

UNION SOCIAL

EAT • LOCAL

LONGBREADS

GRILLED CHICKEN LONGBREAD 18.

confit pepper, onion, whipped feta, fresh herbs, arugula, olive oil

VEGETARIAN LONGBREAD 17.

arugula pesto, blistered tomato, fresh mozzarella, pickled onion

DUCK CONFIT LONGBREAD 19.

fontina cheese, duck confit, frisee, balsamic reduction

OYSTERS

CHILLED RAPPAHANNOCKS 17/34.

cocktail, mignonette, lemon, horseradish

GRILLED RAPPAHANNOCKS 17/34.

parmesan, parsley, butter, garlic crumb

FAVORITES

FRENCH TOAST STICKS 9.

orange honey butter, maple syrup

FRIED PICKLES 11.

buttermilk remoulade

FRUIT PARFAIT 10.

mixed berries, greek yogurt, house made granola

HOUSE FRITES 8.

garlic and parsley, harissa aioli and ketchup

EGGS

SOCIAL BREAKFAST 12.

choice of egg, meat and toast with breakfast potatoes

WESTERN OMELET 14.

ham, onions, bell pepper and cheddar cheese

EGG WHITE OMELET 14.

spinach, mushroom, swiss cheese

BENEDICTS

TRADITIONAL 13.

canadian bacon, hollandaise

BLUE CRAB 16.

old bay, hollandaise

SHORT RIB 15.

rosemary red wine braised, hollandaise

FEATURES

BLUEBERRY RICOTTA PANCAKES 14.

pancakes mixed with creamy ricotta and fresh blueberries, served with orange honey butter

BANANAS FOSTER FRENCH TOAST 14.

thick sliced challah bread, rum maple syrup

BUTTERMILK BELGIAN WAFFLE 14.

topped with fresh berries and vanilla whipped cream

DUCK HASH 15.

duck leg confit, potatoes, onion, bell pepper, two poached eggs, hollandaise

STEAK AND EGGS 21.

10oz bistro filet, choice of eggs

SHRIMP AND SMOKED GOUDA GRITS 18.

creamy grits with smoked gouda, sauteed shrimp, tasso ham and a spicy cajun gravy

BISCUITS AND GRAVY 14.

house made biscuits

BAGELS AND LOX 12.

house cured salmon, avocado, tomato jam, pickled red onion, cream cheese

SOUPS & SALADS

ADD GRILLED CHICKEN, 4, STEAK 6, SHRIMP 6

LOCAL GREENS SALAD 10.

farm greens, seasonal vegetables, red wine herb vinaigrette

KALE ROMAINE CAESAR SALAD 12.

housemade garlic caesar dressing, sourdough croutons, shaved parmesan

BURATTA 13.

arugula pesto, grilled focaccia, confit peppers and onions

FRENCH ONION SOUP 8.

caramelized onions braised in sherry, beef and chicken broth, garlic croutons, gruyere cheese

MARYLAND CRAB SOUP 8.

tomato old bay broth, corn, green beans, peas, onion, celery, carrot, backfin crab claw garnish

SANDWICHES

WITH HOUSE FRITES OR SIDE SALAD

BREAKFAST SANDWICH 12.

choice of english muffin, biscuit, croissant, meat, cheese and style of egg

BACON CHEDDAR BURGER 16.

8oz burger with aged sharp cheddar, crisp bacon, red wine shallot aioli

GRILLED ROSEMARY CHICKEN 14.

rosemary marinated chicken. smoked gouda cheese, bibb lettuce, maple mustard, bacon, tomato

CRAB BALT 14.

pan seared crab cakes, bacon, avocado, bibb lettuce, fresh tomato

CAROLINA PORK BBQ 13.

house smoked pork butt, crispy shallots apple fennel slaw

GRILLED CHEESE 12.

gruyere, cheddar, bacon, tomato

SIDES

4- multigrain toast, bagel, biscuits, croissant, smoked gouda grits, breakfast potatoes, fruit cup, 3 eggs

6- bacon, canadian bacon, sausage links, sausage gravy

DESSERT

POT DE CREME WITH GRAHAM CRACKER STREUSEL 10.

PUMPKIN ROULADE WITH CREAM CHEESE ICING AND CARAMEL 10.

BRUNCH COCKTAILS

VEGAN MARY 12.

vodka, house vegan mix, horseradish, garnished with seasonal vegetables

SOCIAL BLOODY MARY 10.

vodka, house-made mix, garnished with lemon, lime and celery stalk

CLASSIC MIMOSA 9.

sparkling wine, fresh orange juice

BELLINI 9.

sparkling wine, mango puree