

UNION SOCIAL

EAT • LOCAL

LONGBREADS

GRILLED CHICKEN LONGBREAD 16.
confit pepper, onion, whipped feta,
fresh herbs, arugula, olive oil

VEGETARIAN LONGBREAD 15.
arugula pesto, blistered tomato, fresh
mozzarella, pickled onion

DUCK CONFIT LONGBREAD 17.
fontina cheese, duck confit, frisee,
balsamic reduction

OYSTERS

CHILLED RAPPAHANNOCKS 16/32.
cocktail, mignonette, lemon,
horseradish

GRILLED RAPPAHANNOCKS 16/32.
parmesan, parsley, butter, garlic
crumb

SMALL BITES

DEVILED EGGS 10.
crispy bacon and chive

ARANCINI 10.
fontina, spinach, truffle aioli

SEARED SCALLOPS 14.
farro "risotto", radicchio, spinach,
cauliflower puree

GRILLED SHRIMP 14.
greep apple fennel slaw

FRIED PICKLES 11.
buttermilk remoulade

LAMB MEATBALLS 12.
lemon herb ricotta, pomodoro

SOUPS & SALADS

ADD GRILLED CHICKEN, 4. STEAK 6, SHRIMP 6

LOCAL GREENS SALAD 10.
farm greens, seasonal vegetables,
red wine herb vinaigrette

BEET AND GOAT CHEESE SALAD 13.
baby beet greens, arugula, toasted
walnuts, orange, mixed beets

KALE ROMAINE CAESAR SALAD 12.
housemade garlic caesar
dressing, sourdough croutons,
shaved parmesan

BURATTA 13.
arugula pesto, grilled focaccia,
confit peppers and onions

FRENCH ONION SOUP 8.
caramelized onions braised in
sherry, beef and chicken broth, garlic
croutons, gruyere cheese

MARYLAND CRAB SOUP 8.
tomato old bay broth, corn, green
beans, peas, onion, celery, carrot,
backfin, crab claw garnish

LOCAL MEALS

10 OZ FILET 34.
creekstone filet, spinach, confit
fingerling potatoes, herbs, red wine
balsamic braising liquid

OSSABAW PORK CHOP 32.
14 oz. double-cut, maple mustard
brined pork chop, ancho chili rub,
roasted apples, sweet potato puree,
grilled greens

ROASTED CHICKEN 25.
breast, roasted pulled leg thigh,
oven dried cherry tomatoes, creminis,
arugula, farro, thyme

SEARED SALMON 27.
roasted rapini, white balsamic
cauliflower puree, tomato basil jam

BRONZINI 30.
seared, clams, celeriac, sauteed
spinach, pancetta, lemon, oregano,
saffron clam broth

GRILLED MUSHROOM FARRO 25.
farro, grilled mixed mushrooms,
spinach, roasted garlic, cauliflower
puree, balsamic reduction, olive oil

LAMB CHOPS 30.
spaghetti squash, candied pecans,
rosemary, thyme, garlic mashed
potatoes, molasses lamb jus

BRAISED SHORT RIB 32.
Borsini mashed potatoes, baby
carrots, red wine jus

FETTUCINI 24.
lamb meatballs, pomodoro, oregano,
lemon herb ricotta, parsley oil

SHARED SIDES

FRIED BRUSSEL SPROUTS 10.
with crispy shallots, bacon, maple
mustard vinaigrette

TRUFFLED MAC 12.
with garlic panko breadcrumbs

BORSINI MASHED POTATOES 10.
with Borsini cheese, garlic and herb

SAUTEED SPINACH 8.
sauteed with garlic shallots,
olive oil

HOUSE FRITES 8.
with garlic and parsley, harissa aioli,
ketchup

SANDWICHES

WITH HOUSE FRITES OR SIDE SALAD

LAMB BURGER 16.
topped with herbed goat cheese,
harissa aioli, pickled red onion

BACON CHEDDAR BURGER 16.
Boz burger with aged sharp
cheddar, crisp bacon, red wine
shallot aioli

VEGGIE BURGER 13.
black bean and mushroom burger,
roasted red peppers, avocado,
cilantro lime yogurt

GRILLED ROSEMARY CHICKEN 14.
rosemary marinated chicken,
smoked gouda cheese, bibb lettuce,
maple mustard, bacon, tomato

CRAB BALT 14.
pan seared crab cakes, bacon,
avocado, bibb lettuce, fresh tomato

CAROLINA PORK BBQ 13.
house smoked pork butt, crispy
shallots apple fennel slaw

GRILLED CHEESE 12.
gruyere, cheddar, bacon, tomato

SLIDERS 11.
3 pork bbq, cheddar burger or lamb

MUSSELS

SERVED WITH HOUSE MADE FOCACCIA

MEUNIERE 18.
white wine, shallots, garlic, butter,
diced tomatoes

POMODORO 18.
roasted garlic, shallots, spinach

DC BRAU 18.
public-orange, grapefruit, pancetta,
garlic, shallots, red pepper flakes

DESSERT

**POT DE CREME WITH GRAHAM
CRACKER STREUSEL 10.**

**APPLE PIE WITH BOURBON
CARMEL 10.**

**PUMPKIN ROULADE WITH CREAM
CHEESE ICING AND CARMEL 10.**

RED VELVET CHEESECAKE 10.

SOCIAL DIPS

WHITE BEAN HUMMUS 14.
roasted garlic, lemon, harissa, oregano, cumin,
yogurt, parsley oil with grilled flatbread

DUCK RILLETTA 14.
roasted garlic, thyme, orange zest, with crostini

CRAB DIP 14.
tarragon, old bay, lemon, grain mustard worcestershire,
cheddar, cream cheese with tortilla chips

MAPLE MUSTARD AND CHEDDAR ALE 14.
with pretzel stix

PRIVATE PARTIES AVAILABLE. PLEASE CONTACT INFO@UNIONSOCIALDC.COM | [f/UnionSocialDC](https://www.facebook.com/UnionSocialDC) | [i/UnionSocialDC](https://www.instagram.com/UnionSocialDC)

*Consuming raw or undercooked proteins may increase your risk of foodborne illness