

# FARM TO TABLE FARE

## SNACKS

Warm Marinated Olives \* | 6  
Smoked Salmon “Tartar”, Cucumber,  
Radish, Ricotta, Toasted Bread | 10  
House Cut Kennebec Fries, Herbs, Sea Salt | 6  
Crispy Pig Ears, Spicy Aioli | 8  
Fried Padron Peppers, Sherry Vinaigrette | 8  
Golden State Spicy Wings \* | 8

## CHARCUTERIE

2 for 11 or 4 for 18  
Spicy Coppa, Molinari, San Francisco: creamy & warm  
Mortadella, Columbus, San Francisco : full body  
Sopressata, Zoe’s, Santa Rosa : scent of clove, full flavor  
Finocchiona, Zoe’s, Santa Rosa : sweet fennel

## artisanal CHEESES

3 for 15 or 5 for 23  
Estero Gold, Valley Ford Cheese Co. (cow)  
Truffle Tremor, Cypress Grove (goat)  
San Andreas, Bellwether Farms (sheep)  
Just Original Blue, Point Reyes (cow)  
Cowabunga, Bohemian Creamery (cow)

## SIDES

Handcrafted Seasonal Soup | 5  
Roasted Local Root Vegetables, Herb Goat Cheese,  
Hazelnuts, Watermelon Radish \* | 9  
Grilled Cheese Sandwich, Bellwether Carmody,  
Tomato Jam (add bacon) | 8 / 11

Executive Chef : Paul Burzlaff

Chef de Cuisine : Brandon Breazeale

Proprietor : David Hunsaker

## SALADS

Smoked Trout, Frisee,  
Avocado, Radish, Almond \* 12  
Quinoa, Arugula, Roasted Carrots, Fennel,  
Pine Nuts, Lemon Vinaigrette \* 11  
Little Gems, Summer Squash, Hazelnuts, Radish,  
Blue Cheese, Herb Buttermilk \* 12

## small PLATES

Housemade Pork Sausage Slider, Stone  
Fruit Mostarda | 13  
Seared Local Wild King Salmon, Warm Potato  
Salad, Maitake Mushrooms, Blue Lake Beans \* | 20  
Pacific Caught Fish & Chips, Lagunitas IPA Beer  
Batter, Caper Aioli | 13  
Chicken Confit Tacos, Pickled Fresno Chilies,  
Smoked Crema, Crispy Shoestring Potatoes | 12  
Housemade Ricotta Gnocchi, Heirloom Tomatoes,  
Charred Creamed Corn, Toasted Almonds | 14  
Grilled Niman Hanger Steak, Bread Salad, Squash,  
Gypsy Peppers, Tomatillo Romesco | 21

## SWEETS

Strawberries and Cream,  
Balsamic, Shortcake Crumble | 8  
Affogato, 3 Twins Vanilla Ice Cream, Espresso \* | 7  
Beer Float, 3 Twins Vanilla Ice Cream,  
Old Rasputin Imperial Stout | 8  
Flourless Chocolate Cake, Nutella, Housemade  
Mint Crème Fraiche Ice Cream \* | 8  
Classic Root Beer Float, 3 Twins Vanilla Ice Cream,  
Virgil’s Root Beer \* | 5  
Ice Cream Sandwich, Housemade Cookie,  
Seasonal 3 Twins Ice Cream | 6  
31<sup>st</sup> Union Housemade Lemoncello | 8

\$2 cake/cupcake fee per person for desserts brought into 31<sup>st</sup> Union

### Acme bread available upon request

\*WHILE THESE ITEMS ARE **GLUTEN FREE**, OUR KITCHEN IS NOT EXCLUSIVELY GLUTEN FREE.  
WE MAKE EVERY EFFORT TO AVOID CROSS CONTAMINATION, BUT THAT CANNOT BE GUARANTEED.

20% Gratuity will be added to tables of 6 or more  
7/30/14

## DAILY SPECIALS

TUESDAY Seasonal Risotto | 12  
WEDNESDAY Niman Ranch Pork Belly | 14  
THURSDAY Fritto Misto | 13  
FRIDAY 31<sup>st</sup> Union Niman Ranch Burger w/Fries | 15  
SATURDAY Fried Chicken | 14  
SUNDAY Housemade Pasta | 14

## THE 31<sup>ST</sup> UNION CREED

We are LOCAVORES. We believe in QUALITY. We believe  
in HARD WORK. We know that life is more FUN when  
shared with FRIENDS. We are thankful for our  
COMMUNITY. We believe in being part of the SOLUTION.  
We work for SUSTAINABILITY. We value FAMILY. We know  
that LOVE makes the world go round. We believe that life  
is too short not to follow your DREAMS. WE are 31<sup>st</sup>  
UNION. We are GRATEFUL for your patronage. THANK  
YOU for being part of our story.

