

Seated Small Bites

Each platter selection is intended to be shared amongst 4 guests
minimum of 4 orders per offering
2-3 recommended for light snacks
4-5 recommended for heavy snacks
7-8 recommended for a filling meal

Deviled Eggs - \$8

country ham, sweet potato, dill, horseradish

Fried Green Tomato - \$10

brewer's grain, country ham, charred scallion ranch

Roasted Beet Hummus with Pita - \$10

griddled pita

Roasted Beet Hummus with Pita and Veggies \$16

griddled pita and crudite

BBQ Fries - \$8

bbq seasoning, charred scallion ranch

BLT Bites-\$ 14

Union Special Bread, pesto aioli, hickory smoked bacon

Bourbon Meatballs \$12

pork and beef meatballs, herbed bourbon gravy

Garden Salad - \$15

greens, tomatoes, onions, cucumbers, charred scallion ranch

Seasonal Mixed Salad- \$15

mixed greens, with seasonal produce offerings and housemade dressing

Buffalo Chicken Crostini - \$12

buffalo chicken rillette, blue cheese, celery, Union Special toast

Beer Cheese - \$10

house beer, ripple-cut fries

Shrimp Cocktail - \$24

traditional poached shrimp cocktail with quality US-caught shrimp

Tuna Tataki - \$20

sesame seared tuna, tamari, ginger, seaweed salad

Charred Broccoli - \$12

tahini, mint, hazelnuts

Chicken Yakitori - \$14

marinated chicken thigh, scallion, tamari, house kewpie

House Ground Falafel - \$16

served with whipped tahini and beet hummus

Flank Steak Chimichurri - \$36

served with cilantro-lime rice

Shrimp and Grits - \$32

cheese grits, pickled onion, salsa verde

Chicken Bacon Ranch Flatbread - \$14

chicken confit, hickory smoked bacon, charred scallion ranch, cheddar

Spinach and Artichoke Flatbread - \$12

charred artichoke, baby spinach, white wine cream sauce, mozzarella

Individual Seated Plated Dinner
preselected salad and entrée offerings

Optional Salad Course | sm \$8 | lg \$12 |

Garden Salad

greens, tomatoes, onions, cucumbers, charred scallion ranch

Seasonal Mixed Salad

mixed greens, with seasonal produce offerings and housemade dressing

Taco Wedge Salad

iceberg, chorizo, cotija cheese, tortilla shards, tomato, avocado-cilantro mousse, chipotle-lime crema

Entrees

Pan-seared Salmon - \$20

sautéed chickpeas, arugula, lemon, za'atar, red pepper couli

Roasted Chicken Breast - \$19

curried sweet potatoes, arugula salad, pomegranate

Shrimp and Grits \$19

USA wild caught shrimp, cheese grits, chorizo, kölsch, pickled onion, salsa verde

Wye Hill Burger \$16

1/3 lb burger patty, smoked gouda, cheddar, fried green tomato, bacon, chipotle crema, fries

Flank Steak Chimichurri \$23

served with cilantro-lime rice

Short Rib \$26

cheese grits, potato straws, herbed red wine gravy

Farmers Burger \$13

1/3 lb burger patty, cheddar, lettuce, tomato, scallion ranch, fries

Falafel Waffle \$16

baby greens, tahini vinaigrette, beet hummus, roasted za'atar chickpeas

Buffet Options

Each platter selection is intended to be shared amongst 20 guests

Snacks

Charcuterie and Cheese Board - \$100

chef's selection of cured meats, cheeses and accoutrements—ask about making it local!

Deviled Eggs - \$40

country ham, sweet potato, dill, horseradish

Fried Green Tomato - \$50

brewer's grain, country ham, charred scallion ranch

Roasted Beet Hummus with Pita- \$50

griddled pita

Roasted Beet Hummus with Pita and Veggies- \$70

griddled pita

BBQ Fries - \$40

bbq seasoning, charred scallion ranch

BLT Bites - \$70

Union Special Bread, pesto aioli, hickory smoked bacon

Bourbon Meatballs - \$60

pork and beef meatballs, herbed bourbon gravy

Buffalo Chicken Crostini - \$60

buffalo chicken rillette, blue cheese, celery, Union Special toast

Shrimp Cocktail - \$120

traditional poached shrimp cocktail with house cocktail sauce

Tuna Tataki - \$100

sesame seared tuna, tamari, ginger, seaweed salad

Charred Broccoli - \$60

tahini, mint, hazelnuts

Chicken Yakitori - \$70

marinated chicken thigh, scallion, tamari, house kewpie

Mini Falafel - \$80

served with whipped tahini and beet hummus

Chicken Bacon Ranch Flatbread - \$70

chicken confit, hickory smoked bacon, charred scallion ranch, cheddar

Spinach and Artichoke Flatbread - \$60

charred artichoke, baby spinach, white wine cream sauce, mozzarella

Salads

Garden Salad - \$70

greens, tomatoes, onions, cucumbers, charred scallion ranch

Seasonal Mixed Salad - \$70

mixed greens, with seasonal produce offerings and housemade dressing

Chorizo Avocado Salad - \$70

chorizo, avocado, cotija cheese, tomato, jalapeño, tortilla shards, iceberg, chipotle vinaigrette

Proteins

Flank Steak - \$180

Short Rib - \$180

Pan-Seared Salmon - \$190

Roasted Herb Chicken Breast - \$160

Falafel Platter - \$150

Starches and Vegetables

Cheese Grits - \$55

Fingerling Potatoes - \$55

garlic, rosemary

BBQ Fries - \$40

bbq potato chip seasoning, charred scallion ranch

Roasted Veggies - \$55

roasted red pepper sauce

Charred Broccoli - \$60
whipped tahini vinaigrette

Marinated Chickpea Salad - \$50
olive oil, garlic, lemon zest, chili flake

Chef-Attended Station Options

Available for buyout events. Additional Chef fee of \$150 per station

Beer Cheese Fondue - \$4 per person - 50 person min

dipping options: pretzel bites, kielbasa, celery

NC Oysters with Designated Shucker - \$300 (100ct)

chef's selection of North Carolina oysters, mignonette, cocktail sauce

Prime Rib Carving Station - \$400 per piece (serves about 30 guests)

served medium rare with horseradish crème

Filet Mignon Carving Station - \$350 per two loins (serves about 20 guests)

served medium rare with horseradish crème

Turkey Breast Carving Station - \$225 per two breasts (serves about 20 guests)

served with herbed gravy

Whole Cedar Planked Salmon Fillet - \$250 per two sides (serves about 20 guests)

served with charred lemon-dill aioli

Brunch Family Style Options

Each platter selection is intended to be shared amongst 4 guests

Lox Smørrebrød - \$28

capers, red onion, orange zest cream cheese, dill, Union Special sourdough

Avocado Toast - \$24

Union Special sourdough, cherry tomato, hazelnuts, red onion

French Toast Points - \$20

brioche, apples, apple butter

Seasonal Vegetarian Quiche - \$20

rotating selection of seasonal vegetables

Seasonal Non-Vegetarian Quiche - \$22

rotating selection of seasonal vegetables with optional bacon, sausage, or chorizo

Sweet Potato Hash \$24

salsa verde, chipotle crema, 63° egg, avocado

Shrimp and Grits - \$26

jumbo domestic shrimp, chorizo, 63° egg, cheese grits, pickled onion, salsa verde

Short Rib and Grits - \$32

cheese grits, braised short rib, rosemary gravy, 63° egg, potato strings

Brunch Family Style Sides

Biscuits and Jam \$12

Cheese Grits \$14

Hickory Smoked Bacon \$20

Sage Breakfast Sausage \$20

Brunch Buffet Options

Each platter selection is intended to be shared amongst 20 guests

Lox Smørrebrød - \$130

capers, red onion, orange zest cream cheese, dill, Union Special sourdough

Avocado Toast - \$110

Union Special sourdough, cherry tomato, hazelnuts, red onion

French Toast Points - \$90

brioche, apples, apple butter

Seasonal Vegetarian Quiche - \$90

rotating selection of seasonal vegetables

Seasonal Non-Vegetarian Quiche - \$100

rotating selection of seasonal vegetables with optional bacon, sausage, or chorizo

Sweet Potato Hash - \$110

salsa verde, chipotle crema, 63° egg, avocado

Shrimp and Grits - \$120

jumbo domestic shrimp, chorizo, 63° egg, cheese grits, pickled onion, salsa verde

Short Rib and Grits - \$150

cheese grits, braised short rib, rosemary gravy, 63° egg, potato strings

Brunch Buffet Sides

Biscuits and Jam \$55

Cheese Grits \$60

Hickory Smoked Bacon \$80

Sage Breakfast Sausage \$80