

# APPETIZERS

**TOMATO BISQUE 5.50**  
warm goat cheese crouton +GRILLED CHEESE 4.50

**EDAMAME (GF) 5.50**  
sea salt

**BLACK BEAN QUINOA CAKE 9.50**  
celery-radish salad, avocado,  
chipotle mayo, tzatziki sauce

**WOOD OVEN ROASTED CHICKEN WINGS (GF) 10.25**  
spicy chili rub, buttermilk blue cheese dip

**WARM CRAB DIP 12.50**  
toasted french bread

**FRIED CALAMARI 9.50**  
salt & pepper fried calamari, lemon,  
parsley, marinara sauce

**BLUES & BBQS 8.75**  
homemade barbecue potato chips,  
blue cheese, bacon, green onion

**AHI POKE\* 13.75**  
yellowfin tuna, sesame chili oil, avocado, soy, masago,  
cucumber, radish sprouts, sesame seeds

# BOWLS

**CURRIED CHICKEN 16.50**  
seared chicken, sweet potato, spinach, caramelized onion,  
roasted red pepper, avocado, hard-boiled egg, marcona almonds,  
broccoli, edamame, honey-curry vinaigrette, gypsy bacon



**SALMON QUINOA (GF) 18.50**  
pan roasted salmon, herbed organic quinoa,  
roasted brussel sprouts, butternut squash, red onion,  
cumin seeds, salsa verde

**JAY'S SHRIMP & GRITS (GF) 18.50**  
jumbo shrimp, crisp bacon, crimini mushrooms, scallions,  
sweet peppers, cheddar cheese grits, lemon butter sauce


**SAMBAL CHICKEN (GF) 16.25**  
stir-fried chicken, carrots, celery, snow peas, green peppers,  
red onion, ginger, glass noodles

**SMOKED TROUT MELON 16.25**  
chilled bowl with smoked trout, farro, red onion,  
cucumber, celery, feta, edamame, arugula, ripe melon, mint,  
dijon mustard vinaigrette

# ENTREES

**MARGHERITA PIZZA 11.50**  
classic pizza with tomato sauce,  
fresh mozzarella, basil

**PEPPERONI PIZZA 10.50**  
tomato sauce, mozzarella, pepperoni

**BOB'S PITTSBURGH PIZZA 14.50**   
tomato sauce, pepperoni, sopressata,  
hot sausage, mozzarella, gruyere, goat  
cheese, mushroom, banana peppers

**GOAT CHEESE RAVIOLI 13.50**  
marinara, sun-dried tomato &  
basil pesto, shaved asiago cheese

**MEATLOAF 15.75**  
mashed potatoes, thin beans,  
roasted tomatoes

**FILET MIGNON\* (GF) 25.50**  
'pittsburgh style' cooked on hot coals,  
thin beans, fingerling potatoes,  
bearnaise sauce

**GRANDMA SEDGWICK'S SPAGHETTI 11.75**  
spaghetti tossed with ground beef, tomato,  
cheddar cheese, toasted ciabatta bread

**VG'S CRAB CAKE 19.91**  
sauteed jumbo lump crab cake,  
lemon beurre blanc, mashed potatoes,  
thin beans, sweet corn relish

**STEAK FRITES\* 19.50**  
grilled hanger steak, handcut fries,  
simple arugula salad, chimichurri

**GNOCCHI 14.50**  
roast chicken, basil pesto, shallots, garlic,  
artichokes, cherry tomatoes, feta cheese

**WOOD OVEN ROAST CHICKEN (GF) 16.50**  
half chicken roasted under a brick,  
herb butter, fingerling potatoes,  
simple arugula salad

**CHICKEN SCHNITZEL 15.50**  
creamy cheddar grits, arugula salad,  
lemon zest, herbs, fried capers

**CHICKEN PARMESAN 15.50**  
baked parmesan-herb crusted chicken,  
rustic tomato sauce, asiago cream linguine

**A GOOD BURGER\* 12.50**  
cheddar, roasted red onion, tomato,  
pickles, lettuce & 'the works', hand cut fries

the

**Union**  
restaurant

# SALADS

+CHICKEN 6.25 +SALMON 8.50 +GRILLED STEAK 8.75

**BURRATA & ROASTED HEIRLOOM BABY BEETS (GF) 11.75**  
tossed with baby arugula, fig balsamic, sea salt, evoo



**ICEBERG WEDGE (GF) 8.50**  
warm bacon, buttermilk blue cheese,  
tomato, scallion

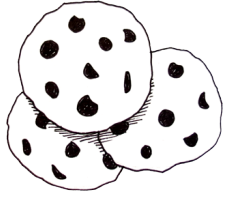
**SWISS SALAD (GF) 11.50**  
artisan mixed greens, tomato, shaved carrots, beets, green cabbage,  
avocado, hard boiled eggs, green beans, potatoes,  
kalamata olives, lemon-tarragon dressing

**CLASSIC CAESAR SALAD 6.50**  
romaine lettuce, croutons, parmesan cheese

**SIMPLE GREEN SALAD 7.50**  
artisan mixed greens, tomato, cucumber, red onion,  
croutons, balsamic vinaigrette

**COBB SALAD (GF) 12.50**  
iceberg & honey gem, smoked ham,  
roasted turkey, bacon, tomato, avocado, hard boiled egg,  
cheddar cheese, green goddess dressing

# DESSERTS



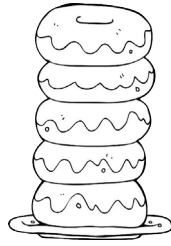
CHERRY BLONDIE 7.75  
bay creme anglaise

COOKIE PIE 8.25  
vanilla ice cream

CHOCOLATE FLAN 7.75  
seasonal fruit compote

VANILLA CREME BRULEE (GF) 6.50  
turbinado crust

"COFFEE" & DOUGHNUTS 4.25/PERSON - 7.75/SHARE  
new orleans style powdered sugar doughnuts,  
espresso chocolate chip ice cream



# SIDES

120 second collard greens w/garlic,  
bacon (gf) 4.75

sauteed thin beans w/shallots (gf) 4.25

jalapeno mac & cheese 5.75

creamed corn, bacon 4.75

cheddar mashed potatoes (gf) 4.25

roasted fingerling potatoes (gf) 4.25

creamy cheddar grits (gf) 4.25

sauteed broccolini, olive oil & garlic (gf) 5.75

roasted butternut squash, brussels sprouts,  
pancetta & balsamic reduction (gf) 5.75

# WHITE WINE

OUR WHITE WINE PICK  
5.50/17.00

CHARDONNAY ASPENS '14  
COLUMBIA VALLEY, WA 8.00/26.00

CHARDONNAY KENDALL JACKSON '16  
CALIFORNIA 10.00/30.00

CHARDONNAY SONOMA CUTRER '16  
RUSSIAN RIVER 15.00/45.00

SAUVIGNON BLANC NOBILO '17  
NEW ZEALAND 9.00/28.00

RIESLING BLUE NUN '16  
GERMANY 7.00/21.00

# ROSE/BUBBLES

PROSECCO RUFFINO ITALY 375ML  
8.00/14.00

ROSE M. CHAPOUTIER 'BELLEROUCHE' '16  
RHONE 9.00/28.00

# RED WINE

OUR RED WINE PICK  
5.50/17.00

CABERNET SAUVIGNON, CHATEAU SOUVERAIN '15  
CALIFORNIA 7.00/21.00

CABERNET SAUVIGNON ASPENS '15  
WASHINGTON 9.00/28.00

CABERNET SAUVIGNON JOEL GOTT 815 '15  
CALIFORNIA 11.00/33.00

MERLOT 14 HANDS '15  
WASHINGTON 7.00/21.00

PINOT NOIR PRIMARIUS '15  
OREGON 10.00/30.00

PINOT NOIR BELLE GLOS 'MEIOMI' '16  
CALIFORNIA 12.00/36.00

# COCKTAILS

APEROL SPRITZ 8.99

aperol, prosecco, club soda, orange

THE UNION CLASSIC COOLER 7.49

muddled fresh strawberries, lemon,  
basil, thunderbird, fresca

TROUBLEMAKER MARGARITA 6.99

house margarita, orange garnish

TITO'S MARTINI 9.29

blue cheese stuffed olives

SKINNY DOUBLE BARREL MARGARITA 10.49

herradura double barrel reposado tequila,  
fresh lime, agave nectar, gran gala

# BOTTLED BEER

BUD LIGHT 3.49  
light american lager

BLUE MOON 4.49  
white belgium style wheat ale

COORS LIGHT NON-ALCOHOLIC 3.49

IRON CITY 4.79  
classic american lager

MICHELOB ULTRA 3.79  
light american lager

MILLER HIGH LIFE 2.99  
american adjunct lager

MILLER LITE 3.49  
american pilsner

PALM 5.79  
belgian amber - belgium

PBR 24 OZ. 5.49  
american style lager

STELLA ARTOIS 4.99  
belgian lager - belgium

YUENGLING 3.49  
american amber lager

RADEBERGER 5.79  
pilsner - germany

# CRAFT BEER

JEKYLL 'BIG CREEK' 5.79  
kolsh - alpharetta, ga

JEKYLL 'HOP DANG DIGGITY' 5.79  
southern ipa - alpharetta, ga

MONDAY NIGHT 'DRAFTY KILT' 5.79  
scotch ale - atlanta, ga

RED BRICK 'LAUGHING SKULL' 5.79  
amber ale - atlanta, ga

REFORMATION 'HADDY' 5.79  
restored belgian white -  
woodstock, ga

SWEETWATER 420 5.79  
west coast style pale ale  
atlanta, ga

THREE TAVERNS 5.79  
'A NIGHT ON PONCE'  
ipa - atlanta, ga

MONDAY NIGHT 'HAN BROLO' 5.79  
pale ale - atlanta, ga

BOLD ROCK 5.79  
hard cider - mills river, nc

SCOFFLAW BREWING 5.79  
basement ipa - atlanta, ga