

UNION MARKET  
1309 5TH ST NE  
WASHINGTON, DC  
20002



TEL. (202) 547-1309  
11 AM-8 PM SUN-WEDS  
11 AM-9 PM THURS-SAT

## *Dins et Boissons*

### SPARKLING

#### CRÉMANT D'ALSACE "COMÈTE" VIGNOBLE DES 2 LUNES

Very dry and easy-drinking, with riper notes of peaches and pears along with bright lemon.

Alsace | Pinot Blanc  
Gl. \$14 / Btl. \$49

#### CREMANT ROSE JEAN CLAUDE RIEFLÉ

Festival of lightness, very delicate and elegant, this dry sparkling rose offers generous notes of red fruits.

Alsace | Pinot Noir  
Gl. \$13 / Btl. \$49

#### CHAMPAGNE BRUT R. DUMONT & FILS

Classic crispness, rich, ripe and apple core flavors.

Champagne | Pinot Noir, Chardonnay  
Gl. \$19/ Btl. \$79

### ROSÉ

#### J. MOURAT VAL DE LOIRE VENDEE ROSÉ 2018

Ripe aromas of crushed cherry and watermelon. Fresh and juicy finish.

Vendee | Pinot Noir, Cab Franc, Negrette, Gamay  
Gl. \$11 / Btl. \$37

#### CORBIÈRES GRIS DE GRIS ROSÉ DOMAINE DE FONTSAINTE 2017

Notes of red berries. The density and richness of the fruit mingle with superb acidity. Stunningly fresh and balanced.

Languedoc Roussillon | Grenache Gris, Grenache, Carignan, Cinsault, Mourvedre  
Gl. \$11 / Btl. \$38

#### LES MONGES DOMAINE DE LA MONGESTINE 2018

Organic, dry and mineral rosé. Freshness comes from the touch of citrus that permeates the strawberry flavors.

Coteaux d'Aix-en-Provence | Cinsault, Grenache, Syrah, Vermentino  
Gl. \$13 / Btl. \$47

### WHITE

#### CHARDONNAY LE CHAI DUCHET MÂCON VILLAGES 2016

Elegant and crisp. With notes of minerals, citrus and honey.

Burgundy | Chardonnay  
Gl. \$11 / Btl. \$39

#### COTEAUX DU GIENNOIS LES CHARMES LANGLOIS 2017

Fresh, lively, crisp and dry. Notes of citrus fruits, fresh grass and a delicate mineral finish.

Loire Valley | Sauvignon Blanc  
Gl. \$12 / Btl. \$42

#### SANCERRE DOMAINE RAFFAITIN-PLANCHON 2017

A fruit forward style of Sancerre with delightful melon, apple and citrus flavors. The finish has a touch of minerality and a nice vivacious acidity to keep the whole thing perfectly balanced.

Loire Valley | Sauvignon Blanc  
Btl. \$59

#### CHÂTEAU MOURGUES DU GRES GALETS DORÉS 2017

Silky, luscious dry wine anchored by lemony acidity.

The finish lingers long, with a bright and bitter lime note.

Costières de Nîmes | Grenache blanc, Roussane, Vermentino  
Gl. \$10 / Btl. \$35

#### CASSIS BLANC CLOS SAINTE MAGDELEINE 2010

Delicate acidity with notes of white peaches, spices and a touch sea salt. Wonderfully unique wine!

Côte de Provence | Marsanne, Clairette, Ugni Blanc, Bourboulene  
Btl. \$56

### RED

#### ANJOU DOMAINE DE LA BERGERIE 2016

Garnet red color with purple tints. On the nose, this wine offers aroma of red and black fruits.

The palate is fruity with a soft attack.  
Loire Valley | Cab Franc, Cab Sauv.  
Gl. \$12/ Btl. \$40

#### BOURGOGNE CHITRY VIGNERONS GIRAUDON 2017

Lots of freshness and vibrancy, notes of tart raspberry and cherry fruit with a handful of crushed flowers and some red licorice.

Burgundy | Pinot Noir  
Gl. \$14 / Btl. \$49

#### CÔTES DU RHONE L'O DE JONCIER DOMAINE DUJONCIER 2017

Biodynamic red with high acidity, bold tannins, and flavours of dark berries.

Côtes du Rhône | Grenache, Cinsault  
Gl. \$12 / Btl. \$40

#### CHÂTEAUNEUF DU PAPE DOMAINE DU VIEUX TELEGRAPHE 2015

Amazingly fresh and mineral for a Châteauneuf du Pape, with juicy berry flavors on the palate and layers of clove, star anise and pepper.

Côtes du Rhône | Grenache, Cinsault  
Btl. \$89

#### CHÂTEAU DE LASCAUX J.B. CAVALIER 2014

This organic wine delivers flavors of ripe red fruit, herbs and liquorice. It is a medium-bodied red yet very rustic, with notes of black pepper on the finish.

Languedoc Roussillon | Syrah, Grenache, Mourvèdre  
Gl. \$11 / Btl. \$40

#### CAHORS LE CROIZILLON CHÂTEAU CROISILLE 2017

Certified organic. This deep, dark wine offers notes of blackberry, leather, cherry and cocoa.

Cahors | Malbec  
Gl. \$11 / Btl. \$38

#### BORDEAUX SUPERIEUR CHÂTEAU DE CAZENOVE 2010

Full bodied with a lush and elegant mouth feel. Taste of black cherries and silky finish.

Bordeaux | Merlot, Cab Sauvignon  
Gl. \$13 / Btl. \$44

#### SAINT ÉMILION GRAND CRU 2004 DOMAINE CHANTE ALOUETTE CORMEIL

Medium bodied with notes of cherry and black current.

Very smooth and elegant finish  
Bordeaux | Merlot, Cab Franc, Cab Sauv.  
Btl. \$65

### FORTIFIED

*3oz pours*

#### MUSCAT DE BEAUMES DE VENISE DOMAINE DE DURBAN 2015

Semi sweet wine with notes of tropical fruit, jasmine. Undeniably the most celebrated Muscat in the entire appellation.

Côtes du Rhône | Muscat  
Gl. \$11 / Btl. \$45

#### BANYULS RESERVA DOMAINE LA TOUR VIEILLE

Similar to Sherry; delectable, spicy, and chocolatey.

Languedoc Roussillon | Grenache, Grenache Gris, Carignan  
Gl. \$13 / Btl. \$65



### FLIGHTS

#### ROSÉ WINE FLIGHT

*Dry rosés from pale to pink \_ \$17*

Corbières Gris de Gris Rosé Domaine de Fontaine 2017  
Les Monges Domaine de la Mongestine 2018  
J. Mourat Val de Loire Vendée Rosé 2018

#### WHITE WINE FLIGHT

*Citrus, honey and fruits \_ \$16*

Côteaux du Giennois les Charmes Langlois 2017  
Chardonnay Le Chai Duchet Macon Villages 2016  
Château Mourgues du Grès Galets Dorés 2017

#### RED WINE FLIGHT

*From light to full bodied \_ \$18*

Bourgogne Chitry Vignerons Giraudon 2017  
Château de Lascaux J.B. Cavalier 2014  
Bordeaux Supérieur Château de Cazenove 2010

### COCKTAILS

#### SPRITZ

Sparkling blanc de blancs wine, Don Ciccio & Figli Ambrosia aperitivo, Capitoline Tiber bitter liqueur | \$8

#### MADAME MEUZE

Clairin white agricole rum, crème de violette, Cointreau, fresh lemon, smoked bitters | \$11

#### LE CHAT BOTTÉ HIGHBALL

Côtes du Rhône, fresh lime, ginger, soda | \$12

#### JULEP JARDIN

Sparkling wine, muddled mint, sugar, crushed ice | \$11

#### EMMA'S DISILLUSIONMENT

Gin, apricot jam, fresh lemon, burrata water, cardamom bitters, pistachio\* | \$13  
\*pistachio dust (optional)

#### TEN THIRTY ON A SUMMER NIGHT

\*Herbes de provence infused Sauvignon Blanc, vodka, St. Germain, lime, soda | \$12

#### HE NEVER LOVED YOU, EPONINE

\*Bayonne ham-rested rye whiskey, orange bitters, Bénédictine \$12

#### THE ILLEGITIMATE NEPHEW

Gin, Tiber, sweet vermouth, muddled strawberry, sparkling wine, balsamic vinegar reduction | \$12

*\*Housemade or infused ingredient.  
Please alert staff if you have allergies.*

### APÉRITIF

#### CAP CORSE MATTEI BLANC

The traditional Corsican apéritif wine. Rich and floral, with bright citrus and a savory bitter finish. \$8

#### DON CICCIO & FIGLI CINQUE

An Italian-style bitter aperitivo with balanced bitter orange, served over ice. \$8

#### LA QUINTINYE

A vermouth worth drinking on its own. Bright citrus and elderflower, with oak and leather. Almost like a port but less sweet. \$9

#### PASTIS RICARD

An anise-flavored spirit, served over ice with water. Popular in the South of France. \$10

#### RANCIO (FRENCH SHERRY)

Rancio Tresmontaine is a fully oxidized wine made in French Catalonia; dry with rich savory and fruity flavor. \$10

**SPIRITS**

**WHISKY**

**The Unique** (Michel Couvreur): whisky from Scotland, aged in Burgundy, France. Ex-bourbon barrel aged; vanilla and oak. 44%  
**\$6** for 1oz, **\$10** for 2oz

**Candid** (Michel Couvreur): whisky from Scotland, aged in Burgundy, France. Aged in rich PX sherry casks; intense and peaty. 49%  
**\$10** for 1oz, **\$18** for 2oz

**Glen Moray**: Scottish single malt aged in ex-bourbon casks, then finished in French chardonnay wine casks. 40% **\$6** for 1oz, **\$10** for 2oz

**COGNAC**

Distilled wine spirit aged in oak; rye-like spice.  
**Maison Rouge VSOP**: red fruit jam and smooth spice. 40% **\$6** for 1oz, **\$10** for 2oz

**BAS-ARMAGNAC**

Distilled wine spirit aged in oak; rye-like spice.  
**P'Encantada XO**: rich and unctuous blend of four casks. 46.8% **\$18** for 1oz, **\$34** for 2oz

**RHUM AGRICOLE**

Distilled fresh sugar cane aged in re-charred ex-bourbon barrels; dry and funky.  
**Rhum JM VSOP**: dry funky fruit and toasted oak. 45% **\$8** for 1oz, **\$14** for 2oz

**CALVADOS**

Distilled cider spirit aged in oak; dry fruit and spice.  
**LeCompte 12yo**: soft apple with a savory earthiness. 46% **\$10** for 1oz, **\$18** for 2oz

*Biere et Cidre*

**BEER**

**KRONENBOURG 1664**

A pale lager from Alsace. Light, sweet, crisp, and simple. 11.2 oz/5% | **\$6**  
 (we recommend a dash of DCF Cinque for +\$1)

**MANOR HILL IPA**

Mosaic dry hopped IPA from Maryland. Tropical fruit aromas. 12oz/6.8% | **\$8**

**SALAMANDRE**

The winemaker's palate cleanser. A hazy Pale Ale from Loire with slight tropical tartness. 12oz/6.5% | **\$9**

**TROIS PISTOLES**

Belgian Strong Dark Ale from Quebec. Stone fruit sweetness, almost like a port wine. 12oz/9% Belgian Dark Ale | **\$9**

**BRUERY TERREUX GOSES ARE RED**

Funky, crisp, and tart gose from California; with rosé wine sweet softness. Blended with Syrah grape. 16 oz/5% | **\$12**

**EIDER**

**TXOPINONDO SAGRANOA**

A top-rated Basque cider. Funky and sour apple with no carbonation. 25 oz/6% | **\$16**

**LE BRUN ORGANIC**

Organic Normandy cider. Medium sweetness with well-rounded apple and spice. 25 oz/4% | **\$15**

**SOFT DRINKS**

**PERRIER \$3 / EVIAN \$2.5**  
**COCA-COLA \$2 / LA CROIX \$2**  
**ORANGINA \$2.5**

**MISE EN BOUCHE**

**HOUSE CANDIED WALNUTS**  
**PIMENT D'ESPELETTE \$4**

**HOUSE PICKLED VEGETABLES \$4**

**MIXED OLIVES FRENCH RIVIERA \$4**

**HOUSE MADE CHICKEN LIVER**  
**MOUSSE \$10**

**HOUSE MADE RILLETTES \$10**

**FOIE GRAS**  
 onion jam, pear-fennel mustarda \$18

**PLATEAUX**

SMALL / MEDIUM / LARGE  
*comes with condiments, bread and crackers*

**CHARCUTERIE**

Prosciutto di Parma, Lomo, Salametto  
 \$16 / \$25 / \$38

**FROMAGE**

Morbier, Delice de Bourgogne, Ossau Iraty  
 \$18 / \$28 / \$42

**PLATEAUX MIXTES**

SMALL / MEDIUM / LARGE  
*comes with condiments, bread and crackers*

**LE FRENCHIE**

Bleu d'Auvergne, Camembert, Jambon de Bayonne,  
 Rosette de Lyon  
 \$18 / \$30 / \$46

**LA SURPRISE**

A rotating selection of cheeses and charcuterie  
 \$21 / \$35 / \$52

**PLATEAUX ADD ON**

Chicken liver mousse \$5  
 Rillettes \$5  
 Foie Gras \$9

*All boards are carefully curated. so please, no substitutions unless you have allergies.  
 Consuming raw or undercooked meats, poultry, seafood, shellfish, may increase your risk of foodborne illness, especially if you have certain medical conditions.*

**LES SANDWICHES**

*Comes with your choice of salad or gazpacho*

**LE CARACTÈRE**

Speck, blue cheese, fig jam, apple and mixed greens on a baguette.  
 \$15

**LE CRÉMEUX**

Brillat Savarin triple cream, Jambon de Paris, blood orange jam and mixed greens on a baguette.  
 \$15

**ALPINE GRILLED CHEESE**

Raclette, Gruyère, house made tomato jam and arugula on brioche.  
 \$12

**GREEN MOUNTAIN GRILLED CHEESE**

Vermont Cheddar, fig jam, apple and Jambon de Paris on brioche. \$12

**CAPRESE PANINI**

Fresh mozzarella, house made pesto, tomato, balsamic vinegar on grilled Focaccia bread.  
 \_ add on Prosciutto di Parma \$1.5 \_  
 \$12

**KIDS GRILLED CHEESE**

Cheddar on brioche.  
 \_ add on Mike's Hot Honey \$1 \_  
 \$7

**COLD PLATES**

**SALADE ET BURATA**

Fresh strawberries, prosciutto di Parma, toasted foccacia, pistachio, arugula with a lemon vinaigrette  
 \$14

**GAZPACHO**

Tomato, cucumber, red pepper  
 \$8

*Happy Hour Menu*

**MONDAY-FRIDAY 3PM-6PM**

**VINS**

**SPARKLING BLANC DE BLANCS BELLE JARDIN**

Alsace | Pinot Blanc  
 Gl. \$6

**ROSÉ ALAIN DE LA TREILLE 2018**

Loire Valley | Cabernet Franc, Gamay, Pinot Noir  
 Gl. \$6

**PAYS D'OC WHITE CLAUDE VIALADE 2018**

Region: Languedoc Rousillon | Grapes: Marsanne, Roussane  
 Gl. \$5

**CÔTES DU RHÔNE RED 4 CEPAGES LAUDUN CHUSCLAN 2016**

Region: Cotes du Rhone | Grapes: Syrah, Grenache, Mourvedre Carignan  
 Gl. \$5