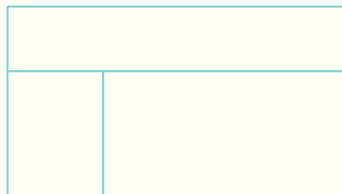


BRASS

UNION



APPETIZERS

Parsnip Soup:
crispy parsnip, olive oil - 6

Tomato Soup - 6

Kale Salad:
roasted garlic vinaigrette,
pecorino, red onion, garlic
croutons - 10

Chop Salad:
romaine, frisee, Great Hill blue
cheese, grape tomato,
asparagus, boiled egg,
jalapeño ranch dressing - 10

Cider Glazed Parsnips:
hazelnuts, arugula - 10

Warm Beet Salad:
ricotta & goat cheese,
frisee, hazelnuts,
hazelnut vinaigrette - 10

Mushroom Toast:
wild mushrooms, leeks, lightly
poached egg yolk, smoked
tomato aioli - 11

Brussels Sprouts:
caramelized onions, Vermont
cheddar cheese - 8

Daily Empanada:
accompanied by
hot sauce, crema - 10

Steak Tartare:
poached egg yolk, bloody mary
vinaigrette, toast - 12

Cod Cakes:
fresh local cod, no filler, citrus
aioli, fennel, garlic, blistered
tomato, olive - 12

Fried Calamari:
Rhode Island style,
hot peppers, tartar - 12

Conch Fritters:
smoked tomato aioli,
guava bbq sauce - 10

Mussels:
PEI mussels, roasted poblano
and coconut broth - 12

Dessert
Pecan Pie - 8
Cheese Cake - 8

SANDWICHES

Choripan:
Argentinean style "hot dog,"
chorizo, chimichurri,
Portuguese bun - 6

Kobe Beef Hot Dog:
pickled red cabbage, mustard - 8

Grilled Cheese & Tomato Soup:
herbed goat cheese, fig jam - 12

TLT:
smoked tofu, arugula, tomato,
kewpie mayo, fries - 12

BLT:
thick-cut bacon, arugula, tomato,
kewpie mayo, fries - 12

Corned Beef:
cheddar, coleslaw, Russian
dressing, rye, fries, pickle - 14

Grilled Pork Loin:
chili, arugula, kewpie mayo,
Portuguese bun, fries - 14

Cheeseburger:
grass-fed beef, Cabot cheddar,
onion marmalade, green aioli,
brioche bun, fries - 15

Lamb Burger:
caramelized fennel mayo, pickled
cucumber & carrot, frisee,
brioche bun, fries - 16

PASTAS

Mushroom Fettuccini:
wild mushrooms, squash, roasted
tomato, white wine, pecorino
Half - 12 / Full - 17

Ravioli:
ricotta & goat cheese, sweet
potato, tomato sauce, arugula,
pecorino - 14

Sausage & Artichoke:
spicy pork sausage, confit
artichokes, fettuccini, asparagus,
basil, roasted tomato
Half - 13 / Full - 19

LARGE PLATES

Farro & Roasted Squash:
brussel sprouts, pickled red
cabbage, poached egg - 12

Fish & Chips:
beer battered cod, house
slaw, fries - 17

Market Fish:
confit potatoes, roasted
cauliflower, kale - 17

Steak Frites:
7oz sirloin, herbed house
cut fries, petite salad,
steak sauce - 19

Roast Chicken Breast:
chicken confit risotto,
asparagus - 18

Grilled Lamb Sirloin:
broccoli rabe, aligot potatoes,
red wine demi - 19

SIDES - 6

House Cut Fries:
smoked tomato aioli

Garlic Mashed Potatoes

French Green Beans:
soy, chili

Roasted Cauliflower

Plantain Chips:
smoked tomato aioli,
house hot sauce, sweet chili

Cheese Plate
three artisan cheeses (ask your server)
fresh berries, toast, marmalade - 14



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. — BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

