

BENEDICTS

All benedicts served with

breakfast potatoes

Classic Benedict* • 16.95

two poached eggs, hollandaise, Canadian bacon, on a giant muffin

Hot Chicken Benedict* • 17.95

Nashville hot chicken, coleslaw, herb hollandaise

Avocado Benedict* • 16.95

siracha aioli, English muffin, avocado

BREAKFAST

UNION Cheese Omelette • 17.95

choice of toast, breakfast potatoes, fruit, choice of three toppings: mushrooms, kale, tomatoes, peppers, onions, jalapeno, bacon, ham & sausage

Biscuits & Gravy* • 16.95

buttermilk biscuits, chorizo gravy, three eggs

Classic Breakfast* • 16.95

three eggs, breakfast potatoes, choice of sausage, bacon or ham, choice of toast. substitute Wagyu Sirloin +7.95

Egg White Frittata • 17.95

roasted tomato, kale, goat cheese, smothered in brie fondue, choice of toast

Breakfast Chimichanga • 17.95

scrambled eggs, cream cheese, breakfast sausage, breakfast potatoes, sriracha aioli, smothered in brie fondue, served with lettuce, pico de gallo, sour cream & guacamole

Avocado Shrimp Toast • 17.95

butter poached shrimp, fresh avocado, guacamole, cilantro

BREAKFAST SANDWICHES

All sandwiches served with breakfast potatoes, sriracha aioli, and a choice of bread (excluding smoked lox bagel): wheat, white, english muffin, bagel, biscuit, cinnamon roll

Bacon, Egg, Cheese • 16.95

Sausage, Egg, Cheese • 16.95

Ham, Egg, Cheese • 16.95

Smoked Lox Bagel • 16.95

tarragon cream cheese, capers, fresh pico de gallo

SHAREABLES

Truffle Fries • 12.95

bearnaise & brie fondue, garam masala ketchup

Ricotta Beignets • 11.95

Nutella chocolate sauce, whipped cream

Ellsworth Cheese Curds • 13.95

tempura beer batter, honey espresso

Breakfast Sampler • 16.95

assorted fruit, breakfast meat, mini pancake skewers, ricotta beignets, Nutella sauce, whipped cream, maple syrup



SKILLETS

All skilletts served with two fried eggs

Maple Glazed Pork Belly • 16.95

brie fondue, honey crisp apples, brussels sprouts

Cajun Ham and Cheese • 16.95

canadian bacon, smoked cheddar, cajun hollandaise

Mushroom and Swiss • 16.95

all the veggies, forest mushrooms, brie fondue

SIDES

Hashbrowns 7.95

Bacon 4.95

Fruit & Yogurt 7.95

Sausage 4.95

Ham 4.95

Eggs* 4.95

GRIDDLE

Cinnaroll French Toast • 18.95

caramel apple compote, maple syrup, choice of bacon, sausage or ham

Chocoroll French Toast • 18.95

marinated strawberry compote, maple syrup, choice of bacon, sausage or ham

Chocolate Banana Pancakes • 18.95

fluffy pancakes topped with bananas and Nutella sauce

Blueberry Pancakes • 17.95

light fluffy pancakes filled with blueberries, blueberry compote, choice of bacon, sausage or ham

LUNCH

Double Cheeseburger* • 18.95

lettuce, tomato, onions, pickles, mayo

Hot Chicken Sandwich • 18.95

UNION hot sauce, brussels slaw, house made pickles

Impossible Veggie Burger • 17.95

lettuce, tomato, onions, pickles, side of mayo

Chopped Salad • 14.95

red onion, cucumber, fried garbanzo beans, smoked gouda, grilled radicchio, heirloom tomato, aged red wine vinaigrette, salami, crisp prosciutto

Lobster BLTA • 24.95

lobster salad, applewood smoked bacon, tomato, fresh avocado, honey white bread

Chicken Apple Salad • 19.95

shredded chicken, honey crisp apples, spiced almonds, parmesan Reggiano, warm garlic croutons,

white balsamic brie dressing

Shrimp Salad • 19.95

butter lettuce, avocado, red onion, marinated artichokes, heirloom tomatoes

Due to the popularity of our Sunday brunch we ask each table to adhere to a 90 minute limit.

Thank you.

20% auto gratuity will be added to parties of 8 or more.

A 4.5% surcharge will be added to your bill to contribute to the restaurant's efforts to attract & retain our talented team members.

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shell-fish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

MIMOSAS

Classic Mimosa
champagne, orange juice

Blueberry
champagne, Tattersall blueberry liqueur,
lemon, pineapple

Cranberry
champagne, Tattersall cranberry liqueur,
orange, cranberry

Passoa Mosa
champagne, Passoa passion fruit liqueur,
orange, lemon

Beermosa
Deschutes Fresh Squeezed IPA, orange juice

BRUNCH COCKTAILS

Classic Bloody
served with a Miller High Life pony
Upgrade to Tito's, Ketel One or
Absolut Peppar +1.50

Mango Mojito
Bacardi, mint, lime, mango, soda

Blueberry Refresher
Titos Vodka, blueberries, mint,
lemon, soda

Sangria
red, white, or rose
Also available by the pitcher

Pineapple Express
Ciroc Pineapple Vodka, orange,
white cranberry

Rosy Cheeks
Indoggo Gin, fresh grapefruit juice,
rosemary infused simple syrup

ASK YOUR SERVER ABOUT

BOTTOMLESS MIMOSAS

-and-

**PREMIUM
BOTTOMLESS MIMOSAS**



BUBBLES

La Marca Prosecco

Chandon Brut Split

Chandon Rosé Split

Taittinger Brut

Vueve Clicquot Yellow Label

Moët & Chandon Brut Rosé

UNION COCKTAILS

Ultimate Margarita
Maestro Dobel Diamante tequila, Cointreau,
Grand Marnier, lime

Perfect Pear Martini
Grey Goose La Poire Vodka, La Marca
Prosecco, strawberry, mint

Union Old Fashioned
House blend of Old Forester
Bourbon and Rye, bitters, and
Tattersall Orange Crema

Spicy Blood Orange Margarita
Patron Silver, orange crema, fresh jalapeño,
blood orange purée, sour

Jack Daniel's Mule
Jack Honey, Apple, or Cinnamon,
fresh lime, ginger beer

Blue or Raz Mule
Stoli Blueberi or Razberi Vodka, fresh berries
and lime, ginger beer

N/A CLASSICS

Virgin Refresher
blueberries, mint, lemonade, sprite & soda

Pomegranate Spritzer
pomegranate, lime & soda

Blueberry Limeade
Red Bull blueberry edition, sour mix,
fresh lime

Capuccino
vanilla, hazelnut or caramel

Latte
vanilla, hazelnut or caramel