

UNION HILL KITCHEN

Executive Chef | Owner Alexis Hernandez

Appetizers

“Bacon & Eggs” 10 <i>deviled egg candied bacon</i>	Onion Dip 9 <i>thyme, sriracha</i>	Colombian Buñuelos (limited) 8 <i>cheese popovers</i>
Chorizo stuffed dates 8 <i>bacon, tomato, blue dressing</i>	Salmon Dip 10 <i>smoked salmon house cheese</i>	Tomato Basil Salad (limited) 11 <i>pesto, mozzarella, basil</i>
Roasted Cauliflower 9 <i>romesco, feta cream, scallion</i>	Potato Croquette 8 <i>parmesan, chorizo, scallion, mandarin chili sauce</i>	Sides: <i>Mushrooms Plantains</i> 6 each <i>Zucchini Squash Creamed Corn Asparagus</i>
Duo Onion Salmon Dip 16		

Entrees

Add Cheddar | Mushrooms | Bacon to Burgers +1.50 each substitution are additional as priced above

Salmon Caesar Salad <i>house crouton, paper onion, house dressing</i>	18
Grilled Chicken Chopped Salad <i>candied bacon, gorgonzola, red onion, tomato</i>	18
Filet Tip Noodle Salad <i>honey lime dressing, tomato, paper onion, gorgozola</i> (limited)	22
Union Hill Double Cheese Burger <i>oven tomato, cinnamon onion, garlic aioli</i>	17
Double Mofongo Burger * <i>plantain bacon mayo, oven tomato, red onion, garlic</i>	17
Double Smokehouse Burger * <i>crispy onion, cheddar, bacon, oven, mayo, BBQ sauce</i>	18
Onion Dip Double Burger <i>cheddar, crispy onion, oven tomato, aioli</i>	17
Salmon Burger* <i>oven tomato, pineapple slaw, garlic aioli</i>	17
Classic Cuban Pork <i>manchego black beans, rice, sweet plantains, garlic confit</i>	24
Lamb “Ropa Vieja” <i>curry, malfadine, tomato, burnt corn, parmesan, spinach</i>	26
Kale and Ricotta Mezzaluna <i>vegetable broth, english pea sun tomato, ricotta</i>	21
Portabella Ravioli <i>sun tomato, coriander mushroom jus, paper onion, crispy spinach</i>	22
Pasta & Provencal sauce <i>parmesan, brown butter (+Crab, or Shrimp +8)</i>	17
Hudson County Fried Chicken <i>garlic mash, brussels hash, piquant honey glaze</i>	19 ^{half} 24 ^{full}
BBQ Baby Ribs <i>baby back ribs, chili sauce, tomato</i>	29

Seafood

Maryland Crab Cake* <i>oven tomato, dill cream, pineapple slaw, corn, panko</i>	25
Norwegian Salmon* <i>pesto butter, cream corn, asparagus, garlic confit</i>	25
Sautéed Scallops* <i>creamed corn, onion char, lardons, sun tomato</i>	29

Our Chef has won best of Atlanta for “Best Chef” from GA Voice. He is also a Cutthroat Kitchen Champion! Watch episodes, “Crab’s of Steel” & “20,000 leagues under the prep table.” Chef Hernandez is also a certified Wine Consultant through the Court of Master Sommeliers.



Awards voted by OpenTable diners



Some items will have **limited availability** therefore, we may be sold out of some menu items. **20% gratuity added to parties of 5 or more.** If you find something unsatisfactory with your experience, please notify us at the moment, so we may correct the issue. Our Chef kindly asks you do not use your cell phones in the dining room.

We'll be happy to continue service once you've completed your call. 

*Please notify us of any food allergies. *Food items are cooked to order.
Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illness.*