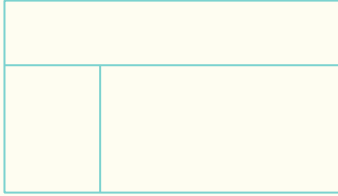


BRASS

UNION



<u>APPETIZERS</u>	<u>SANDWICHES</u>	<u>LARGE PLATES</u>
<p>Gazpacho: tomato, cucumber, plantain chips – 8</p>	<p>Choripan: Argentinean style "hot dog," chorizo, chimichurri, Portuguese pop bun – 6</p>	<p>Fish & Chips: beer battered cod, house slaw, fries – 17</p>
<p>Kale Salad: roasted garlic vinaigrette, pecorino, red onion, garlic croutons – 10</p>	<p>Kobe Beef Hot Dog: pickled red cabbage, mustard – 8</p>	<p>Market Fish: squash, zucchini, spinach – 17</p>
<p>Chop Salad: romaine, frisee, Great Hill blue cheese, grape tomato, asparagus, boiled egg, jalapeño ranch dressing – 10</p>	<p>Fried Catfish Sandwich: cormeal crusted catfish, tartar sauce, arugula, tomato – 14</p>	<p>Steak Frites: 7oz sirloin, herbed house cut fries, petite salad, steak sauce – 19</p>
<p>Warm Beet Salad: ricotta & goat cheese, frisee, hazelnut vinaigrette – 10</p>	<p>TLT: smoked tofu, arugula, tomato, kewpie mayo, fries – 12</p>	<p>Roast Chicken Breast: pea puree, peas, carrots, spring onion – 18</p>
<p>Mushroom Toast: wild mushrooms, leeks, lightly poached egg yolk, smoked tomato aioli – 11</p>	<p>BLT: thick-cut bacon, arugula, tomato, kewpie mayo, fries – 12</p>	<p>Grilled Lamb Sirloin: broccoli rabe, aligot potatoes, red wine demi – 19</p>
<p>Brussels Sprouts: caramelized onions, Vermont cheddar cheese – 8</p>	<p>Grilled Pork Loin Sandwich: chili, arugula, kewpie mayo, Portuguese bun, fries – 14</p>	<p>-----</p> <p>SIDES – 6</p>
<p>Daily Empanada: accompanied by hot sauce, crema – 10</p>	<p>Cheeseburger: grass-fed beef, Cabot cheddar, onion marmalade, green aioli, brioche bun, fries – 14</p>	<p>House Cut Fries: smoked tomato aioli</p> <p>-----</p>
<p>Steak Tartare: poached egg yolk, bloody mary vinaigrette, toast – 12</p>	<p>Lamb Burger: caramelized fennel mayo, pickled cucumber & carrot, frisee, brioche bun, fries – 15</p>	<p>Summer Vegetables</p> <p>-----</p>
<p>Stuffed Clams: chorizo, sweet corn, smoked tomato aioli – 10</p>	<p><u>PASTAS</u></p>	<p>French Green Beans: soy, chili</p> <p>-----</p>
<p>Cod Cakes: fresh local cod, no filler, citrus aioli, fennel, garlic, blistered tomato, olive – 12</p>	<p>Mushroom Fettuccini: wild mushrooms, squash, roasted tomato, white wine, pecorino Half – 11 / Full – 16</p>	<p>Grilled Corn smoked tomato aioli</p> <p>-----</p>
<p>Fried Calamari: Rhode Island style, tartar – 12</p>	<p>Ravioli: ricotta & goat cheese, sweet potato, tomato sauce, arugula, pecorino – 12</p>	<p>Roasted Cauliflower</p> <p>-----</p>
<p>Conch Fritters: smoked tomato aioli, guava bbq sauce – 10</p>	<p>Mussels & Linguine: spicy tomato sauce – 18</p>	<p>Plantain Chips: smoked tomato aioli, house hot sauce, sweet chili</p>
<p>Mussels: PEI mussels, roasted pablano and coconut broth – 12</p>	<p>Sausage & Artichoke: spicy pork sausage, confit artichokes, fettuccini, asparagus, basil, roasted tomato Half – 12 / Full – 18</p>	
<p>Desserts Chocolate Torte – 8 Peach Parfait - 8 Buttermilk Panna Cotta – 8</p>		<p>Cheese Plate three artisan cheeses (ask your server), fresh berries, toast, marmalade – 14</p>
		<p>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.</p>

