

Hors d'oeuvres

AHI POKE' yellowfin tuna, sesame chile oil, avocado & soy w/cucumber salad \$13

WOOD OVEN ROASTED CHICKEN WINGS
spicy garlic rub w/ buttermilk blue cheese dip \$8 (GF)

FRITO MISTO fried calamari, clams & shrimp, lemon, parsley & basil aioli \$9

WARM CRAB DIP served with toasted french bread \$12

GRILLED PIMENTO CHEESE SANDWICHES
rustic hummus \$7

Salad & Soup

TOMATO BISQUE whipped chevre toast \$5

CLASSIC CAESAR SALAD \$6 (GF)

ICEBERG WEDGE warm bacon, buttermilk blue cheese, tomatoes, scallions \$7 (GF)

COBB SALAD butter lettuce, smoked ham, turkey, bacon, tomato, avocado, hard boiled egg, tillamook cheddar & cucumber w/ green goddess dressing \$11 (GF)

SIMPLE GREEN field greens, tomato, cucumber, red onion, croutons w/ balsamic vinaigrette \$6

BUTTER LETTUCE SALAD shaved red onion, cucumbers & dijon mustard vinaigrette \$7 (GF)

Pasta

GRANDMA SEDGWICK'S SPAGHETTI
spaghetti, ground beef, tomato & cheddar \$9

GOAT CHEESE RAVIOLI fresh local tomatoes & basil, anchovy, sweet onion, garlic & e.v.o.o. w/ parmigiano reggiano \$13

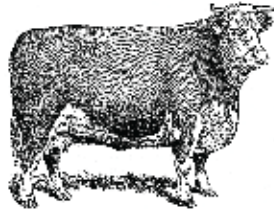
FRUITS DE MER linguini, shrimp, bay scallops, clams, pancetta, e.v.o.o, chili flakes & parsely \$16

BAKED ZITI house marinara sauce, ricotta, mozzarella & parsley \$12

FALL 2009

Chris Sedgwick & Bob Fishman, Owners

Beef & Veal



STEAK FRITES grilled hanger steak with handcut fries, simple arugula salad & bearnaise \$17 (GF)

A GOOD BURGER tillamook cheddar, roasted red onion & the 'works' \$8

BONELESS BEEF SHORT RIBS tomatillo, carrot, chile morita broth, cheddar mashed potatoes \$16 (GF)

VEAL MEATLOAF mashed yukon gold potatoes, thin beans & roasted tomatoes. \$14

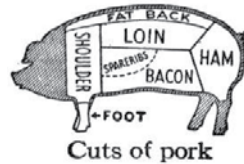
FILET MIGNON 'Pittsburgh Style' cooked on hot coals, thin beans, fingerling potatoes, bearnaise \$19 (GF)

Poultry & Pork

CHICKEN STIRFRY cumin spiced chicken, stirfried sweet peppers, bok choy, snow peas, squash, zucchini red onion, ginger-soy-sesame \$14

WOOD OVEN ROAST CHICKEN 1/2 all natural chicken cooked under a brick w/ crispy skin, herb butter, fingerling potatoes & simple arugula salad \$15 (GF)

PORK MILANESE herb breaded, yukon gold mashed potatoes, Union collard greens, lemon butter sauce \$15



Seafood

JAY'S SHRIMP & GRITS jumbo shrimp & crisp bacon, crimini mushrooms, scallions, sweet peppers, cheddar grits, lemon butter sauce \$16 (GF)

SHRIMP & SCALLOP STIRFRY cumin spiced shrimp & scallops, stirfried sweet peppers, bok choy, snow peas, squash, zucchini red onion, ginger-soy-sesame \$16



PAN ROASTED SALMON fingerling potatoes, savoy cabbage, cream, herbs, & lemon w/ tomato jam \$17 (GF)

SCALLOPS seared diver scallops, lump crab, orzo, asparagus, & sweet corn w/ grape tomato relish \$21

*The consumption of raw or undercooked foods such as meat, poultry, fish, shellfish & eggs which contain harmful bacteria, may cause serious illness or death.

(GF) = Gluten Free

Pizza

MARGHERITA PIZZA classic pizza with tomato, fresh mozzarella & basil \$11

VEGGIE PIZZA spinach, artichoke hearts, sliced tomatoes, roasted peppers, mushrooms, red onions w/ crème fraiche \$12

CLASSIC PEPPERONI PIZZA house sauce, mozzarella & pepperoni \$10

BOB'S PITTSBURGH PIZZA pepperoni, hot sausage, sopressata, three cheeses, mushrooms & banana peppers \$14

Vegetables & Sides

QUICK COLLARD GREENS bacon & garlic \$4 (GF)

BUTTERED BROCCOLINI \$4 (GF)

ROASTED ASPARAGUS \$5 (GF)

CREAMED CORN \$4 (GF)

THIN BEANS w/ shallots \$4 (GF)

JALAPEÑO MAC & CHEESE \$5

KENNEBECK POTATO CHIPS vinegar & salt \$3 (GF)

CHEDDAR MASHED POTATOES \$4 (GF)

ROASTED FINGERLING POTATOES \$4 (GF)

CREAMY CHEDDAR GRITS \$4 (GF)



Desserts

VANILLA BEAN CRÈME BRÛLÉE turbinado crust \$6 (GF)

COFFEE & DOUGHNUTS homemade doughnuts w/ espresso ice cream \$6

DAILY CRISP walnut struesel & vanilla ice cream \$6

THEO'S DAILY DESSERT SPECIAL
your server will supply the details. \$daily



DINNER MENU

18% gratuity for parties of 8 or more
14275 Providence Road • Milton, GA 30009 • 770-569-7767

www.theunionrestaurant.com