

PRIDE BRUNCH

SUNDAY, JUNE 19, 2022
11:30 AM – 3:00 PM

STARTERS

BAKED BRIE mixed berry compote, arugula & crostini 16

BACON & POACHED EGG SALAD frisée, tomato, avocado, focaccia croutons & garlic-parmesan dressing 15

PORK TAMALE with salsa criolla 14

FRIED OYSTERS with remoulade 17

SNAPPER CEVICHE with crispy tostones & avocado 17

CRAB DIP with old bay house chips 13

MAINS

TEXAS FRENCH TOAST whipped cream, maple syrup & berry compote 19

ULTIMATE AVOCADO TOAST bacon, tomato, onions, fried egg & everything seasoning 23

LOCAL SNAPPER pea puree & summer vegetable succotash 31

LURÍN SANDWICH roasted pork, fried sweet potato, & red onion slaw in a ciabatta roll with house chips 24

GRILLED FLAT IRON STEAK SALAD spring mix lettuce, green beans, potatoes, tomato & mustard vinaigrette 29

CHICKEN & WAFFLES crispy breaded chicken breast with maple syrup & hot sauce 27

BAKED EGGS creamy leeks, pancetta, spinach with crispy potato hash 24

SPRING RAVIOLI pesto, blistered tomato, asparagus, peas & parmesan 27

SIDES

HOUSEMADE FRENCH FRIES 7

CRISPY POTATO HASH 7

BREAD BASKET with house butter & olive oil 7

SAUTEED GARLIC SPINACH 7

SWEET ENDINGS

WARM CINNAMON ROLLS 11

HOMEMADE ICE CREAMS OR SORBETS 4

APPLE EMPANADAS
with cinnamon ice cream 12

STRAWBERRY SHORTCAKE TRIFLE vanilla cake, strawberry sauce & whipped cream 11

BOTTOMLESS DRINKS 24

MIMOSAS
BLOODY MARY
APEROL SPRITZ



CHEF CHRISTIE TENAUD

20% gratuity added for parties of 6 or more.

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.