

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

SMALL BITES

DEVILED EGGS 10.

crispy bacon and chive

SEARED SCALLOPS 14.

farro "risotto", radicchio, spinach, cauliflower puree

FRIED PICKLES 11.

buttermilk remoulade

LAMB MEATBALLS 12.

lemon herb ricotta, pomodoro

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.

house made garlic caesar dressing, sourdough croutons, shaved parmesan

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

LOCAL MEALS

10 OZ FILET 34.

creekstone filet, spinach, confit fingerling potatoes, herbs, red wine balsamic braising liquid

OSSABAW PORK CHOP 32.

14oz. double-cut, maple mustard brined pork chop, ancho chili rub, roasted apples, sweet potato puree, grilled greens

ROASTED CHICKEN 25.

breast, roasted pulled leg thigh, oven dried cherry tomatoes, creminis, arugula, farro, thyme

BRONZINI 30.

seared, clams, celeriac, sauteed spinach, pancetta, lemon, oregano, saffron clam broth

GRILLED MUSHROOM FARRO 25.

farro, grilled mixed mushrooms, spinach, roasted garlic, cauliflower puree, balsamic reduction, olive oil

FETTUCINI 24.

lamb meatballs, pomodoro, oregano, lemon herb ricotta, parsley oil

SHARED SIDES

FRIED BRUSSEL SPROUTS 10.

with crispy shallots, bacon, maple mustard vinaigrette

TRUFFLED MAC 12.

with garlic panko breadcrumbs

BOURSIN MASHED POTATOES 10.

with boursin cheese, garlic and herb

SAUTEED SPINACH 8.

sauteed with garlic shallots, olive oil

HOUSE FRITES 8.

with garlic and parsley, harissa aioli, ketchup

SANDWICHES

WITH HOUSE FRITES OR SIDE SALAD

LAMB BURGER 16.

topped with herbed goat cheese, harissa aioli, pickled red onion

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

CAROLINA PORK BBQ 13.

house smoked pork butt, crispy shallots, apple fennel slaw

MUSSELS

SERVED WITH HOUSE MADE FOCACCIA

MEUNIERE 18.

white wine, shallots, garlic, butter, diced tomatoes

POMODORO 18.

roasted garlic, shallots, spinach

DC BRAU 18.

public-orange, grapefruit, pancetta, garlic, shallots, red pepper flakes

DESSERT

POT DE CREME WITH GRAHAM CRACKER STREUSEL 10.

PUMPKIN ROULADE WITH CREAM CHEESE ICING AND CARAMEL 10.

SOCIAL DIPS

WHITE BEAN HUMMUS 14.

roasted garlic, lemon, harissa, oregano, cumin, yogurt, parsley oil with grilled flatbread

CRAB DIP 14.

tarragon, old bay, lemon, grain mustard worcestershire, cheddar, cream cheese with tortilla chips