

SMALL PLATES

SUB GLUTEN FREE PITA ON ANY SMALL PLATES +3

MEDITERRANEAN HUMMUS gfo/v 14
house hummus, garlic, jalapeno, cilantro, crispy chickpeas, allepo, za'tar house pitas

FRIED CALAMARI 17
lightly fried squid, house thai dipping sauce

CITRUS GUACAMOLE gf/v 15
chunky avocado, cubanelle, cilantro, scallion, grapefruit, orange, blue corn chips

SWEET & SOUR BRUSSEL SPROUTS gf/vg 15
crispy brussels, burnt honey, fresno peppers, pepitas

GRILLED HALLOUMI gfo/vg 16
grilled halloumi, roasted sweet peppers, zhoug sauce, burnt honey, crispy garlic, house pita
ADD MERGUEZ SAUSAGE +2

ROASTED TOMATOES & BURRATA gfo/vg 16
oven roasted cherry tomatoes, garlic, herbs, evoo, balsamic reduction, crostini

YELLOWFIN TUNA TARTARE gf 17
smashed avocado, serrano, cucumber, sesame seeds, pimenton aioli, togarashi, blue corn chips

SOUP & SALAD

AVOCADO CITRUS SOUP gf/v 9
avocado, tomato, onion, radish, cremini, fresh squeezed OJ and lime juice, micro cilantro, tortilla strips

UNION HILL SALAD gf/v 14
mixed greens, romaine, apple, golden raisins, shaved fennel, champagne vinaigrette

KALE CAESAR SALAD vg 14
kale, romaine, asparagus, pecorino, house croutons

CHICKEN +7 | STEAK +9 | SALMON +8 | SHRIMP +8

CHARCUTERIE BOARDS

3 for \$19 or 6 for \$36 served with chef accoutrements

CHEESE
TOMA TRUFFLE
BURRATA
18 MONTH PARMESAN
BRIE FRENCH IMPORT
PECORINO

MEAT
PROSCIUTTO DI PARMA
SOPPRESSATA
WILD BOAR SAUSAGE
BRESAOLA



FLATBREADS

SUB GLUTEN FREE CRUST +3 | ADD EGG +2

MARGHERITE gfo/vg 16
house red sauce, fresh mozzarella, marinated heirloom tomatoes, shallots, evoo, basil

PROSCIUTTO & BURRATA gfo 18
basil pesto, roasted tomatoes, prosciutto, fresh burrata, arugula

SPINACH AND MUSHROOM gfo/v 18
garlic sauce, spinach, roasted mushrooms, house almond ricotta, aleppo

SPICY PEPPERONI gfo 18
house red sauce, spicy zhoug, shredded mozzarella, 18 month parmesan, pepperoni, red onion, spicy oil

HANDHELDS

all handhelds come with malt vinegar chips
sub fries or salad +1 | sub gluten free bun +2

UNION HILL BURGER gfo 19
chophouse blend, white cheddar, smoked gouda, UH burger sauce, LTOP, pretzel bun
ADD EGG +2

BREWERS HILL HOT CHICKEN SANDY 19
crispy buttermilk thigh, pepper slaw, hot sauce, pimentón aioli, brioche bun
ADD EGG +2

GRILLED VEGGIE STACK v 17
portabello, roasted peppers, red onion, marinated beef steak tomato, arugula, almond ricotta, basil pesto, ciabatta

SPICY ITALIAN GRILLED CHEESE 18
prosciutto, soppressata, burrata, ancho chili aioli, sourdough

v-vegan (vo- vegan option)
vg-vegetarian (vgo-vegetarian option)
gf-gluten free (gfo-gluten free option)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We take all precautions with cross contamination but cannot guarantee 100% gluten free kitchen.

BRUNCH PLATES till 3pm

UNION STEAK BURRITO 21
scrambled egg, steak, black beans, peppers, onions, queso, frites, ancho chili aioli, breakfast potatoes

BREAKFAST FLATBREAD gfo 18
lemon dill ricotta, smoked salmon, mozzarella, sunny egg, arugula

STEAK & EGGS gf 27
5 oz ribeye, salsa verde, two sunny eggs, breakfast potatoes

CHANTILLY DREAM TOAST 16
chantilly cream, dulce de leche, panko, fresh berries

BELGIAN WAFFLE 14
choose your toppings...chantilly cream & fresh berries or honey butter & WhistlePig barrel-aged maple syrup **ADD FRIED CHICKEN +8**

AVOCADO TOAST gfo/vg 18
9-grain toast, tomato salad, two sunny eggs, arugula, 18 month parmesan, breakfast potatoes

BRUNCH TACOS gf/vg 16
corn tortillas, scrambled egg, smoked gouda, pepper slaw, pickled red onion, salsa verde, breakfast potatoes
STEAK +6 | SHRIMP +6 | BACON +3 | MUSHROOM +4

BAGEL & LOX CREAM CHEESE 17
Good Boy everything bagel, chopped lox cream cheese with pimentón, dill, capers, cucumber & bacon, LT, herb salad

ALL AMERICAN 21
two sunny eggs, choice of bacon, sausage or smoked salmon, breakfast potatoes, toast

BREAKFAST SANDY 15
croissant, two scrambled eggs, white cheddar, choice of bacon or sausage, arugula, breakfast potatoes

PARFAIT vg 9
vanilla greek yogurt, crunchy granola, fresh berries, honeycomb

BRUNCH SIPS

UNION BLOODY 12
Hanson organic habanero vodka, George's craft bloody mix

MIMOSA 7
BYOM 30
one bottle of Champagne & two juices
orange | grapefruit | cranberry | pineapple

GREEN REVIVE JUICE v 7
kale, celery, apple, cucumber, lemon, ginger,
HAIR OF THE DOG +4

MATCHA HORCHATA v 5.5
iced or hot

COLD BREW 5
CAPPUCCINO 4.5
LATTE 5
DRIP COFFEE 4
LOOSE LEAF TEA 4

jasmine, peppermint, chamomile, black blend
TULSI ZING vg 5
holy basil green tea, lemon, ginger, honey

DRINK MENU

CLASSIC COCKTAILS

THE CHEECH Mezcal Verde, Luxardo Triple Sec, pineapple juice, lime juice, agave nectar, serranos	16
EL JEFE Mi Campo Reposado, Mezcal Verde, house-made hibiscus syrup, lime juice, spicy juice	16
DIRTY DEEDS Truffle infused Smoke Lab Vodka, basil and black peppercorn infused Catoctin Creek Gin, Tallow-washed dry vermouth, filthy f**king juice	18
GINNY FROM THE BLOCK Catoctin Creek Gin, Fontbonne, honey syrup, Luxardo cherry juice, lemon juice, Fee Foam Bitters	16
BLOOD & PARADISE Angostura White Oak Rum, passionfruit liqueur, Luxardo Triple Sec, passionfruit purée, pineapple juice, orange bitters	16
WHISKEY SUPERNOVA WhistlePig PiggyBack Bourbon, Amaro Nonino, Fontbonne, pineapple juice, lemon juice, cream of coconut, peychauds bitters	17
ONLYFANS MARTINI Casa Noble Blanco Tequila, passionfruit liqueur, house-made vanilla syrup, passionfruit purée, lime juice, cava rosé	18
GOLDEN HOUR Crop Lemon Vodka, Luxardo Triple Sec, Rockey's Botanical Liqueur, house-made summer shrub	16
OBSIDIAN WhistlePig PiggyBack Rye, Averna Amaro, WhistlePig maple syrup, chocolate bitters	17
ZERO PROOF	
MINT CONDITION non-alcoholic rum, lime juice, mint, passionfruit purée	14
UPTOWN GHOST non-alcoholic whiskey, lemon juice, simple syrup, fee foam bitters, non-alcoholic red wine	15
EL HERMANO non-alcoholic tequila, lime juice, house-made hibiscus syrup, spicy juice	17
MIONETTO NA Prosecco, Veneto, Italy	12
ARIEL Alcohol Removed Cabernet Sauvignon, Napa Valley, California, USA	13

WHITE

MARENCO Moscato d'Astri Strev, Piedmont, Italy	14 52
CHATEAU STE MICHELLE Riesling, Columbia Valley, Washington, USA	14 52
CHLOE Pinot Grigio, Valdadige, Italy	13 48
BERTANI VELANTE Pinot Grigio, Veneto, Italy	14 52
SANTA MARGHERITA Pinot Grigio, Valdadige, Italy	18 68
ARCHETYPE Sauvignon Blanc, Marlborough, New Zealand	15 56
EMMOLO by CAYMUS Sauvignon Blanc, Napa Valley, California, USA	16 60
ROBERT MONDAVI Sauvignon Blanc, Napa Valley, California, USA	16 60
AVELEDA FONTE Loureiro, Arinto, Trajadura, Fernão Pires, Vinho Verde DOC, Portugal	13 48
AVELEDA CASTAS Loureiro & Alvarinho, Vinho Verde DOC, Portugal	13 48
MER SOLEIL Chardonnay, Monterey County, California, USA	16 60
CAKEBREAD Chardonnay, Napa Valley, California, USA	20 80
RODNEY STRONG CHALK HILL Chardonnay, Sonoma County, California, USA	15 56

BUBBLES

BOTTLEROCKET Spritz, Columbia Valley, Washington, USA	- 30
MIONETTO Prosecco Treviso, Veneto, Italy	12 -
SEGURA VIUDAS Cava Rosé, Cava, Spain	14 -
NICOLAS FEUILLATE Rosé Champagne, Champagne, France	26 -
FREIXENET Cava Blanc de Blancs Brut, Cava, Spain	7 25
LANSON Brut, Champagne, France	- 90

RED

MARENCO Pineto Brachetto d'Acqui, Brachetto d'Acqui, Italy	14 42
THE PRISONER Unshackled Red Blend, California, USA	15 56
INTRINSIC Red Blend, Columbia Valley, Washington, USA	14 52
BOEN Pinot Noir, Monterey, Santa Barbara and Sonama, California, USA	15 56
GOTHIC Nevermore Pinot Noir, Willamette Valley, Oregon, USA	17 64
BELLE GLOS Las Alturas Pinot Noir, Santa Lucia Highlands, California, USA	24 80
CECCHI Chianti Classico, Chianti, Tuscany, Italy	15 56
CHATEAU STE MICHELLE Merlot, Columbia Valley, Washington, USA	15 56
RODNEY STRONG Old Vine Zinfandel, Sonoma County, California, USA	17 64
LA CELIA Malbec, Uco Valley, Mendoza, Argentina	14 52
BONANZA BY CAYMUS Cabernet Sauvignon, California, USA	15 56
J. LOHR Hilltop Cabernet Sauvignon, Pasa Robles, California, USA	16 60
THE PRISONER Cabernet Sauvignon, Napa Valley, California, USA	24 80

ROSÉ

BERNE ROMANCE Romance Rosé, IGP Méditerranée, France	15 56
CHÂTEAU D'ESCLANS Rock Angel Rosé, Côte Provence, France	18 68
MIRAVAL Rosé, Côte De Provence, France	16 60

DRAFT

SEASONAL CIDER Downeast Cider House, Boston, MA	7
SEASONAL M8 Beer, Baltimore, MD	7
SEASONAL 5 th Company Brewing, Perryville, MD	7
ZADIES American Lager Union Craft Brewing, Baltimore, MD 4.5%	5.5
DUCKPIN PALE ALE American Pale Ale Union Craft Brewing, Baltimore, MD 5.5%	6.5
THE INFINITE Amber Ale Jailbreak Brewing Co., Laurel, MD 5.0%	6.5
SPACE JELLYFISH IPA-New England Hazy Nepenthe Brewing Co., Baltimore, MD 7.1%	7
KOLSCHWA Kölsch Cushwa Brewing Co., Williamsport, MD 5.0%	6.5
GREEN MACHINE American IPA Diamondback Brewing Co., Baltimore, MD 6.2%	7
BMORE SOUR Fruited Sour Oliver Brewing Co., Baltimore, MD 5.2%	6.5
GROOVE CITY Hefeweizen RaR Brewing, Cambridge, MD 5.2%	7
DEVIL SPIKED HARD GINGER BEER Founders Brewing Co., Grand Rapids, MI 10.0%	7
BOTTLES & CANS	
SUNTORY -196° Vodka Seltzer Strawberry, Lemon, Grapefruit, Peach 6.0%	7
LONG DRINK Gin Soda Traditional Citrus, Cranberry, Zero Sugar Citrus 5.5%	7
NATTY BOH Pabst Brewing Co., San Antonio, TX 4.5%	5
MICHELOB ULTRA Anheuser-Busch, St. Louis, MO 4.2%	6
PBR Pabst Brewing Co., San Antonio, TX 4.7%	5
ALLAGASH WHITE Wheat Allagash Brewing Co., Portland, ME 5.2%	6.5
FOUNDERS PORTER Founders Brewing Co., Grand Rapids, MI 6.5%	6.5
FREE WAVE Hazy IPA non-alc Athletic Brewing Co., Milford, CT .5%	6.5
ATHLETIC LITE Lager non-alc Athletic Brewing Co., Milford, CT .5%	6.5