

SMALL PLATES

SUB GLUTEN FREE PITA ON ANY SMALL PLATES +3

TODAY'S OYSTERS

gf
each...**3** | 1/2 dozen...**17** | dozen...**33**

choose one type or mix & match

CITRUS GUACAMOLE

gf/v
chunky avocado, cubanelle, cilantro leaves, scallion, grapefruit, orange, blue corn chips

CRISPY BABY POTATOES

gf/vg
aji pepper cheese sauce, crispy garlic

FRIED CALAMARI

lightly fried squid, spicy cherry peppers, house thai dipping sauce

UNION HUMMUS

hummus, evoo, crispy chickpeas, garlic, jalapeno, cilantro, za'tar pita's

GRILLED HALLOUMI

gfo/vg
grilled halloumi, roasted sweet peppers, zhoug sauce, burnt honey, crispy garlic, house pita

ADD MERGUEZ SAUSAGE +2

SWEET & SOUR BRUSSEL SPROUTS

gf/vg
crispy brussels, burnt honey, spicy cherry peppers, pepitas

POMEGRANATE CHILI "STICKY" WINGS

gf
8 wings glazed with our house pomegranate chili sauce

PRINCE EDWARD ISLAND MUSSELS

gfo
merguez cream broth, peppers, house pita

ROASTED TOMATOES & BURRATA

gfo/vg
oven roasted cherry tomatoes, garlic, herbs, evoo, balsamic reduction, crostini

CRISPY SHORT RIB BITES

gf
roulette peppers, fingerlings, savory granola, zhoug sauce

YELLOWFIN TUNA TARTARE

gf
avocado, jalapeno, cucumber, sesame seeds, pimenton aioli, blue corn chips

LEMON SHRIMP TOAST

grilled baguette, sauteed shrimp, rosemary amaretto cream sauce

ROASTED MEDITERRANEAN OLIVES

gf/v
castelvetrano, kalamata, manzanilla, orange zest, herbs, evoo

GRILLED ASPARAGUS

gf/vg
zhoug sauce, marcona almonds, pecorino

GOAT CHEESE BABY PEPPERS

gf/vg
roasted mini sweet peppers, herb goat cheese, marcona almond

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



FLATBREADS

SUB GLUTEN FREE CRUST +3

MARGHERITE

gfo/vg
fresh & shredded mozzarella, 18 month parmesan, heirloom tomatoes, shallots, basil, evoo

PROSCIUTTO & BURRATA

gfo
basil pesto, roasted tomatoes, prosciutto, fresh burrata, honey, arugula

SPINACH AND MUSHROOM

gfo/v
garlic sauce, spinach, local mushrooms, house almond ricotta, chili flakes

SPICY PEPPERONI

gfo
house red sauce, shredded mozzarella, 18 month parmesan, red onion, spicy oil

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

SOUP & SALAD

AVOCADO CITRUS SOUP

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

UNION HILL SALAD

gf/v
mixed greens, romaine, apple, golden raisins, shaved fennel, champagne vinaigrette

KALE CAESAR SALAD

kale, romaine, asparagus, pecorino, house croutons

CHICKEN 7|STEAK 9|SALMON 8|SHRIMP 8

MAINS

CHICKEN FORGIONE

gf
crispy airline chicken, malibu carrots, buttermilk polenta, onion brulee jus

ATLANTIC SALMON

gf
spiced polenta, asparagus, maple whole grain mustard sauce

STEAK FRITES

gf
10oz ribeye, frites, herb salad, salsa verde

BRAISED BEEF RAGU

house made black pepper pappardelle, onions, local mushrooms, crispy garlic, sherry cream sauce

HAZLENUT CRUSTED SEABASS

gf
parmesan risotto, sauteed spinach, lemon beurre blanc sauce

CAJUN CAULIFLOWER "STEAK"

gf/v
cajun marinated cauliflower steak, salsa verde, herb salad

PAN SEARED SCALLOPS

gf
tomato risotto, rosemary amaretto cream sauce

HANDHELDS

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

UNION HILL BURGER

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, pimenton aioli, brioche bun

GRILLED VEGGIE STACK

v
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

UNION TACOS

gf
corn tortillas, smoked gouda, pickled red onion, pepper slaw, ancho chile aioli

STEAK 19|SHRIMP 18

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 guaranteea 100% gluten free kitchen.

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