

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

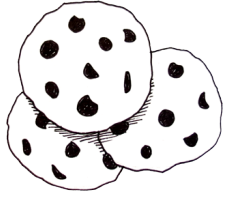
SWISS SALAD (GF) 11.50
artisan mixed greens, tomato, shaved carrots, beets, green cabbage,
avocado, hard boiled eggs, green beans, potatoes,
kalamata olives, lemon-tarragon dressing

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



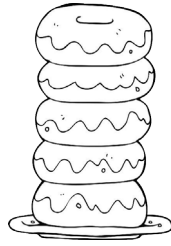
CHERRY BLONDIE 7.75
bay creme anglaise

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