

STARTERS

TRUFFLE FRIES

Locally grown russet potatoes drizzled with truffle oil and tossed with asiago cheese and a hint of truffle salt. 6.95

CRISPY COCONUT SHRIMP

Delicate shrimp in a coconut batter, flash fried and served with ginger soy Napa slaw and duck sauce. 9.95

MINI SPRING ROLLS

Five vegetable spring rolls served with ginger soy Napa slaw and honey sriracha sauce. 9.95

CHEF TOM'S GUACAMOLE & CRISPY CORN CHIPS

Avocado, cilantro, red onion, jalapeños, fresh lime juice, sea salt, and lime infused tortilla chips. Served with salsa. 7.95

CHARCUTERIE FOR TWO

Assorted specialty meats and cheeses served with crispy flatbread, seasonal preserve, and house made candied spiced almonds. 17.95

UNION STATION NACHOS

Thick and crispy corn tortilla chips with a hint of lime. Topped with salsa fresca, black beans, green onions and cheddar-Jack cheese. Served with guacamole & sour cream. 9.95 / 12.95 *Add beef brisket, chicken or pulled pork 2.95*

CHICKEN WINGS/BONELESS TENDERS

Tossed in choice of homemade sauces: Buffalo, Sweet Sriracha, Garlic Parmesan, Maple Chipotle BBQ, Spicy Garlic, Sesame Ginger Soy or Salt & Pepper. 7 wings 10.95 / 5 tenders 9.95

CRISPY FRIED PICKLE CHIPS

Crispy tempura battered dill pickle chips served with chipotle sauce. 6.95

SANDWICHES/BURGERS

All sandwiches and burgers are served with steel cut fries and a kosher dill pickle spear. Substitute truffle fries 3.00 (Gluten free bun \$1.00)

PHILLY CHEESE

Shaved beef sirloin with mushrooms, peppers, onions and American cheese on a hoagie roll. 12.95

CHICKEN CAPRESE

Herb breaded lemon rosemary chicken breast topped with griddled tomato, fresh mozzarella, roasted garlic confit spread, fresh basil, finished with balsamic honey reduction on a hoagie roll. 12.95

TEQUILA LIME CHICKEN CLUB

Grilled marinated chicken, apple smoked bacon, butter lettuce, tomato, avocado, spicy tequila lime mayo wrapped in a garlic herb flour tortilla. 12.95

CLASSIC BURGER

1/2lb Certified Angus ground beef patty with lettuce, tomato, onion and choice of cheese. 11.95

(Cheeses: American, cheddar, smoked gouda, Swiss, blue cheese, brie) Substitute Vegan cheddar 1.00

Add ons: Caramelized onions, applewood smoked bacon, sautéed mushrooms 1.00

ULTIMATE VEGGIE BURGER

House made burger with shredded red beets, brown rice, green lentils, tahini, onion, garlic, and bread crumbs. Served on a ciabatta roll with avocado, lettuce, tomato, red onion, dill pickle and chipotle aioli. 11.95

GREENS

COBB SALAD

Chopped romaine and butter lettuce, lemon rosemary grilled chicken, apple smoked bacon, blue cheese, egg, avocado, diced tomatoes and choice of house made dressing. 13.95 (Buttermilk Ranch, Italian, Blue Cheese, Maple Balsamic, Honey Mustard)

CAESAR

Organic romaine, authentic Caesar dressing and brown butter croutons. Topped with shaved asiago. 9.95

DESSERTS

BROWNIE SUNDAE

House made chocolate brownie topped with vanilla ice cream and dark chocolate ganache. 5

CHEESECAKE

Ask your server for today's selection. 5

COFFEE HOUSE PORTER POT DE' CREME

A chocolate custard infused with espresso and BBC CoffeeHouse Porter. 7

LEMON AND FRESH BERRY TART

House made lemon curd and berry tart. 5

SIDES

FRENCH FRIES \$4.95

NAPA CABBAGE SLAW \$1.95

BASKET OF TORTILLA CHIPS \$1.95

SIDE SALAD \$4.95

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Please inform your server if anyone in your party has a food related allergy.