

THE UNION

A UniverCity Cabaret & grille

RE-OPENING HOURS OF OPERATION



MONDAY - CLOSED

**VISIT ONE OF OUR OTHER MILLENNIUM
RESTAURANT LOCATIONS TO ENJOY
DINNER AND DRINKS!**



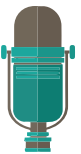
TUESDAY - 3:00 - 10:00

BAR OPEN LATER!



WEDNESDAY - 3:00 - 10:00

BAR OPEN LATER!



THURSDAY - 3:00 - 10:00

BAR OPEN LATER!



FRIDAY - 3:00 - 11:00

BAR OPEN LATER!



SATURDAY 3:00 - 11:00

BAR OPEN LATER!



SUNDAY - CLOSED

**VISIT ONE OF OUR OTHER MILLENNIUM
RESTAURANT LOCATIONS TO ENJOY
DINNER AND DRINKS!**

MENU

STARTERS

**FOR YOU OR
TO SHARE WITH
YOUR FRIENDS**

SHAWARMA SPICED CHICKEN WINGS

coconut & shawarma marinated, lightly deep fried then char-grilled, with a choice of house bbq sauces | 10.95

POPCORN FRIED OKRA

southern-style breaded okra bites served with dynamite sauce | 6.95

SPINACH ARTICHOKE DIP

house-made, creamy blend of spinach, roasted pepper & cheese, served with mackenzie's baguette | 8.95

MAKE IT DELUXE WITH TOMATO & BACON 1.50

BBQ POPCORN CAULIFLOWER

cauliflower, lightly breaded and fried, served with sweet and tangy pineapple bbq sauce | 9.95

LOBSTER FONDUE

lobster meat in thick cheese fondue with scallions & roasted red peppers, served with sliced mackenzie's baguette | 9.95



ELECTRIC GOAT'S CHEESE

baked goat's cheese served with tomato basil sauce and warm bread | 8.95



PORTOBELLO FRIES

parmesan-fennel breaded portobello mushroom strips, served with curried mustard sauce | 8.95

RIB TIPS

a pound of dry-rubbed pork rib tips, with a choice of house bbq sauces... & some wet-naps | 9.95 **GF**

BAKED FLATBREAD

stone baked flatbread topped with smoked brisket, hickory chicken, roasted corn & black bean salsa, white cheddar, drizzled with cajun dirty sauce and green onion | 11.50



UNION FAVORITES GLUTEN FREE - GF

Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

**KICK IT OFF
WITH SOMETHING
SIMPLE &
DELICIOUS**

**SOUP &
SALAD**



CHICKEN GUMBO

slow cooked andouille and filé spiced stew
studded with pulled chicken and vegetables 3.50
cup | 4.95 bowl

FEATURE SOUP OF THE DAY

3.50 cup | 4.95 bowl

SWEET POTATO BISQUE

rich vegetarian purée of sweet potato, spice and a
touch of cream 3.50 cup | 4.95 bowl **GF**



ADD GRILLED CHICKEN | 3.99

SALMON OR SHRIMP | 6.99

GARDENER'S SALAD

spring greens, tomatoes, red onions, and cucumbers,
topped with shaved parmesan and creamy
herb dressing | side 4.95 entree 8.95

ROASTED ARTICHOKE SALAD

roasted artichoke hearts, peppers, tomatoes, kalamata
olives, red onions, basil, feta, dressed with olive oil and
balsamic vinegar | 10.95 **GF**

SOUTHWESTERN CAESAR

romaine tossed in our mild chipotle caesar dressing
with shaved parmesan and house croutons, topped
with roasted sweet corn & black bean salsa, and baby
heirloom tomatoes | side 4.95 entree 9.95

FLAKED SALMON SALAD

a bed of romaine and mixed spring greens topped with
brown sugar smoked salmon, red onion, tomato, and
crispy fried capers, served with cucumber yogurt
dressing | 10.95 **GF**

APPLE & WHEAT BERRY SALAD

crisp blend of broccoli, kale, cabbage, cauliflower, radish,
and carrot, topped with apple wheat berry couscous,
radish, cucumber, and shoestring sweet potatoes with a
white balsamic dressing | 9.95



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SANDS & BURGERS

**ALL SANDS AND BURGERS
SERVED WITH A PICKLE AND YOUR
CHOICE OF SALT- N- PEPPER
KETTLE CHIPS OR FRIES**

**UPGRADE TO
SWEET POTATO FRIES 1.00
FAMOUS PORTOBELLO FRIES 3.00**

**GLUTEN FREE BUNS AVAILABLE
UPON REQUEST 1.00**

BLACKENED CHICKEN

blackened chicken breast topped with provolone and roasted corn salsa, served on an ancient grain bun with bacon, lettuce, tomato, onion, and cajun dressing | 10.95

***MAKE IT A WRAP FOR NO EXTRA CHARGE**



GREEN TOMATO BLT

cornmeal dusted-fried green tomatoes, thick sliced bacon, lettuce, and old-fashion mayo on toasted sourdough bread | 9.95

***HALF SANDWICH & CUP OF SOUP FOR SAME PRICE**

CAROLINA GOLD SANDWICH

pulled pork topped with grilled sweet corn slaw and house made carolina bbq sauce on a toasted brioche bun | 10.95

***HALF SANDWICH & CUP OF SOUP FOR SAME PRICE**



SALMON BAGUETTE

brown sugar smoked salmon, melted monterey jack, lettuce, tomato, and roasted garlic cream cheese, served open-faced on a mackenzie's baguette | 10.95

CORDON BLEU

house breaded chicken breast fried golden brown, topped with shaved ham, tomato, melted swiss cheese, and bleu cheese dressing, served on a toasted ancient grain bun | 11.95

GRILLED VEGETABLE GYRO

grilled zucchini, summer squash, red pepper, and red onion, seasoned and served on flatbread with roasted garlic hummus and cucumber sauce | 10.95

ADD GRILLED CHICKEN 3.99 | SALMON OR SHRIMP 6.99

DOUBLE BLANCO BURGER

two 4oz. steak patties, each topped with monterey jack cheese, stacked with tomato, cilantro, jalapeños, and seasoned creamy herb dressing, served on a brioche bun | 11.95

MUSHROOM, BACON, & SWISS BURGER

steak burger topped with mushrooms, bacon, and swiss on a brioche bun, with lettuce, tomato, onion | 12.95

KIMCHI BURGER

steak burger with korean pineapple bbq sauce, quick pickled cucumber and kimchi, served on a brioche bun with fried wontons | 13.95



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BBQ DONE THE RIGHT WAY...

BBQ GF
KOREAN
KANSAS CITY
CAROLINA
CHIPOTLE
BOURBON COUNTY

*bourbon county not gluten free

**BBQ &
SIDES**

BBQ PLATES SERVED WITH YOUR CHOICE OF TWO SIDES AND ASSORTED SAUCES

SMOKED BRISKET

smoked and slow roasted beef brisket | 18.95 **GF**



KANSAS CITY RIBS

a pound of slow braised kc style bbq pork ribs with chef's signature dry-rub | 16.95 **GF**

ST. LOUIS RIBS

a pound of slow braised ribs served st. louis style, slathered with house made bbq sauce | 16.95 **GF**

CAROLINA PULLED PORK

hickory pork shoulder, grain mustard and apple cider vinegar braised | 14.95 **GF**

SAUSAGE DUO

smoked sausage & char-grilled andouille | 14.95 **GF**

DOUBLE (2 meats!!)

grilled smoked sausage, kc ribs | 16.95 **GF**

ROAD TRIP (3 meats!!!)

brisket, carolina pulled pork, kc ribs | 19.95 **GF**

BARNYARD (4 meats!!!!)

1/2 pound ribs, carolina pork shoulder, beef brisket, char-grilled sausage | 21.95 **GF**

SIDES

RED BEANS & RICE 2.95

CORN BREAD 2.95

MAC-N-CHEESE 4.95

CHEF'S FEATURE VEGETABLE 2.95 **GF**

POBLANO & WHITE CHEDDAR GRITS 2.95 **GF**

SMASHED FRIED REDSKIN POTATOES 2.95

APPLE & WHEAT BERRY COUSCOUS 2.95

SWEET POTATO MASH 2.95 **GF**

BUTTERMILK POTATO MASH 2.95 **GF**



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PLATES & PLATTERS

THE MAIN EVENT...

SOUTHERN SMOTHERED CHICKEN

grilled chicken breasts smothered with sauteed onions-pepper cheese sauce and roasted corn salsa, served with wild rice and vegetables | 18.95



THE FRENCH QUARTER

OUR TAKE ON A STEAK OSCAR! beef tenderloin steak, grilled-to-order topped with house-made crab cake, avocado hollandaise, served with fried & smashed redskins and sauteed asparagus | 21.95

UNION GUMBO

spiced shrimp, pulled chicken, char-grilled andouille, and crawfish stew with okra, sweet peppers, red beans & rice and filé | 19.95

BOURBON MUSTARD SALMON

grilled atlantic salmon glazed with grain mustard & bourbon sauce, served with wheat berry couscous and vegetable | 18.95



BLACKENED CHICKEN PASTA

cajun grilled chicken & andouille sausage with cavatappi and vegetables tossed in cream sauce and topped with corn salsa | 17.95

SOUTHERN SHRIMP & GRITS

jumbo shrimp cooked in a cajun bbq butter sauce with andouille sausage, served over poblano pepper & white cheddar grits | 18.95

BROWN RICE BOWL

brown rice topped with korean BBQ braised jackfruit, kale, radish & carrot slaw, tamari scallion broth, and kimchi | 16.95 **GF**

ADD GRILLED CHICKEN 3.99 | SALMON OR SHRIMP 6.99

HAM AND CHEESE MAC

rustic-cut corkscrew pasta and diced ham tossed in cheddar cheese sauce, topped with sharp cheddar and bread crumbs | 13.95

LOBSTER & SHRIMP MAC

maine lobster, spiced shrimp, rustic-cut cork screw pasta, sharp white cheddar cream, and toasted garlic bread crumbs | 17.95

VEGAN MAC

rustic-cut corkscrew pasta tossed in house-made plant-based cream sauce and topped with vegan cheddar shreds & crispy bread crumbs | 13.95



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