

UNION MEMBER HOUSE

ALL-DAY EATS



MORNING BITES

GREEK YOGURT V | 6

Tupelo honey, five-spice granola, seasonal fruit

STEEL-CUT OATS VG | 5

brown sugar, Mexican cinnamon, caramelized banana

SALMON GRAVLAX | 14

pickled red onion, dill cream cheese, cucumber, fried capers, rye bread

BREAKFAST TACO V GF | 5

organic eggs, fingerling potatoes, queso fresco, pimentón crema



SNACKS

CHIPS & GUAC VG | 9

traditional House-made guacamole served with crispy tortilla chips

CHARCUTERIE & CHEESE BOARD | 15

2 rotating cured meats, 2 rotating cheeses, cornichon, seasonal jam, Dijon, Loaf baguette

PIMENTO PLATE V | 9

green tomato jam, sesame crackers

VEGGIE TACO VG GF | 5

roasted piquillo peppers, caramelized mushrooms, chipotle-peach puree, crumbled feta, cilantro

HUMMUS VG | 8

chickpeas, tahini, lemon, served with crudite and warm pita

SOUPS & GREENS



HOUSE SALAD VG | 9

Local mixed greens, Medjool dates, toasted pistachio, shaved Manchego, tossed in a pomegranate-molasses vinaigrette

CITRUS CHICKEN SALAD GF | 11

cherry tomato, walnut, grapes, toasted pita

SEASONAL VEGETABLE SOUP | 7

SOUP OF THE DAY | 9

BIGGER STUFF



GRILLED CHEESE | 10

crispy speck, Comte cheese, oven-roasted tomato

B.L.TORTA GF | 12

applewood bacon, iceberg, tomato, black bean spread, Duke's mayo, queso fresco, add avocado (\$1)

NC TUNA MELT GF | 13

banana peppers, Muenster

VEGAN QUESADILLA VG GF | 9

squash & zucchini, black beans, vegan cheese, apple pico de gallo

JERK CHICKEN QUESADILLA GF | 10

with tamarind-peach puree and mango slaw

NC SHRIMP QUESADILLA GF | 12

Monterey Jack, buffalo sauce, blue cheese slaw

UNION MEMBER HOUSE

ALL-DAY DRINKS



DRAFTS

Ponysaurus Biere de Garde | 5

Ponysaurus Scottish Ale | 5

Bell's Two Hearted Ale | 5

Miller High Life | 3



BOTTLES

Budweiser | 3

Bud Light | 3

Argus Cidery Cider | 6



HOUSE TONICS

Union Mule | 10

Union Negroni | 10

Union Old Fashioned | 10



SIGNATURES

1000 SUNSETS | 12

gin, Bordiga vermouth, Aperol,
lemon, soda

THE HUNTER | 12

rye, cynar, vermouth, luxardo, bitters

REDS



Angelo Innocenti Malbec | 9, 32

Piagier Cotes du Rhone | 8, 28

La Cassacia Barbera | 10, 35

Jean Paul Brun Beaujolais | 12, 42

CAMP Zinfandel | 12, 42

Grachau Commuter Cuvee Pinot Noir
| 11, 38

Ostatu Rioja | 11, 38

Martin Ray Cabernet Sauvignon
Sonoma | 14, 49

WHITES



Fornas Pinot Grigio | 8, 28

Fernbrook Sauvignon Blanc | 9, 32

Ansella Vinho Verde | 9, 32

Pipiere Muscadet | 9, 32

Minkowistchen Gruner Veltliner |
10, 35

Foxglove Chardonnay | 10, 35

Reichsgraf von Kesselstatt Riesling |
11, 38

Liocco Chardonnay | 15, 52

SPARKLING



Bohigas Cava Brut Reserva | 10, 38

Cleto Chiarli Brut de Noir Rosé |
11, 42

François Chidan Bise Crémant de
Loire Brut Nature | 16, 32

Veuve Clicquot | 25, 100

ROSÉS



Leverano Rosé | 8, 28

Reverdy Doucroux Sancerre Rosé |
12, 42



CAFE

Dark roast coffee
(*Counter Culture Forty-Six*) | 2

Light roast coffee
(*Counter Culture Mpemba*) | 2

Decaf coffee
(*Counter Culture Slow-Motion*) | 2

Iced coffee | 3

Espresso | 4

Herbal tea (*chamomile medley,
peppermint, turmeric ginger*) | 2

Black tea (*Earl Grey,
English Breakfast, Masala Chai*) | 2

Green tea (*Jasmine,
Matcha Super Green*) | 2

Iced tea | 2

SOFT DRINKS



Mexican Coke | 3

Diet Coke | 3

Mexican Sprite | 3

Ginger ale | 3

Ginger beer | 3

Perrier | 3

San Pellegrino | 3

JUICES



Fresh-squeezed orange juice | 5

Fresh-squeezed lemonade | 5

SOMETHING SWEET

CHERRY-CHEESE DANISH | 5

classic pastry packed with luscious cream cheese filling, tart cherries, and a hint of spice

ALMOND SCHNECKE | 5

croissant with almond filling, dusted with powdered sugar

CHOCOLATE CROISSANT | 5

butter croissant filled with imported chocolate and piped chocolate on top

CRANBERRY-APRICOT SCONE | 5

classic rich buttery scone studded with cranberries and dried apricots

CHOCOLATE ELEPHANT EAR | 5

Puff pastry caramelized to a golden crisp and dipped in Belgian chocolate

LIMONCELLO MASCARPONE CAKE | 7

Sicilian lemon infused sponge cake with Italian mascarpone and lemon zest

CHOCOLATE FUDGE CAKE | 7

moist, rich layers of chocolate cake topped with chocolate fudge icing

DULCE DE LECHE CHEESECAKE | 7

classic, creamy filling topped with sweet dulce de leche caramel on a buttery graham cracker crust

VEGAN CHEESECAKE | 7

velvet, dairy-free filling infused with vanilla on a gluten-free crust

SEASONAL FRUIT TART | 7

genoise, vanilla cream, topped with assorted seasonal fruits, glazed