

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> whipped lemon dill ricotta, shredded mozzarella and parmesan, Chesapeake Smokehouse salmon, sunny egg, arugula	20
STEAK & EGGS <i>gfo</i> 8oz hanger steak, red pepper chimichurri, two sunny eggs, toasted sourdough, side breakfast potatoes	28
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, crumbled feta, fresh herbs, aleppo, toasted sourdough	19
BRUNCH TACOS <i>gf/vgo</i> corn tortillas, smoked gouda, scrambled egg, onion, cilantro, radish, red pepper chimichurri, side breakfast potatoes STEAK +6 SHRIMP +5 BACON +3 CHORIZO TOFU +5	15
NOVA LOX & CREAM CHEESE BAGEL Good Boy everything bagel, cream cheese, cucumber, red onion, fried capers, dill frond, Chesapeake Smokehouse salmon, side breakfast potatoes	20
SHORT RIB HASH <i>gfo</i> crispy potatoes, braised short rib, roasted red pepper, wilted kale, caramelized onion, two sunny eggs, toasted sourdough	19
FRIED CHICKEN & WAFFLE belgian waffle, crispy chicken thigh, sunny egg, honey butter, Whistlepig maple syrup	19
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	21
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 arugula tossed salad	18



SMALL PLATES

SUB GLUTEN FREE PITA +3.50	
SWEET & SOUR BRUSSEL SPROUTS <i>gf/vg</i> crispy brussels, burnt honey, fresnos, toasted pepitas	15
FRIED CALAMARI light ly fried, spicy cherry peppers, thai dipping sauce	18
CRISPY SHORT RIB BITES <i>gf</i> braised beef, spicy zhoug sauce, flash fried shishito's, spicy crispy fingerlings, pangrattato	18
TUNA TATAKI pan seared ahi tuna, furikake, avocado crema, pickled fresno, sunomono cucumber salad, crispy shallot, soy ginger vinaigrette	18
GRILLED HALLOUMI <i>gfo/vg</i> halloumi cheese, tzatziki, arugula, burnt honey, chili flakes, house pitas	16
BURRATA DI STAGIONE <i>gfo/vg</i> burrata, garlic puree, confit cherry tomatoes, calabrian chili oil, fried basil, grilled sourdough	18
JUMBO WINGS <i>gf</i> 10 baked then fried jumbo wings tossed in your choice of our house pomegranate chile glaze or sriracha butter	18
GREEK HUMMUS & TZATZIKI <i>gfo/vg</i> house hummus, cucumber, tomato, red onion, kalamata olive, feta, lemon oregano dressing, house tzatziki, house pitas	16
OLIVES & WHITE TRUFFLE RICOTTA <i>gfo/vg</i> roasted olive blend, orange zest, herbs, whipped truffle ricotta, pangrattato, grilled sourdough	14

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 a 100% gluten-free environment, our team takes every reasonable precaution to minimize the risk of cross-contact. Please inform your server of any allergies or dietary restrictions.

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, pepperoni, red onion, spicy oil	19
FIG & PROSCIUTTO <i>gfo</i> mozzarella and parmesan blend, gorgonzola dolce, black mission fig, arugula, prosciutto di parma, fig balsamic glaze	20
MERGUEZ & BURRATA <i>gfo</i> house red sauce, mozzarella and parmesan blend, merguez sausage, burrata, roasted red pepper, red onion, oregano	20
SPRING VEGAN PIZZA <i>gfo/v</i> garlic cream, zucchini, asparagus, jalapeño, basil, lemon almond ricotta, toasted pepitas	19
HANDHELDS all handhelds come with fries [TRUFFLE UP +1.50] sub kale caesar +1.50 gluten free bun +2	
UNION HILL BURGER <i>gfo</i> 8oz chuck & brisket blend, white cheddar, smoked gouda, UH sauce, LTOP, pretzel bun	22
BREWERS HILL HOT CHICKEN SANDWICH crispy thigh, apple slaw, UH sauce, spicy oil, brioche bun	20
BBQ BRISKET SANDWICH <i>gfo</i> 12-hour brisket, house bbq sauce, apple 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	
SALADS	
KALE CAESAR SALAD kale, romaine, shaved parmesan, house croutons, creamy caesar	15
BUFFALO CHICKEN SALAD romaine, fried chicken thigh, sriracha butter, gorgonzola dolce, celery, cherry tomato, cucumber, pickled shallots, radish, egg, buttermilk ranch	23
SEASONAL SALAD <i>gf/vg</i> romaine, arugula, baby spinach, shaved fennel, radish, cucumber, cherry tomato, marcona almond, ricotta salata, lemon oregano vinaigrette	17
CHICKEN +7 STEAK +9 SALMON +9 SHRIMP +7 TOFU +6	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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 blueberry lemon 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, house-made vanilla syrup, passionfruit purée, lime juice, cava rosé sidecar	18
CORPSE REVIVER NO. 2 Revivalist Gin, Lillet Blanc, Maraschino Liqueur, Lime, Absinthe	15
CAPPUCCINO MARTINI colombian espresso, 6x distilled vodka, cream liqueur	18
HIGH & DRY highest bourbon, butterscotch schnapps, OJ, bacon	16
MATCHA HORCHATA MARTINI steel blu vanilla vodka, matcha, oat milk, vanilla bean, simple, cinnamon	17

COFFEE & TEA

MATCHA HORCHATA iced hot	6
COLD BREW	5
CAPPUCCINO regular decaf	4.5
LATTE regular decaf	5
DOPPIO ESPRESSO regular decaf	3
DRIP COFFEE regular decaf	4
LOOSE LEAF TEA jasmine peppermint chamomile english	4

WHITE

ACROBAT Pinot Gris Eugene, OR	13 52
TERLATO Pinot Grigio Colli Orientali del Friuli, Italy	15 60
MAR DE FRADES Albariño Rías Baixas, Spain	16 64
VILLA RAIANO Falanghina del Beneventano Campania, Italy	14 56
TUI Sauvignon Blanc Marlborough, New Zealand	12 52
ROBERT MONDAVI Sauvignon Blanc Napa Valley, CA	16 64
LE CHAMP DES CRIS Sancerre Upper Loire, France	19 76
CUSUMANO “Alta Mora” Etna Bianco Sicily, Italy	 80
BARTON & GUESTIER “Les Petites Parcelles” Loire Chenin Blanc Vouvray, France	11 44
LOUIS JADOT Chardonnay Bourgogne, France	13 52
STAG’S LEAP “Hands of Time” Chardonnay Napa Valley, CA	14 56
GÉRARD BERTRAND Orange/Skin-Contact Languedoc-Roussillon, France	14 56
CHÂTEAU STE. MICHELLE Riesling Columbia Valley, WA	12 48
BARTENURA Moscato d’Asti Piemonte, Italy	13 52

ROSÉ

MIRAVAL Grenache Côtes de Provence, France	16 64
MOSHIN VINEYARDS Rosé of Pinot Noir Russian River Valley, CA	15 60
ZESTOS ROSADO “Old Vines Garnacha” Grenache Rosé Madrid, Spain	13 52
SEGURA VIUDAS Cava Brut Rosé Penedès, Spain	10 40

RED

AVALINE <i>org/v</i> Pinot Noir Vin de France, France	17 68
WESTSIDE CROSSING Pinot Noir Russian River Valley, CA	16 64
CHEMISTRY Pinot Noir Willamette Valley, OR	15 60
TENUTA IL POGGIONE Tuscan Red Rosso di Montalcino, Italy	 88
CASTELLO DI QUERCETO Chianti Classico D.O.C.G. Tuscany, Italy	13 52
CHÂTEAU STE. MICHELLE “Indian Wells” Merlot Columbia Valley, WA	14 56
1000 STORIES Bourbon Barrel Aged Zinfandel Mendocino County, CA	13 52
CAYMUS-SUISUN “The Walking Fool” Red Blend Suisun Valley, CA	16 64
THE PRISONER “Unshackled” Red Blend Napa Valley, CA	15 60
FINCA EL ORIGEN “Reserva” Malbec Mendoza, Argentina	13 52
ETHOS Cabernet Sauvignon Columbia Valley, WA	18 72
PASO D’ORO Cabernet Sauvignon Paso Robles, CA	14 56
ICONOCLAST by Chimney Rock Cabernet Sauvignon Napa Valley, CA	 88
ASKANELI BROTHERS Saperavi Kakheti, Georgia	 60
BUBBLES	
FREIXENET BLANC DE BLANCS Brut Cava, Spain	12 48
RIONDO Prosecco Extra Dry Veneto, Italy	12 48
COLLET Brut Rosé Champagne NV France	92
LANSON Pere & Fils Brut Champagne NV France	96

ZERO PROOF

COCKTAILS	
SPICY MARGARITA Curious Elixer's pineapple, ginger, ancho chili, damiana and lime cocktail	13
GREEN TEA HUGO SPRITZ Mionetto alcohol-removed prosecco, elderflower, mint, fresh lime juice, green tea ice, grapefruit bitters	13
SANGRIA MULE TÖST sparkling white tea, blood orange, red grape juice, fresh lime juice, elderflower, ginger beer, orange wheel, mint	13
STRAWBERRY SOIRÉE Sea Monster alcohol-removed white wine, muddled strawberries, fresh lemon juice , simple syrup, thyme	13
SMOKY PALOMA Alcohol-removed mezcal, pink grapefruit, agave, lemon & lime juice, agave, sea salt	13
THE PATH LESS TRAVELED The Pathfinder hemp & root non-alcoholic spirit, fresh lemon juice, aquafaba, simple syrup	13
WINE	
MIONETTO Alcohol-removed Prosecco Veneto, Italy	12 48
SEA MONSTER TIDAL WAVE <i>v</i> Alcohol-removed California White Wine	11 44

WHAT’S POURING?

We proudly offer
12 rotating draft beers, featuring
a curated selection of local craft
brews and seasonal favorites.
For our complete selection of
draft, bottled, canned beers, ciders,
and non-alcoholic beers, please see
our Beverage Book.