

Union League Classics

Soup du jour 11

French onion soup *Gruyère gratin* 12

UL snapper soup *hardboiled egg, sherry* 11

Cheesesteak spring roll *spicy ketchup, hand-cut fries* 15

Oysters on the half shell *shallot mignonette* 21 **GF**

Classic Caesar *croutons, shaved Parmesan* 15

Meredith salad *orange segments, blue cheese, chopped bacon, candied walnuts, maple vinaigrette* 15 **GF**

Iceberg wedge *blue cheese, bacon, tomatoes, blue cheese dressing* 15 **GF**

Quinoa salad *arugula, chickpeas, roasted peppers, olives, feta, lemon vinaigrette* 14 **GF**

Strawberry Lolla Rossa salad *pistachio crusted goat cheese, orange mint vinaigrette* 16 **GF**

ADD TO ANY SALAD: chicken 8, shrimp 12, salmon 12, steak 14, or crab cake 22

Shareables

Burrata *grilled peaches, prosciutto, herb vinaigrette* 18 **GF**

Crispy deviled eggs *candied bacon, onion and pepper jam* 17

Nashville hot chicken sliders *kale slaw, housemade pickles, brioche bun* 17

Tuna tostada *cucumber, ponzu, wasabi crema, yuzu tobiko* 18

Fried pickles *housemade ranch* 16

Grilled sourdough farm toast *Chèvre, wild mushrooms, charred spring onions, truffle honey* 18

GF *Gluten Free*

V *Vegetarian*

Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Please notify your server if you have any allergies.

Handhelds

All sandwiches are served with housemade chips

Chicken cutlet sandwich *provolone, broccoli rabe, creamy Italian aioli, baguette* 19

Meredith burger *cheddar, bacon, mushroom, lettuce, tomato, onion, potato roll* 19

Double smash style burger *Cooper Sharp, thin sliced pickles, tomato malt aioli, potato roll* 19

Dinner Entrées

Shrimp pad thai *tofu, egg, bean sprouts, scallions, peanuts, crushed red pepper, tamarind sauce* 32 **GF**

Housemade fusilli *Italian sausage, broccoli rabe, lemon Parmesan sauce* 29

Sautéed halibut *white asparagus, Swiss chard, watermelon radish, orange marmalade nage* 42 **GF**

Grilled salmon *snap peas, pearl onions, lemon herb potatoes, beurre rouge* 34 **GF**

UL crab cake entrée *fingerling potatoes, asparagus, Old Bay rémoulade* 37

Couscous and quinoa bowl *roasted carrots, crispy chickpeas, red pepper purée* 19 **V**

Veal chop Parmesan *buffalo mozzarella, housemade spaghetti* 49

From the Grill

8oz. Filet mignon
55

**12oz. Australian
wagyu ribeye**
90

**12oz. Black angus
NY strip**
54

All steaks are served with steak fries, creamed spinach and red wine sauce

Mike McFadden
CHEF

Mi-Sun Olderich
MANAGER

