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## SMALL PLATES

- DEVILED EGGS** smoked salmon, cornichon & salmon roe 13  
**SPINACH ARTICHOKE TUILLES** creamy warm spinach- artichoke dip in a crispy wonton cup 14  
**ZUCCHINI & CORN FRITTERS** basil mayo 15  
**PERUVIAN SPICED CHICKEN WINGS** aji verde sauce 17  
**CRISPY PORK BELLY TACOS** pickled onions & aji verde sauce 15  
**MOJO PORK TOSTONES** avocado & cilantro garlic mayo 16
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## STARTERS

- OCTOPUS CEVICHE** citrus, red onions, plantain chip, micro cilantro & crispy baby octopus 23  
**MUSSELS** peewee potatoes, baby carrots, crushed red pepper & chimichurri 18  
**CRAB DIP** tortilla chips & warm cheesy crab dip 18  
**PROSCIUTTO & MELONE** cantaloupe, prosciutto, mint, arugula, ricotta salata & honey-white balsamic dressing 21  
**SPRING SALAD** asparagus, zucchini, peas, radishes, lil gems, whipped goat cheese, toasted hazelnuts & lemon vinaigrette 16  
**KALE & PARMESAN SALAD** shaved red onions, tomatoes, crispy spiced chickpeas & garlic parmesan dressing 15
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## HOMEMADE PASTA

- PORCINI CAMPANELLE** wild mushrooms, peas, spinach, fresh herbs & truffle cream 19/29  
**PEA & RICOTTA RAVIOLI** pistachio pesto, parmesan cheese & pea tendrils 17/26  
**SQUID INK FETTUCCINE ARRABBIATA** rock shrimp, blistered tomatoes & crispy basil 19/29  
**SPRING MAFALDE** asparagus, spinach, tomatoes, peas, corn, pancetta & white wine-garlic sauce 18/28
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## ENTRÉES

- CRISPY CAULIFLOWER BOWL** basmati rice, soy sesame glaze, avocado & scallions 23  
**GRILLED RIBEYE** maple roasted carrots and beef jus MP  
**UNION BURGER** avocado crema, aged cheddar cheese, caramelized onions & bacon served with house french fries 19  
**GRILLED CIDER PORK CHOP** honey dijon mustard glaze, roasted potatoes, swiss chard & thyme 37  
**CHICKEN AGRODOLCE** golden raisins, cipollini onions, white wine & creamy polenta 31  
**FAROE ISLANDS SALMON** spinach, bacon wrapped potato cake with mustard & caramelized onions 34  
**SEARED COD** peppers, tomato, spanish chorizo & avocado mousse 36
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CHEF CHRISTIE TENAUD

### RAW BAR

- EAST COAST OYSTERS** 3.5/ea  
**WEST COAST OYSTERS** 4.5/ea  
**SHRIMP COCKTAIL** 19

### SIDES

- FRENCH FRIES** 8  
**SAUTÉED SPINACH** 9  
**CRISPY BRUSSELS SPROUTS** 11  
roasted peanuts & soy glaze  
**BREAD BASKET** 7

### DESSERT

- CINNAMON RICOTTA DONUTS**  
caramel sauce 14  
**STRAWBERRY - ALMOND COBBLER**  
buttermilk ice cream 14  
**VEGAN BISCOFF**  
**CHOCOLATE TART**  
chocolate sauce 14  
**HOMEMADE ICE CREAM & SORBET** 5

20% gratuity added for parties of 8 or more.

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*