

BACKCOUNTRY GOURMET



THE UNION SOCIAL HOUSE

Gourmet Fries

REGULAR FRY \$5

GARLIC FRY \$5

CHIMICHURRI FRY \$5

CAJUN FRY \$5

TRUFFLE FRY \$5

Soup du Jour/Sides

CUP \$4 (FALL & WINTER)

BOWL \$6 (FALL & WINTER)

APPLE - JICAMA COLESLAW \$5

SIDE SALAD \$5

Spring Greens/Tomato/Red onion/Cucumber/ Blue Cheese Crumbles/ Lemon-Chive Vinaigrette

Consuming Raw or Uncooked Meats May Increase Your Risk of Foodborne Illness

Gourmet Sliders

BBQ BACON CHEESEBURGER SLIDER* \$6

Grass-fed Beef/Cheddar Cheese/Bacon/Onion Ring

Tangy BBQ Sauce/Chipotle Ranch/Lettuce/Tomato

FILET MIGNON SLIDER* \$6

Blue Cheese Crumbles/Spinach/

Roasted Garlic Aioli/Caramelized onions

CRAB CAKE SLIDER \$6

Panko Crusted/Wild Caught Blue Lump Crab

Apple-Jicama Slaw/Cajun Remoulade

PORK BELLY SLIDER \$6

Wild Organic Arugula/Truffle Aioli/Turtle Lake Sunflower Sprouts/Balsamic Marinated Tomato And Onions

FRIED ZUCCHINI SLIDER \$6

Arugula/Apple-Jicama Slaw/ Feta Cheese/Chimichurri

Salads

BACK COUNTRY SALAD \$9

Spring Greens/Roasted Beets/Goat Cheese/Tomato/Cucumber/ Lemon-Chive Vinaigrette

QUINOA SALAD \$9

Arugula/Quinoa/Yams/Chickpeas/Feta Cheese/ Toasted Pine Nuts/Sesame Seeds/Goddess Dressing

Salad Additions* - \$5

Filet Mignon/Pork Belly/Crab Cake/Hamburger/Fried Zucchini