

UNION FARE

RAW [OYSTER] BAR

EAST COAST MONTAUK PEARLS / BEAU SOLEIL / POWDER POINTS	3.5 each
WEST COAST GIGACUP / KUMAMOTO / SHIGOKU	3.5 each
OTHER LITTLE NECK CLAMS / TOP NECK CLAMS	2 each
SHRIMP COCKTAIL U-10 SHRIMP / BEET COCKTAIL SAUCE / CHIPOTLE AIOLI	4 for 22
LOBSTER COCKTAIL MAINE LOBSTER / BEET COCKTAIL SAUCE / CHIPOTLE AIOLI	32

SEAFOOD TOWERS

THE ROYAL (for 4)	(per person) 20
HALF LOBSTER SALAD / 4 U-10 SHRIMP / OYSTERS / CLAMS / SEAWEED SALAD / OCTOPUS / CEVICHE VERDE	
THE GRAND PUBA (for 6)	(per person) 40
6 PROSECCO POPPERS / WHOLE LOBSTER SALAD / 6 U-10 SHRIMP / OYSTERS / CLAMS / SEAWEED SALAD / OCTOPUS / CEVICHE VERDE	

BRUNCH MENU

PASTRY BASKET FOR TABLE 15

BANANA BREAD / FRUITY PEBBLES CROISSANT / CINNAMON ROLL
APPLE JACKS POP TART / CINNAMON BOMBOLONI WITH PASTRY CREAM

SMASHES FOR THE TABLE / CHOICE OF THREE 24

BERRIES / HOUSE-MADE RICOTTA / LOCAL HONEY	BURRATA / TOMATOES / OLIVE OIL / BALSAMIC
STRAWBERRY & BANANA / ALMOND BUTTER / GRANOLA	LOX / RICOTTA / ONIONS / TOMATOES / CAPERS
AVOCADO / CHERRY TOMATOES / PRAIRIE BREEZE CHEDDAR	BUTTERNUT SQUASH / GOAT CHEESE / PECANS

SIMPLE

YOGURT PARFAIT / SWEET BERRIES / GREEK YOGURT / HOUSE-MADE GRANOLA / LOCAL HONEY	15
EGGS ANY STYLE / MARKET SALAD / TATER TOTS	19
SEASONAL MARKET TAGINE / EGG WHITES / VEGETABLES / QUINOA / FETA	21
BRUNCH BOWL / WHOLE GRAINS / BEANS / POLLO PIBIL / GUACAMOLE / SALSA / CREMA / FRIED EGG	20
BAKED EGGS / SPICED TOMATO SAUCE / CHORIZO / EGGPLANT / EGGS / CHICKPEAS / GOAT CHEESE	22
SALMON CARPACCIO / TOMATOES / CRÈME FRAICHE / SALMON ROE / CAPERS / RED ONIONS	16
STEAK & EGGS / MARINATED SKIRT STEAK / EGGS ANY STYLE / WATERCRESS SALAD / PICKLED VEGGIES	31

BENEDICT BOARD (CHOOSE 3) 34

HEIRLOOM TOMATO - WILD SPINACH - SMOKED SALMON - LOBSTER - PROSCIUTTO

FUN

CHICKEN & CARROT CAKE WAFFLES / CHILI HONEY	24
THE ULTIMATE BREAKFAST SANDWICH / CINNAMON ROLL / BACON GLAZE / APPLE SAUSAGE / EGG / CHEESE	20
BUTTERMILK PANCAKES / MAPLE / BERRIES / CHANTILLY	23
MONTE CRISTO / COUNTRY HAM / GRUYERE / EGG	25

FARE

HARVEST SALAD / WINTER GREENS / BUTTERNUT SQUASH / BRUSSEL SPROUTS / PECANS / CRANBERRY VINAIGRETTE	15
SUNSHINE BURGER / 8 OZ GRASS FED BEEF / SMOKED BACON / EGG / CHEDDAR CHEESE / HOUSE-MADE BISCUIT	22
SQUASH BLOSSOM PIZZA / HOUSE-MADE RICOTTA / SUNFLOWERS / HONEY	18
BREAKFAST MAC N CHEESE / BACON / SAUSAGE / MUSHROOMS / EGG / SMOKED CHEESE	21
EMPIRE STEAK (for 2) / 32 OZ RIBEYE STEAK / LOBSTER EGG / FRENCH ONION BONE MARROW / TEXAS TOAST	(per person) 49

SIDES / 8

LOADED TATER TOTS / FRENCH FRIES / THICK CUT BACON / APPLE SAUSAGE

EXECUTIVE CHEF YVAN LEMOINE
CHEFS DE CUISINE JOHN KIM / RYAN VAN GROUW
WEEKEND BRUNCH SERVICE 10:30AM-4PM