

DINNER

January 25-29, 2023

SMALL PLATES + SHAREABLES

General Tso Confit Potatoes

crispy potatoes tossed in togarashi + general tso sauce + kimchi 10

can be made 

Charcuterie & Cheese Board

hand-selected and house cured artisan meats + artisan cheeses + pantry jam + house pickles + house accoutrements + union special bread 24

Market Salad  

mixed greens + local apples + hazelnuts + red onion + feta cheese + maple vinaigrette 12 (add grilled chicken +6; sautéed shrimp +8)

can be made 

Jerk Chicken & Rice Soup 

mirepoix + black beans + herbs + chicken stock 8

MAINS

 **Four Cheese Ravioli**

ricotta, smoked fontina, goat cheese & aged gouda + kale + grape tomatoes + parmesan broth 20

Pairing: Chardonnay, Glenelly 'Estate' 2019 (South Africa)

  **Fox Farm Mushroom Curry**

smoked local mushroom mix + root vegetables + green chickpeas + butternut squash + curry broth 18

(add grilled chicken +6; sautéed shrimp +8)

Pairing: Gewurztraminer, Heinz Eifel 'Shine' 2021 (Rheinhessen, Germany)

Catfish & Grits 

n.c. catfish + fox farm mushrooms + andouille sausage + mirepoix + tomato broth + cheesy grits + fresh herbs 25

Pairing: Prosecco, Tiamo N/V (Italy)

Beef & Pork Bolognese

hand cut fettuccine + mirepoix + beef & pork ragout + swiss chard + tomato + herb ricotta + breadcrumbs 19 (add fox farm mushroom mix +6)

Pairing: Chianti Classico, Monterotondino 2018 (Italy)

SANDWICHES

served with house cut fries du jour or side salad ~ add bacon +4; avocado +4; egg +1.5

***Neighborhood Burger**

7 oz choice ground beef + smoked fontina + house pickles + red onions + arugula + burger sauce + union special brioche 17

Pairing: Cabernet Sauvignon, Martin Ray 2020 (Napa, CA)

Black Garlic Mushroom Melt 

red onions + black garlic vinaigrette + whipped brie cheese + arugula + fox farm mushrooms + union special sourdough 17

Pairing: Pinot Noir, Michael Pozzan 2018 (Carneros, CA)

 gluten free

 vegetarian

 vegan

Due to the size of our restaurant, guests are kindly asked to abide by the following seating durations.

Please let us know if you need more time, and we will do our best to accommodate.

1-2 ppl - 1 hr 30 min

3-5 ppl - 1 hr 45 min

6-8 ppl - 2 hr

*Denotes raw or rare preparation. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 20% gratuity will be added to parties of six or more. Plates reserves the right to add 20% gratuity to unsigned or missing credit card receipts.