

appetizers

Tomato Bisque

warm goat cheese, pine nut pesto, crouton 7.90
add grilled cheese +5.55

Black Bean Quinoa Cake

celery-radish salad, avocado, chipotle mayo, tzatziki sauce 12.40

Wood Oven Roasted Chicken Wings (GF)

spicy chili rub, buttermilk blue cheese dip 13.50

Ani Poke*

yellowfin tuna, sesame chili oil, avocado, soy, masago, cucumber, radish sprouts, sesame seeds 18.10

Blues & BBQ

homemade barbecue potato chips, blue cheese, bacon, green onion 10.20

Goat Cheese Ravioli

marinara, nut-free sun-dried tomato & basil arugula pestos, asiago cheese 13.60

Cheesy Crunchy Fried Pepper Jack Cheese

pepper jack cheese, marinara sauce 12.20



classics

Wood Oven Roast Chicken (GF)

half-chicken roasted under a brick, herb butter, fingerling potatoes, simple arugula salad 22.60

Chicken Schnitzel

creamy cheddar grits, arugula salad, lemon zest, herbs, fried capers 20.40

Chicken Tenders

hand cut fries 18.10

Chicken Parmesan

baked parmesan-herb crusted chicken, tomato sauce, parmesan cream linguine 20.40

Steak Frites*

grilled hanger steak, hand cut fries, simple arugula salad, chimichurri 28.30

Braised Ginger Meatballs in Coconut Broth

chicken and pork meatballs, thai green curry, lemongrass, spinach, pickled red chiles, fresh mint, cilantro, lime, steamed rice 22.60

bowls

Curried Chicken

seared chicken, sweet potato, spinach, caramelized onion, slivered almonds, roasted red pepper, avocado, hard-boiled egg, broccolini, edamame, honey-curry vinaigrette, gypsy bacon 20.40

Kung Pao Chicken

chicken stir fry, red peppers, celery, ginger, scallions, slivered almonds, spicy-sweet sauce, steamed rice 20.40

Salmon Quinoa (GF)*

pan roasted salmon, herbed organic quinoa, butternut squash, roasted brussels sprouts, red onion, cumin seeds, salsa verde 26.10

Jay's Shrimp & Grits (GF)

jumbo shrimp, crisp bacon, cremini mushrooms, scallions, sweet peppers, cheddar cheese grits, lemon butter sauce 26.10

salads

+chicken 6.55 +salmon 8.95 +grilled steak 9.95

Burrata & Roasted Heirloom Beets (GF)

tossed with baby arugula, fig balsamic, sea salt, evoo 13.60

Iceberg Wedge (GF)

bacon, buttermilk blue cheese, tomato, scallion 11.30

Orange Chicken Sesame Salad (GF)

shredded cabbage, ginger-sesame, orange, avocado, green onion, cilantro, lime, almonds 17.80

Classic Caesar Salad*

romaine lettuce, croutons, parmesan cheese 10.20

Cobb Salad (GF)

iceberg & honey gem, smoked ham, roasted turkey, tomato, avocado, bacon, hard boiled egg, cheddar cheese, green goddess dressing 14.70



sandwiches

served w | bbq chips or hand cut fries

Grilled Salmon BLT*

bacon, oven roasted tomatoes, arugula, herb aioli, toasted ciabatta bread 14.70

A Good Burger*

cheddar, roasted red onion, tomato, pickles, lettuce & 'the works' 15.80

A Black Bean Organic Quinoa Burger

caramelized onions, avocado, arugula, tomato, pickles, chipotle mayo, toasted bun 14.70

sandwiches below are not available after 3pm

Aunt Jo's Sloppy Sandwich

ground beef, tomato sauce, celery, pickles, velveeta cheese, toasted bun 11.30

Crispy Grouper or Chicken Sandwich

cabbage-carrot poblano slaw, pickles, chipotle mayo, toasted bun 14.70

Club Sandwich

ham, bacon, turkey, swiss, cheddar, lettuce, tomato, mayo, dijon mustard, toasted ciabatta bun 14.70



pizza & pasta

Jan's Pizza

tomato sauce, fresh mozzarella, shiitake, goat cheese, pepperoni 18.80

Margherita Pizza

classic pizza with tomato sauce, fresh mozzarella, basil 15.80

Bob's Pittsburgh Pizza

tomato sauce, pepperoni, sopressata, hot sausage, mozzarella, gruyere, goat cheese, mushrooms, banana peppers 19.20

White Truffle Pizza

creme fraiche, pancetta, gruyere, thyme 16.90

Grandma Sedgwick's Spaghetti

spaghetti tossed with ground beef, tomato, cheddar cheese, toasted ciabatta bread 15.80

sides

Sauteed Thin Beans (GF)

with shallots 6.75

Creamy Cheddar Grits (GF)

5.60

Jalapeno Mac & Cheese

penne pasta, cheddar 6.75

Sauteed Broccolini

olive oil & garlic 7.90

Creamed Corn, Bacon

6.75

Roasted Butternut Squash & Brussels Sprouts

pancetta, balsamic reduction 7.90

dessert

Vanilla Creme Brulee (GF)

turbinado crust 8.20

"Coffee" & Doughnuts

new orleans style powdered sugar doughnuts, espresso chocolate chip ice cream 5.10/person - 9.10/share

kids

(please see kids menu for more choices)



items marked with an asterisk * may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

craft beer

Sweetwater 420

pale ale - atlanta, ga 6.75

Maui Brewing Co. - Coconut Hiwa

porter - maui, hawaii 7.30

Georgia Red - Tucker Brewing

amber lager - tucker, ga 6.50

Copperhead - Gate City

amber - roswell, ga 6.75

Blueberry LMN ADE - Wild Leap

sour ale - lagrange, ga 7.00

Allagash White - Allagash

wheat beer - portland, me 6.75

Fresh Squeezed - Deschutes

american ipa - bend, or 6.50

Basement 16 oz. Scofflaw

ipa - atlanta, ga 7.10

Tropicalia 16 oz. Creature Comforts

ipa - athens, ga 7.25

Bells - Two Hearted Ale

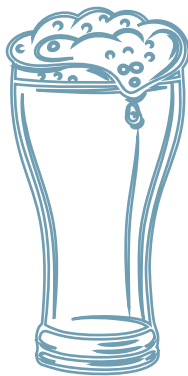
ipa - kalamazoo, mi 6.50

Sierra Nevada - Hazy Little Thing

hazy ipa - mills river, nc | Chico, ca 6.50

Cold Snack - Montucky

bozeman, mt 4.50



cocktails

The Union Classic Cooler

muddled fresh strawberries, lemon, basil, blue nun, fresca 7.30

Pineapple Express

banhez mezcal, lemon, pineapple, simple 11.10

Troublemaker Margarita

house margarita, orange garnish 9.90

Tito's Martini

blue cheese stuffed olives 10.70

Lady Rosemary

watershed four peel gin, local honey, lemon, rosemary 11.10

Double Barrel Skinny Margarita

herradura double barrel reposado tequila, fresh lime, agave nectar, gran gala 11.80

Black Walnut Old Fashioned

r.e. emerald giant rye, nux alpina, turbinado, regan's bitters 11.80

CaneKiller

false river barrel aged spiced rum, pineapple, orange, coconut 11.80

Hive 75

barr hill gin, honey, lemon, cava | 11.80

Sonoma Mo

hanson cucumber vodka, lime, mint, soda 11.10

red wine

House Red

'Sloan's Pick' 8/26

Cabernet - Aspens

columbia valle, washington | 11/34

Cabernet - Joel Gott 815

california | 13/39

Cabernet - Jamieson Ranch Silver Spur

napa valley, ca | 16/48

Red Blend - Pessimist

paso robles | 13/39

Pinot Noir - Primarius

oregon | 11/36

Pinot Noir - Meiomi

california | 17/51

Tempranillo - Bodegas Covilla

rioja crianza, spain | 13/39

Malbec - Trivento, Golden Reserve

mendoza, argentina | 13/39

Nebbiolo - Franco Serra Nebbiolo Superiore

piedmont, italy | 13/39

Petite Sirah - Brady

paso robles | 16/48

white wine

House White

'Sloan's Pick' 8/26

Soave Lepia - Tenuta Santa Maria

veneto, italy | 12/36

White Blend - La Fete St. Tropez

provence, france | 17/51

Chardonnay - Sonoma Cutrer

california | 17/51

Chardonnay - Kendall Jackson

california | 12/36

Chardonnay - Aspens

washington | 11/34

Pinot Grigio - Barone Fini

alto adige, italy | 11/34

Sauvignon Blanc - Nobilo

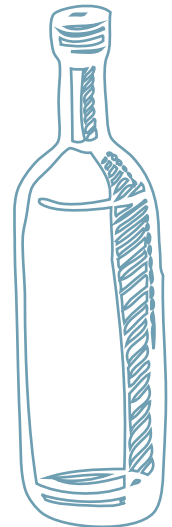
marlborough, nz | 11/34

White Bordeaux Chateau Saint - Sulpice

bordeaux, france | 13/39

Albariño Rías Baixas - Columna

spain | 14/44



rose | bubbles

Freixenet - Brut Cava

spain | 9

La Marca - Prosecco

veneto, italy 375ml | 10/22

Jean Luc Colombo - Cape Bieve Rose

france | 11/34

Rosé - La Fete St. Tropez

provence | 17/51



bottled beer

Miller Lite

american pilsner | 4.50

PBR 24 oz.

american style lager | 6.15

Stella Artois

belgian lager - belgium | 5.60

Radeberger

pilsner - germany | 6.50

Potter's Craft Cider

petite dry cider | 6.75

Blue Moon

belgium wheat ale | 5.10

Michelob Ultra

light american lager | 4.50

Miller High Life Pony

champagne of beer | 2.30

non-alcoholic

Clausthauer - Non Alcoholic Lager

germany | 6.75

Athletic Brewing Co. - Upside Dawn

golden ale | 6.75

Berry Smash

seedlip grove 42, seeplin garden 108, strawberry, mint, lemon, ginger beer | 10.80

Spicy Faux Margarita

NKD "tequila", lime, agave jalapeno, tajin rim | 10.80