

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

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
DORSET	BARDWELL FARM, VT
KUNIK	THURMAN, NY
HOUSE MADE RICOTTA	UNION FARE, NYC

SEASONAL SPREADS & BREAD SWEET PEA / CAULIFLOWER SPREAD 9 CHICKEN LIVER MOUSSE 13
BUTCHER BOARD OF MEATS & CHEESES 25 (ADDITIONAL CHEESE +7 / ADDITIONAL MEAT +7)

DINNER MENU

SHOOTS & ROOTS

CAESAR SALAD / GRILLED ROMAINE / CRISPY ARTICHOKEES / WHITE ANCHOVIES / PARMESAN (ADD CHICKEN BREAST +6)	16
BEET SALAD / WATERMELON RADISH / HERB FLOWERS / TETE de MOINE CHEESE / PISTACHIO PESTO	15
SPRING SALAD / ROASTED CARROTS / KALE / FARRO / CASHEWS / BALSAMIC VINAIGRETTE	14
VEGETABLE TEMPURA / PICKLED MARKET VEGETABLES / JALAPEÑO CREMA	12

FOR STARTERS

CHICKEN LETTUCE WRAPS / FENNEL / RHUBARB / FAVA BEANS / ONION / CORIANDER VINAIGRETTE	13
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
GRILLED OCTOPUS / CROISSANT PANZANELLA / FENNEL / ORANGE / ARUGULA / KALAMATA AIOLI	15
SALMON POKE / MANGO / WAKAME / EDAMAME / BAMBOO RICE / YUZU / AVOCADO	16
SWEET CHILI RIBS / WHITE KIMCHI / GOCHUJANG SAUCE	15
LOCAL BURRATA / STRAWBERRIES / FRISEE / ENDIVE / PICKLED RHUBARB / LAMBRUSCO VINAIGRETTE	17
DUCK EGG & SHROOMS / MUSHROOM MEDLEY / CREAMY GRITS / RAMPS SHOESTRINGS POTATOES	15

FARE

HOUSE-MADE FUSILLI / LAMB RAGU / PARMESAN / KATSUOBUSHI / WILD SPINACH	24
ROAST CHICKEN / PEA HUMMUS / SPRING GREENS / APPLES / ALMONDS / CHICKEN JUS	27
HOUSE-MADE STROZZAPRETI / LOBSTER / TOMATOES / PEAS / SOFRITO	42
GRILLED PORK CHOP / ROASTED BEETS / DILL MUSTARD	34
ICELANDIC COD / CAULIFLOWER PUREE / CHARRED SPRING ONIONS / SALSA VERDE	34
GRILLED SKIRT STEAK / WATERCRESS SALAD / PICKLED MARKET VEGETABLES / CHIMICHURRI	34
ROASTED CAULIFLOWER / SMOKED RACLETTE / ROMESCO	20
WHOLE BROOK TROUT / ROSEMARY GARLIC FINGERLING POTATOES	36
CAPE COD MUSSELS / LEEKS / GARLIC / WHITE WINE / FRESH HERBS	29
HOUSE-MADE LINGUINI / MORELS / PEAS / GREEN & WHITE ASPARAGUS / SMOKED PARMESAN	26
32oz PRIME RIBEYE STEAK (for 2) / BROWN BUTTER / FRENCH ONION BONE MARROW	(per person) 49

MARKET VEGETABLES / 8

SAUTEED HARICOT VERT / GRILLED SHISHITO PEPPERS / BRUSSELS SPROUTS & HAM
WHITE ASPARAGUS W/ BERNAISE / ROASTED THUMBELINA CARROTS / FRENCH FRIES / WASABI'D PEAS