



BRASS

UNION

SALADS

Caesar Salad:
anchovy, garlic croutons,
caesar dressing – 10

Chop Salad:
romaine, grilled corn, grape
tomato, blue cheese, poblano
ranch – 12

Local Mixed Greens:
Mesclun greens, champagne
vinaigrette – 6

APPETIZERS

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

PEI Mussels:
green curry or marinara – 14

Stuffed Clams:
chorizo, smoked tomato
aioli – 10

Lamb Meatballs:
pepperonata, shaved
cheese – 10

Chicken Wings:
Buffalo or Jagermeister jerk,
carrot, celery, blue cheese – 10

Charcuterie Plate:
chicken liver pâté, chorizo
mousse, onion marmalade – 16

Add:

One Really Good Cheese – 5

Extra Bread – 2

SANDWICHES

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

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

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

SIDES – 6

House Cut Fries:
smoked tomato aioli

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

DESSERT

Earl Grey Crème Brulee- 8

Rhubarb Crisp
with strawberries and whipped
cream - 8

GRILLED PIZZA

Margherita:
fresh mozzarella, torn basil,
tomatoes – 12

Broccoli & Spinach:
alfredo sauce, parmesan – 15

**Veggie, Goat Cheese &
Honey:**
fire roasted peppers, broccoli –
14

Wild Mushroom:
sunny egg, grilled scallion,
pecorino – 16

Pepperoni:
marinara, mozzarella – 16

Buffalo Chicken:
crispy chicken, blue cheese,
pickled celery – 16

Lamb Meatball:
pepperonata, arugula – 16

Grilled Hanger Steak:
caramelized onion, blue cheese,
arugula, crispy shallot – 18

**For a gluten-free option,
substitute dough with fried
plantains! Ask you server!**