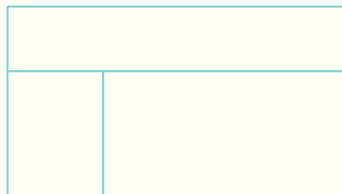


BRASS

UNION



APPETIZERS

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

Crab Salad:

lump crab, napa cabbage, piquillo pepper, corn, spinach, citrus vinaigrette – 13

Vegetable Chowder:

potato, corn, summer vegetables (vegan) – 6

Warm Beets:

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:

hot sauce, crema – 10

Steak Tartare:

poached egg yolk, bloody mary vinaigrette, toast – 12

Stuffed Clams:

count neck clams, chorizo, corn, smoked tomato aioli – 10

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

SANDWICHES

Choripan:

Argentinean style "hot dog," chorizo, chimichurri, Portuguese bun – 6

Kobe Beef Hot Dog:

pickled red cabbage, mustard – 8

TLT:

smoked tofu, arugula, tomato, kewpie mayo, fries – 12

BLT:

thick-cut bacon, arugula, tomato, kewpie mayo, fries – 12

Pulled Pork:

fries, house slaw, pickles, brioche - 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, summer squash, piquillo pepper, tomato sauce, parmesan

Small – 12 / Large – 17

Ravioli:

ricotta & goat cheese, sweet potato, tomato sauce, arugula, parmesan – 14

Linguini with Bacon & Peas:

bacon, peas, spinach, mint, parmesan

Small – 13 / Large – 19

Cheese Plate

three artisan cheeses (ask your server) fresh berries, toast, marmalade – 14

Dessert

Pecan Pie – 8

Cheese Cake - 8

LARGE PLATES

Mussels:

PEI mussels, roasted poblano and coconut broth – 12

Farro:

zucchini, summer 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 – 20

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

Mixed Summer Vegetables

Grilled Corn:

smoked tomato aioli, lime

Plantain Chips:

smoked tomato aioli, house hot sauce, sweet chili



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.

