FOOD + DRINK

31ST UNION

SAN MATEO, CA

FARM TO TABLE LUNCH FARE

We source 90% of what comes out of the kitchen from the Golden State of California. We never compromise our quality, freshness or support of our local purveyors.

SNACKS

"Chips & Dip", Kennebec Potatoes, Ricotta-Celery Root Puree | 6
House Cut Fries, Herbs, Sea Salt | 6
Bellwether Carmody Grilled Cheese, Tomato Jam (Add bacon) 8 | 11
Grilled Asparagus, Avocado Crème, Pancetta, Cured Egg Yolk, Bread Crumbs | 12
Handcrafted Seasonal Soup | 6

SALADS

Marinated Organic Chioggia Beets, Chicories, Burrata, Hazelnuts * | 12
Quinoa, Arugula, Roasted Carrots, Fennel, Meyer Lemon Vinaigrette * | 11

THE 31st 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 31st UNION. We are GRATEFUL for your patronage. THANK YOU for being part of our story.

small PLATES

Housemade Pork Sausage Sliders, Aioli, Arugula | 13
Yellowtail Jack Ceviche Tostadas, Pickled Red Onion, Guajillo Salsa | 13
Pacific Caught Fish & Chips, Lagunitas IPA Beer Batter, Caper Aioli | 13
Seasonal Risotto | 11
Pan Seared Local Halibut, Petit Potatoes, Trumpet Mushrooms, Crispy Artichokes, Smokey Brodo | 22
31st Union Niman Ranch Burger w/Fries | 16
Housemade Ricotta Gnocchi, Broccoli Rabe, Cipollini Onion, Pickled Walnuts | 15

SWEETS

Peanut Butter Bar, TCHO Chocolate Ice Cream, Salted Caramel Sauce, Peanuts | 8
Affogato, 3 Twins Vanilla Ice Cream, Espresso *| 7
Organic Strawberry Panna Cotta, Almonds, Basil Crème * | 8
Classic Root Beer Float, 3 Twins Vanilla Ice Cream, Virgil's Root Beer * | 6
31st Union Housemade Lemonchello | 8

DRINKS

Coke, Diet Coke, Sprite | 3
Virgil's Root Beer / Reed's Ginger Beer | 4
Lavender Soda / Blood Orange Soda | 4
Lemonade / Ice Tea | 3
Monarch Sparkling Water | 4
Wine – please see list

Acme bread & tap water 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.

$2 cake/cupcake fee per person for desserts brought into 31st Union

20% Gratuity will be added to tables of 6 or more 4/16/15

Executive Chef : Paul Burzlaff Chef de Cuisine : Brandon Breazeale Proprietor : David Hunsaker