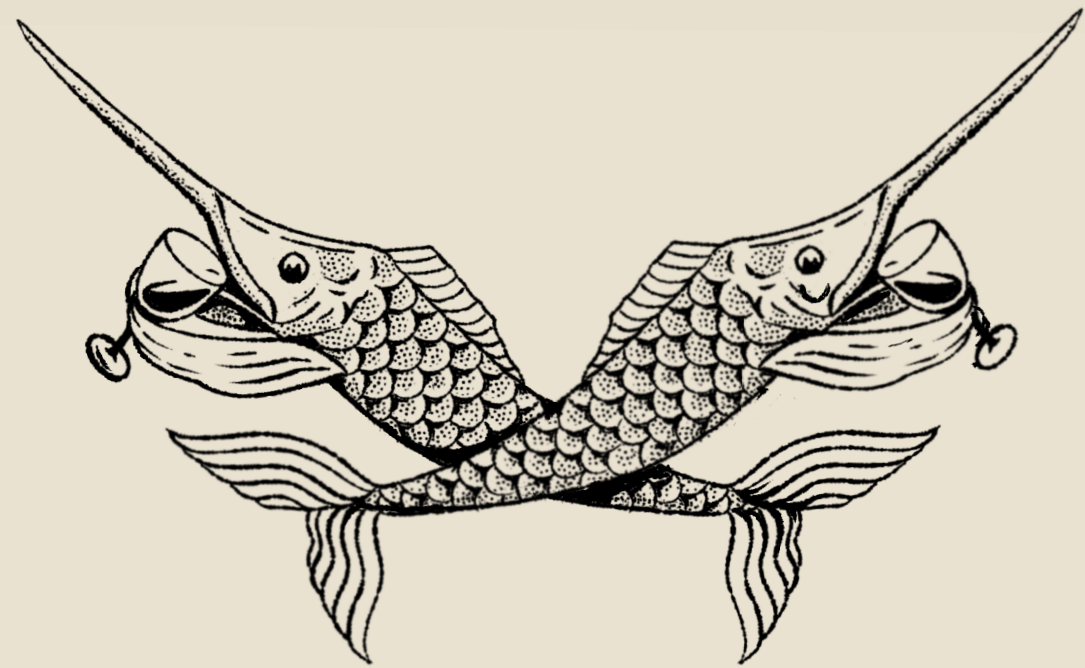
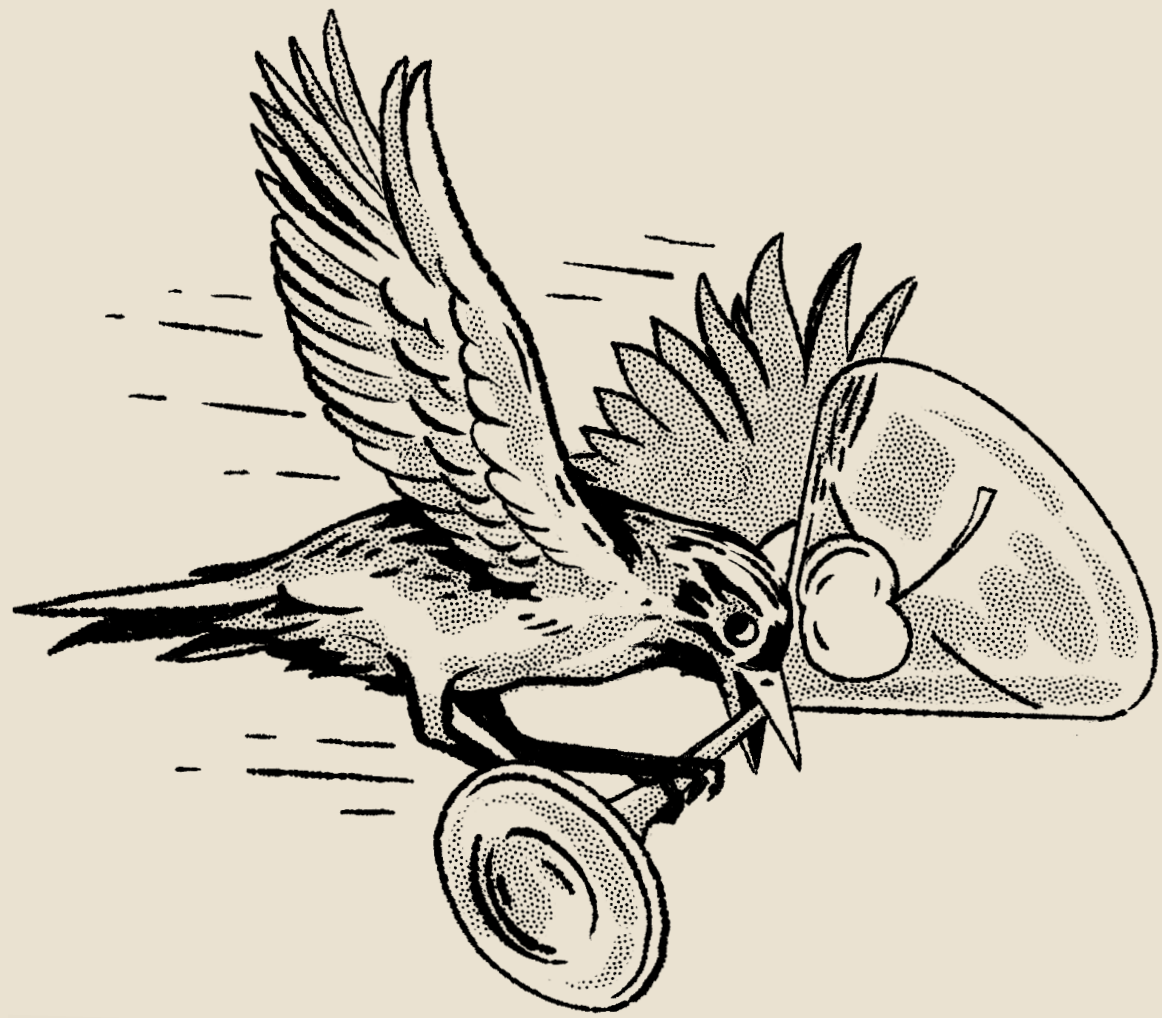


A chef in a blue apron is pouring red wine from a bottle labeled 'Vincotto 1825' onto a gourmet dish on a ceramic plate. The dish consists of a piece of seared meat, possibly foie gras, topped with a creamy sauce, yellow pickled vegetables, green herbs, and a garnish of red tomatoes. The plate is set on a wooden surface.

UNION

KITCHEN & BAR





TASTING MENU

FIVE COURSES 75 / CHEF'S TASTING 145 *price includes wine pairing / non-alcoholic pairing available*

FIRST	BUTTERNUT SQUASH pumpkin seed granola - endive - smoked maple glaze <i>le collins, malabar, tomato's nose, endive romanesco NY</i>	
SECOND	CHAWANMUSHI porcini mushrooms - chestnuts <i>andrew's, growth never, honey champagne NY</i> or PORK BELLY celenac - vinegar peppers - fennel pollen <i>honey, wisdom, roasting, roman hills, new york 2022</i>	
THIRD	RISOTTO cass aged cheddar - roasted honey crisp apple - rosemary <i>francesco, fregata, romanesco NY, 2022</i>	
FOURTH	STUFFED EGGPLANT & KALE cannellini - tomato agrodolce - fregata <i>lemons, fregata, romanesco NY, 2022</i> or SCOTTISH SALMON sweet potato - broccoli rabe - citrus saffron beurre blanc <i>andrew's, romanesco, robin, saffron, romanesco, 2022</i> or LONG ISLAND DUCK BREAST cranberry - wild rice pilaf - roasted brussels sprouts - candied hazelnut <i>le bistro, print noir, cude amy hills, willamette valley 2022</i>	
FIFTH	PUMPKIN DONUTS candied bacon - sage <i>gourmet, romanesco, robin, saffron, romanesco, malabar NY</i>	

available for parties up to 8 / full table participation / no substitutions / last seating 45 mins before kitchen closes
before placing your order, please inform your server if a person in your party has an allergy
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PINK & ORANGE	
FRENCH ROSE bernard baudry, cabernet franc, chiron, <i>le vin valley 2022</i> 14.	
WILD SLOVENIAN ORANGE kobal, pinot gris etc, <i>batja belic, Slovenia 2021</i> 16.	
WHITE	
'HOUSE WHITE' domaine de la pepiere, la pepiere, muscadet, <i>France 2022</i> 12.	
ITALIAN PINOT GRIGIO cantina san martino, friuli venezia giulia, 2021 12.	
FRENCH SAUVIGNON BLANC denis jamaux, les pierres plates, reully, <i>le vin valley 2021</i> 15.	
FRENCH CHARDONNAY domaine yves d'apart, bugny, <i>may 2022</i> 13.	
CHENIN BLANC le roucher des violettes, loire, <i>France 2022</i> 13.	
GERMAN RIESLING schneemann, trocken, <i>pfalz 2021</i> 15.	
RED	
CHILLED RED domaine guillaume chanel, gamay + pinot noir, <i>France 2020</i> 14.	
PINOT NOIR les brois, eola amy hills, <i>willamette valley 2021</i> 15.	
SPANISH RED guilmar, menca, 'camino real, <i>rioja, Spain 2021</i> 15.	
CLASSIC RED BLEND francis bathazar, cotes du rhone, <i>France 2019</i> 14.	
'HOUSE CAB' chateau l'escart, 'cuvée edel, <i>Australia 2020</i> 14.	

organic / biodynamic / no animal intervention / available non-alcoholic

BEVERAGE DIRECTOR vish badami / HEAD BARTENDER jack forbes / JUNIOR SOMMELIER megan king
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egg, bacon, tomato, cucumber, blue cheese, onion, avocado, sherry vinaigrette
ADD: blackened chicken 9 / scottish salmon 16 / vegan patty 8

DRINKS

COCKTAILS

- EIT COLLINS** 10.
fried pear 'cordal', sparkling water
- IRONI** 10.
its, brooklyn

BEVERAGES

- stout 8
- 5 field beer (14oz) 8.5
- RIBBON** lager 6.5
- pisner 7
- DOZER** no filter ipa 8
- mg way back dry cider (14oz) 8
- BREWING** cloudscape ipa 8.5

STATEWIDE



MYSTERY WINE

guess the wine and win the bottle!
(white or red)
15.

UNION KITCHEN & BAR
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DINNER

UNION KITCHEN & BAR



SNACKS & STARTERS

- CAST IRON PARKERHOUSE ROLLS** 5.
smoked sea salt, rosemary, three to an order
- FRIED QUEEN OLIVES** 10.
maytag blue cheese, sweet sausage, orange honey
- DUCK PROSCIUTTO** 11.
made in house, local sourdough, cherry amaro butter
- BUTTERNUT SQUASH** 11.
pumpkin seed granola, endive, smoked maple glaze
- HALF-DOZEN CT OYSTERS** MP.
champagne mignonette, house cocktail, lemon*
- SCALLOP CRUDO** 13.
mandarin orange, caper, black garlic*
- BLACK TRUFFLE SPICY CHICKEN WINGS** 13.
truffalo sauce*, parmesan, buttermilk dressing, celery sticks
- WHIPPED RICOTTA TOAST** 12.
apricot, pine nut, 8-year aged balsamic
- ROASTED PORK BELLY** 15.
celery root puree, vinegar peppers, fennel pollen
- CHICKEN KATSU SANDWICH** 14.
shredded cabbage, HBC brioche, japanese style barbecue sauce
- COCONUT PUMPKIN SOUP** 10.
sage, pepitas, burnt cippolini
- SEARED HUDSON VALLEY FOIE GRAS** 21.
black mission figs, brioche, smoked almond
- RHODE ISLAND STYLE CALAMARI** 15.
cherry peppers, garlic butter, marinara

SALADS

- TRICOLOR LETTUCE** 10.
shaved shallot, toasted seeds, beetroot vinaigrette
- BABY GEM 'CAESAR'** 11.
aged goat cheese, coconut, peppercorn, tarragon 'caesar' dressing
- VINTAGE COBB SALAD** 15.
egg, bacon, tomato, cucumber, blue cheese, onion, avocado, sherry vinaigrette

ADD: blackened chicken 9 / scottish salmon 16 / vegan patty 8

MAINS

- STUFFED EGGPLANT & KALE** 25.
cannellini beans, vadouvan curry spice, tomato agrodolce, fregata
- SCOTTISH SALMON** 32.
citrus saffron beurre blanc, burnt sweet potatoes & broccoli rabe*
- FREE RANGE CHICKEN** 32.
morel mushrooms, fines herbes, buttered noodles, sauce vin jaune
- LONG ISLAND DUCK BREAST** 35.
cranberry, wild rice pilaf, roasted brussels sprouts, candied hazelnuts*
- BLACK ANGUS FILET** 45.
mashed yukon potatoes, mixed mushrooms, green beans, garlic butter, sauce bordelaise*
- YANKEE POT ROAST** 30.
glazed root vegetables, horseradish cream
- BERKSHIRE PORK MILANESE** 30.
greens, pickled vegetables, violet mustard
- JUNIPER BRAISED VEAL SHANK** 33.
roasted & pureed cauliflower, rosemary
- HOUSE BURGER** 21.
thick cut bacon, roasted onion, aged gouda, black garlic aioli, HBC brioche*
- VEGAN BURGER** 18.
all-natural veggie patty, avocado, LTO, burger sauce, focaccia

PASTA

- PENNE POMODORO** 23.
burrata, charred-fennel, house tomato sauce
- PAPPARDELLE BOLOGNESE** 24.
classic ragu, parmigiana

COCKTAILS

- NOCTURNE** 13.
chloe infused vodka, coracao, pomegranate, lime, chocolate
- AUTUMN BAKER'S OLD FASHIONED** 14.
cranberry infused bourbon, orange 26oz, bitters*
- FOLIAGE MARGARITA** 14.
blanco tequila, warming spiced agave, lime
- TWO TRAINS FROM MANHATTAN** 14.
vanilla infused rye & cognac, sweet vermouth, peachade*
- PENCIL IN** 15.
neat japanese whiskey, mild-ginger honey syrup, lemon
- ARMY NAVY** 14.
hendon dry gin, lemon, orgeat
- MEZCAL NEGRONI** 14.
mezcal, verona, braulio, byrrh quinquina, peachade*
- APPLE CROSS COLADA** 14.
jamaican rum, lairds bonded, 'sherry', lime, pineapple, coconut

- contains nuts
in season fare & seasonal spirits

SOFT COCKTAILS

- COUNTERFEIT COLLINS** 10.
homemade clarified pear 'cordal', sparkling water
- PHONY NEGRONI** 10.
st. agrestis spirits, brooklyn

ON DRAFT

- GUINNESS** stout 8
- KENT FALLS** field beer (14oz) 8.5
- PURE BLUE RIBBON** lager 6.5
- VON TRAPP** pilsner 7
- THOMAS HOOKER** no filter ipa 8
- ARTIFACT** long way back dry cider (14oz) 8
- NEW PARK BREWING** cloudscape ipa 8.5

CANS

- TEGATE** (12oz) 6
- LEGITIMUS** saxon's kingdom 8
- KENT FALLS** superscript ipa 8
- ATHLETIC** run wild non-alcoholic ipa (12oz) 8

CT MAGAZINE 2023 BEST RESTAURANTS WINNER: BEST WINE LIST - STATEWIDE

BUBBLES

- PROSECCO** san veneto, valdobbiadene, brut, *italy 2020* 13.
- SPARKLING ROSE** Filipa pata, metodo tradicional, *portugal no v. b. no 13.*
- VINTAGE GROWER CHAMPAGNE** michel gonet, blanc de blancs, *no. 3 laurent, 2018* 27.

PINK & ORANGE

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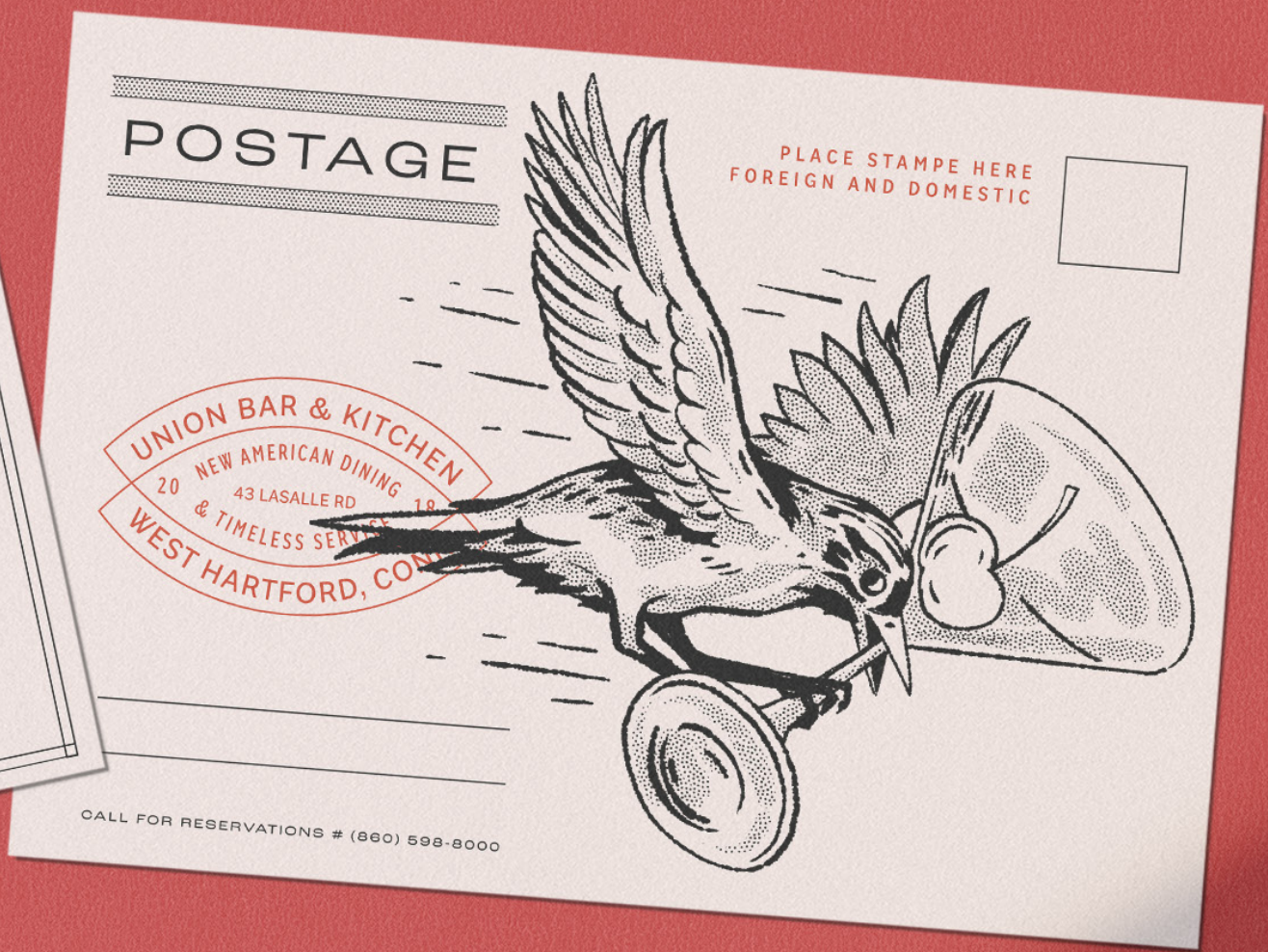
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VISH BADAMI

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20 NEW AMERICAN DINING
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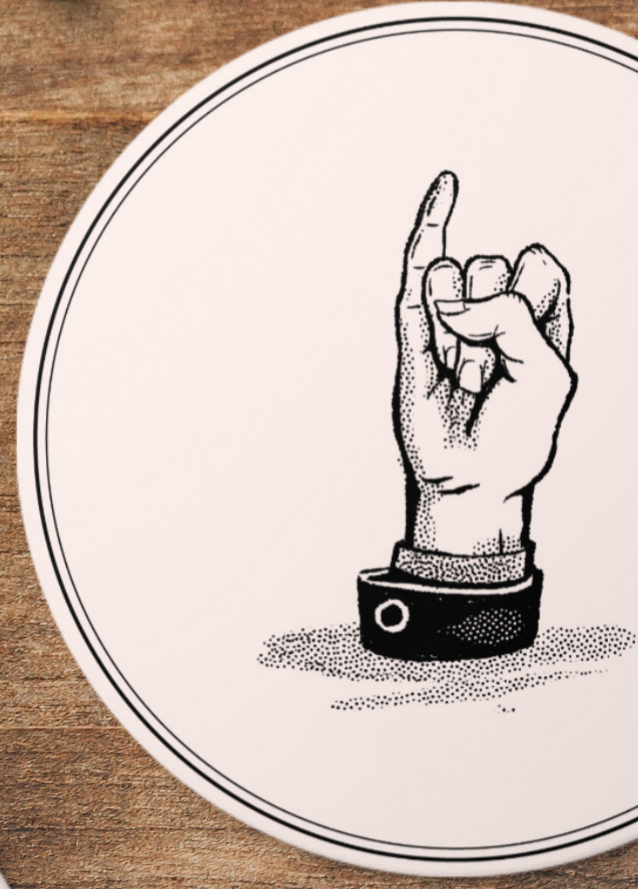
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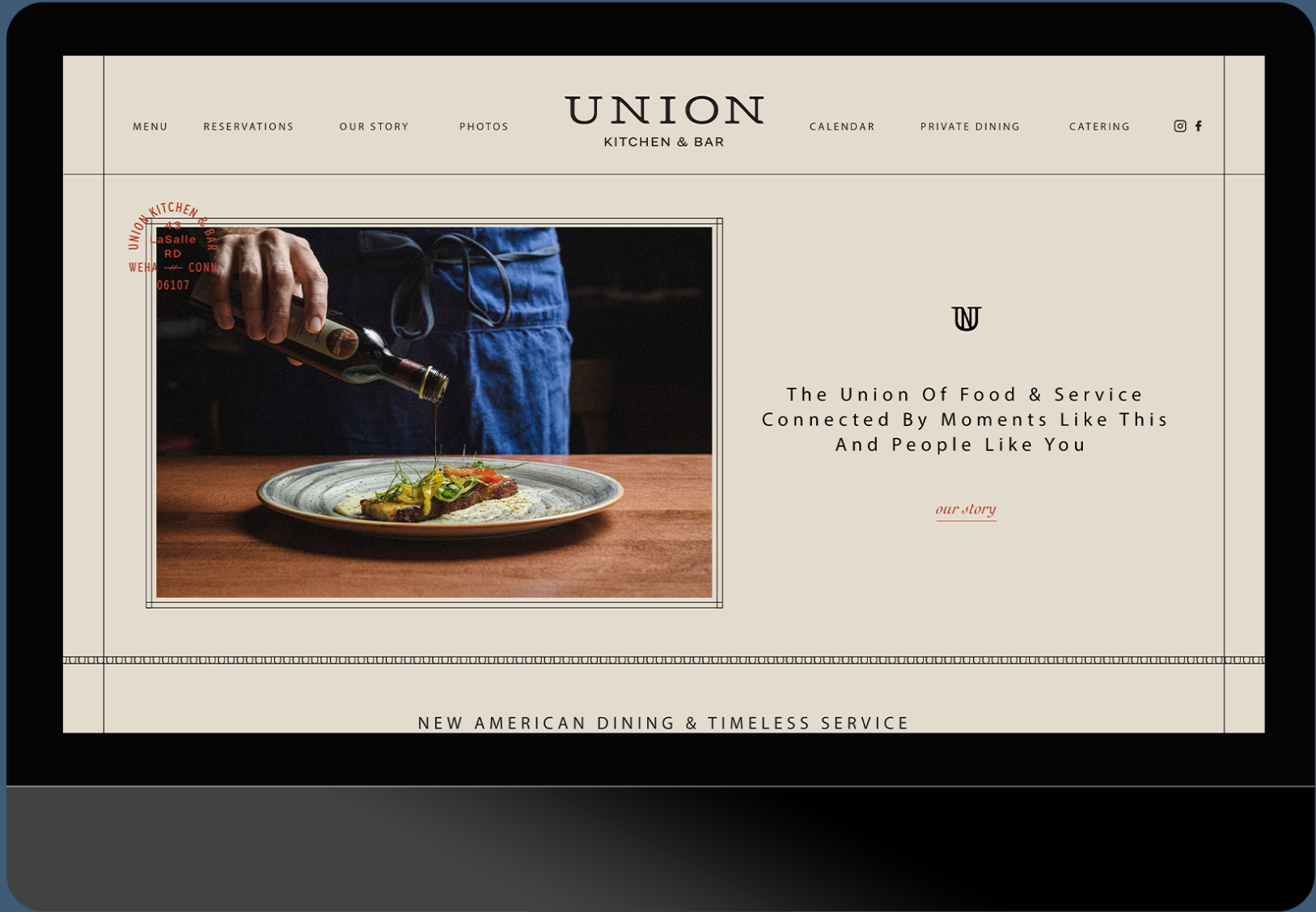
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The Union Of Food & Service
Connected By Moments Like This
And People Like You

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NEW AMERICAN DINING & TIMELESS SERVICE



MYSTERY WINE

guess the wine and win the bottle!

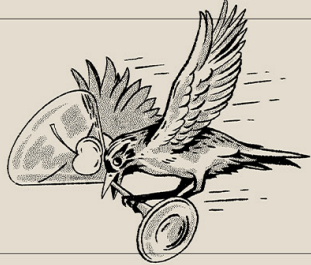
[make a reservation](#)

*Try your luck,
either way, it's wine!*



Our beverage program showcases
over 450 spirits, a 200+ bottle Wine
Spectator Award winning wine list
and a curated, regional beer selection.

[view our menu](#)



*in-season fare &
crafting spirits*