SHAREABLES

HEIRLOOM CARROTS 9
Charred and Glazed Carrots with Nutmeg Butter, Smoked Honey

SMOKED WINGS 12
Springer Mountain Farm Wings, Sriracha-Honey Glaze, Ranch Veggie Salad

PORK BELLY BAO BUNS 14
Seared Heritage Pork, Sour Cherry Glaze, Rice Flour Bun, Cilantro

MILK AND HONEY 10
Whipped Local Goat Cheese, Lavender Honey, Cracked Black Pepper and Sea Salt, Grilled Tuscan Bread

CRISPY BRUSSEL SPROUTS 10
Crispy Brussel Sprouts, Pomegranate-Maple Glaze, Chives

SIMPLY EDAMAME 7
Sea Salt

DEVILED EGGS 8
Whipped Yolk, Candy Bacon, Truffle Caviar, Chives

PIMENTO CHEESE 9
Smoked Gouda Pimento Cheese, Lavash Cracker

ARTISAN CHEESE BOARD 18
Assorted Local Cheese, Honey and Fruit, Lavash Cracker

Add 3oz Wine Flight 22
3 Selections of Wine to be paired with our assorted cheese board

SALADS & SOUP
Add Chicken $6, Pork Belly $6, Shrimp $7, Steak * $9
Dressing: Ranch, Hazelnut Vinaigrette, Blue Cheese, Honey Mustard, Caesar, Citrus Vinaigrette

SOUP OF THE SEASON 10

FALL SALAD 12
Petite Greens, Butternut Squash, Dried Cranberries, Ricotta Salada, Hazelnut Vinaigrette

UNION STATION CESAR 15
Baby Romaine, Sourdough Croutons, Shaved Parmesan Cheese, Marinated Tomatoes, Cured Yolk, Creamy Caesar

COUNTRY COBB 16
Baby Gem Lettuces, Charred Corn, Smoked Chicken, Avocado, Bacon, Cherry Tomatoes, Moody Blue Cheese, Cured Egg Yolk

Ask your server for Gluten Free Menu options

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness
# PLATES

**NASHVILLE HOT CHICKEN**  
Springer Mountain Farms Chicken, Hot Oil, Smoked Honey, House Made Pickles, Toasted Brioche With Choice of Side  
*  
**TURKEY CLUB**  
Roasted Turkey, Heirloom Tomato, Bibb Lettuce, Candied Bacon, Roasted Garlic Aioli, Local Tuscan Bread With Choice of Side  
*  
**BLACK HAWK FARMS CHEESEBURGER***  
COOKED WELL - MEDIUM WELL  
Black Hawk Beef Double Patty, American Cheese, Bibb Lettuce, Heirloom Tomato, Union Burger Sauce, Toasted Brioche With Choice of Side  
*  
**ADD GIFFORDS BACON, AVOCADO**  
**OR FRIED EGG***  
*  
**GARDEN PLATE**  
White Bean Puree, Charred Heirloom Carrots, Wilted Rainbow Chard, Roasted Tomatoes, Truffle Oil  
*  
**SIDES**  
**FRENCH FRIES**  
*  
**SWEET POTATO FRIES**  
*  
**TRUFFLE FRIES**  
*  
**MIXED GREEN SALAD**  
*  
**SEASONAL VEGGIES**  
*  
**SWEETS**  
**SEASONAL COBBLER**  
Apple Cobbler, Brown Butter Crumble, Vanilla bean Ice Cream  
*  
**TOFFEE PUDDING**  
Sticky Toffee Pudding, Rum Caramel, Crème Fraiche  
*  
**SHRIMP & GRITS**  
Gulf Shrimp, Chorizo, Peppers, Mushrooms, Onions, Bacon, White Wine Butter Sauce, Chives, Weizenberger Cheddar Grits  
*  
**OSSO BUCCO**  
Duroc Pork Osso Bucco, Braised White Beans, Tomato Jam, Crispy Collards, Pork Jus  
*  
**SPRING MOUNTAIN ROASTED CHICKEN**  
Chicken Breast, Potato Gnocchi, Wild Mushrooms, Wilted Mustard Greens, Sage Jus  
*  
**DUCK CONFIT**  
Duck Confit, Butternut Squash Puree, Shaved Brussels, Sour Cherry Glaze  
*  
**SEARED SCALLOPS***  
Seared Scallops, Parsnip Puree, Rainbow Chard, Crushed Hazelnut, Maple- Brown Butter Vin  
*  
**STEAK FRITES***  
10oz Bistro Filet, Compound Butter, Hand-Cut French Fries  
*  
**BOURBON BROWNIE SUNDAE**  
Fudge, Whipped Cream, Vanilla-Bean Ice Cream, Salted Caramel, Luxardo Cherry  
*  
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## Plates

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Shrimp &amp; Grits</strong></td>
<td>21</td>
</tr>
<tr>
<td>Gulf Shrimp, Chorizo, Peppers, Mushrooms, Onions, Bacon, White Wine Butter Sauce, Chives, Weisenberger Cheddar Grits</td>
<td></td>
</tr>
<tr>
<td><strong>Ossobuco</strong></td>
<td>28</td>
</tr>
<tr>
<td>Berkshire Pork Osso Buc, Braised White Beans, Tomato Jam, Crispy Collards, Pork Jus</td>
<td></td>
</tr>
<tr>
<td><strong>Seared Scallops</strong></td>
<td>34</td>
</tr>
<tr>
<td>Seared Scallops, Parsnip Puree, Rainbow Chard, Crushed Hazelnut, Maple- Brown Butter Vinaigrette , Crispy Parsnips</td>
<td></td>
</tr>
<tr>
<td><strong>Springer Mountain Roasted Chicken</strong></td>
<td>26</td>
</tr>
<tr>
<td>Chicken Breast, Potato Gnocchi, Wild Mushrooms, Wilted Mustard Greens, Sage Jus</td>
<td></td>
</tr>
<tr>
<td><strong>Garden Plate</strong></td>
<td>23</td>
</tr>
<tr>
<td>White Bean Puree, Charred Heirloom Carrots, Wilted Rainbow Chard, Roasted Tomatoes, Truffle Oil</td>
<td></td>
</tr>
<tr>
<td><strong>Duck Confit</strong></td>
<td>26</td>
</tr>
<tr>
<td>Duck Confit, Butternut Squash Puree, Shaved Brussels, Sour Cherry Glaze</td>
<td></td>
</tr>
<tr>
<td><strong>Sides</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Mixed Green Salad</strong></td>
<td>7</td>
</tr>
<tr>
<td><strong>Seasonal Veggies</strong></td>
<td>7</td>
</tr>
<tr>
<td><strong>French Fries</strong></td>
<td>6</td>
</tr>
<tr>
<td><strong>Sweet Potato Fries</strong></td>
<td>6</td>
</tr>
<tr>
<td><strong>Truffle Fries</strong></td>
<td>7</td>
</tr>
<tr>
<td><strong>Steak Frites</strong></td>
<td>26</td>
</tr>
<tr>
<td>10oz Bistro Filet, Compound Butter, Hand-Cut French Fries</td>
<td>Split Plate Charge $3</td>
</tr>
</tbody>
</table>

## Sweets

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Seasonal Cobbler</strong></td>
<td>9</td>
</tr>
<tr>
<td>Apple Cobbler, Brown Butter Crumble, Vanilla bean Ice Cream</td>
<td></td>
</tr>
<tr>
<td><strong>Affogato</strong></td>
<td>9</td>
</tr>
<tr>
<td>Stay Golden Espresso Poured Over Vanilla or Chocolate Ice Cream Add a shot Whisper Creek Tennessee Whiskey Cream (+4)</td>
<td></td>
</tr>
<tr>
<td><strong>Bourbon Brownie Sundae</strong></td>
<td>10</td>
</tr>
<tr>
<td>Fudge, Whipped Cream, Vanilla-Bean Ice Cream, Salted Caramel, Luxardo Cherry</td>
<td></td>
</tr>
<tr>
<td><strong>Toffee Pudding</strong></td>
<td>8</td>
</tr>
<tr>
<td>Sticky Toffee Pudding, Rum Caramel, Crème Fraîche</td>
<td></td>
</tr>
</tbody>
</table>

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