Asti Piedmont, Italy	13 52

ROSÉ

MIRAVAL Grenache Rosé Côtes de Provence, France	16 64
MOSHIN VINEYARDS Rosé of Pinot Noir Russian River Valley, CA	15 60
ZESTOS ROSADO Grenache Rosé Madrid, Spain	13 52

SPARKLING

FREIXENET BLANC DE BLANCS Brut Cava, Spain	12 48
RIONDO Prosecco Extra Dry Veneto, Italy	12 48
SEGURA VIUDAS Cava Brut Rosé Penedès, Spain	10 40
COLLET Brut Rosé Champagne NV France	82
LANSON Pere & Fils Brut Champagne NV France	86

RED

FALL SANGRIA Tempranillo, brandy, apple cider, orange & cinnamon	14 56
WEATHER Pinot Noir Sonoma Coast, CA	15 60
CHEMISTRY Pinot Noir Willamette Valley, OR	15 60
MARY TAYLOR Gamay Beaujolais-Villages, France	15 60
CASTELLO DI QUERCETO Sangiovese Chianti Classico, Tuscany, Italy	12 48
CHÂTEAU STE. MICHELLE Indian Wells Merlot Columbia Valley, WA	14 56
1000 STORIES Zinfandel California	13 52
THE WALKING FOOL Red Blend Caymus-Suisun Suisun Valley, CA	16 64
TAMARI Malbec Uco Valley, Mendoza, Argentina	12 48
INTRINSIC Cabernet Sauvignon Columbia Valley, WA	14 56
PASO D’ORO Cabernet Sauvignon Paso Robles, CA	14 56
BIG SMOOTH Cabernet Sauvignon Napa Valley, CA	15 60

WHAT’S POURING?

We proudly offer 12 rotating draft beers, featuring a curated selection of local craft brews. Explore our Beverage Book for our complete selection of draft, bottled & canned beers, ciders, non-alcoholic beers, and after-dinner drinks

ZERO PROOF-\$13

ORCHARD & OAK Little Saints St. Oak, apple cider, lemon juice, cinnamon simple	
BLOOD ORANGE SPRITZ Ghia aperitif, blood orange cordial, lemon juice, Mionetto N/A sparkling	
SPICED PEAR MULE Sea Monster alcohol-removed white wine, poached pear syrup, lemon juice, ginger-honey syrup, ginger beer	
PASSION FRUIT 75 Sea Monster alcohol-removed white wine, passion fruit, lemon juice, elderflower, Mionetto N/A sparkling	
CENTENNIAL CITRUS HIGHBALL Ghia aperitif, ginger-honey syrup, blood orange cordial, lime juice, HOPWTR Centennial Double Hopped N/A IPA	
HOT GINGER CIDER Hot Apple Cider, Little Saints St. Oak, ginger-honey syrup, cinnamon simple	
WINE	
MIONETTO Alcohol-removed Prosecco Veneto, Italy	12 48
SEA MONSTER TIDAL WAVE ✓ Alcohol-removed California White Wine	11 44

SPECIALTY COCKTAILS-\$18

COLD SNAP Barr Hill Gin, apple juice, honey syrup, fresh lemon, ginger beer
GOLDEN HOUR Case 1 Caribbean Rum, Aperol, Apologue Carrot Liqueur, orange, fresh lime, clove & star anise bitters
FIRST FROST SKYY Strawberry Vodka, St-Germain, cranberry, fresh lemon
THROUGH THE WOODS Old Line Flagship 95 American Single Malt, whiskey-barrel-aged maple syrup, Angostura & orange bitters, oak smoke
AUTUMN IN BALTIMORE Mi Campo Reposado, pear syrup, Amargo de Chile, fresh lime
SWEATER WEATHER WhistlePig Bourbon, Pama Liqueur, fresh apple, cranberry, cinnamon-Demerara, ginger beer
BLACK FRIDAY Licor 43, fresh espresso, cinnamon-Demerara, clove, star anise & orange bitters
THOSE AREN’T PILLOWS Maker’s Mark Bourbon, Rémy Martin Cognac, Grand Marnier, fresh lemon, orange juice
THE TEST BENCH An ever-changing cocktail from behind the bar. Small batch. When it's gone, it's gone