

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

MEATS

PROSCIUTTO	SAN DANIELE DEL FRIULI, ITA
TASSO COPPA	BROOKLYN, NY
SALAMI ROSA	BERKELEY, CA
PORCINI BRESAOLA	BROOKLYN, NY
NDUJA	NORWALK, IA

CHEESES

BAYLEY HAZEN BLUE	JASPER HILL FARM, VT
PRAIRIE BREEZE CHEDDAR	MILTON CREAMERY, IA
GRAZIER'S EDGE	MINNEAPOLIS, MN
KUNIK	THURMAN, NY
HOUSE MADE RICOTTA	UNION FARE, NYC

SEASONAL SPREADS PARSNIP / BUTTERNUT SQUASH SPREAD 9	CHICKEN LIVER MOUSSE 13
BUTCHER BOARD OF MEATS & CHEESES 25 (ADDITIONAL CHEESE +7 / ADDITIONAL MEAT +5)	

DINNER MENU

SHOOTS & ROOTS

GRILLED OCTOPUS / CROISSANT PANZANELLA / FENNEL / ORANGE / ARUGULA / KALAMATA AIOLI	15
HARVEST SALAD / BABY KALE / BUTTERNUT SQUASH / BRUSSEL SPROUTS / PECANS / CRANBERRY VINAIGRETTE	14
CAESAR SALAD / GRILLED ROMAINE / CRISPY ARTICHOKEs / WHITE ANCHOVIES / PARMESAN (ADD CHICKEN BREAST +6)	16
BEET SALAD / WATERMELON RADISH / HERB FLOWERS / TETE de MOINE CHEESE / PISTACHIO PESTO / BEETS	15
SUCCULENTS & GREENS / LUMP CRAB / TOMATOES / AVOCADO MOUSSE / SEA URCHIN / PUFFED GRAINS	21

FOR STARTERS

HOMEMADE RICOTTA TOAST / TRUFFLES / LOCAL HONEY & POLLEN	14
AHI TUNA "MELT" / TUNA TARTARE / NDUJA / TOMATO CONFIT / SMOKED PROVOLONE	15
SALMON TARTARE TOAST / AVOCADO / PICKLED RAMPS / SMOKED SALMON MOUSSE	14
HAMACHI POKE / YUZO KOSHO / BAMBOO RICE / MACADAMIA NUTS / AVOCADO	16
VEGETABLE TEMPURA / PICKLED MARKET VEGETABLES / JALAPEÑO CREMA	10
SWEET CHILI RIBS / WHITE KIMCHI	14
BURRATA & FIG SALAD / ARUGULA / FRISEE / ENDIVE / RED ONIONS / BALSAMIC / PEPITAS	17
DUCK EGG & SHROOMS / MUSHROOM MEDLEY / CREAMY GRITS / CARNIVAL SQUASH	15

FARE

HOUSE-MADE FUSILLI / LAMB RAGU / PARMESAN / KATSUOBUSHI / WILD SPINACH	24
BRAISED SHORT-RIBS / COCONUT CURRY / ROASTED VEGETABLES / SHOESTRING SWEET POTATOES	39
ROAST CHICKEN / CELERY ROOT PURÉE / SWEET GREENS / APPLES / ALMONDS	27
MAINE LOBSTER FETTUCCINE / SOFRITO / SUGAR SNAP PEAS	30
PORK CHOP MILANESE / CURRY SUCCOTASH / CRANBERRY TONKATSU	36
SEARED RED SNAPPER / LENTILS / CLAMS / MARKET VEGETABLES / FINES HERBES	34
GRILLED SKIRT STEAK / WATERCRESS SALAD / PICKLED MARKET VEGETABLES / CHIMICHURRI	32
ROASTED CAULIFLOWER / SMOKED RACLETTE / ROMESCO	20
WHOLE BROOK TROUT / ROSEMARY GARLIC FINGERLING POTATOES	36
BOUILLABAISSÉ / CLAMS / MONKFISH / LOBSTER / HEAD ON SHRIMP / ANDOUILLE / GRITS	44
HOUSE-MADE LINGUINI / WINTER VEGETABLES / BUTTERNUT SQUASH CREAM / GOAT CHEESE	22
32oz PRIME RIBEYE STEAK (for 2) / BROWN BUTTER / FRENCH ONION BONE MARROW	(per person) 49

MARKET VEGETABLES / 8

SAUTEED HARICOT VERT / CHARRED SHISHITO PEPPERS / BRUSSELS SPROUTS & HAM
CREAMY COLONIAL GRITS / CURRY SUCCOTASH / FRENCH FRIES / HOUSE SALAD