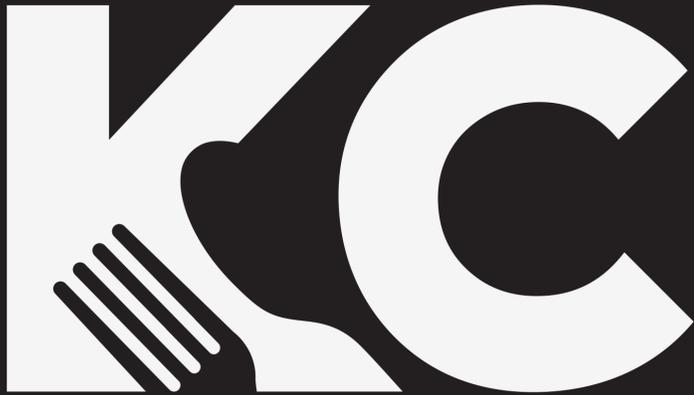


PIERPONT'S
AT UNION STATION



RESTAURANT
WEEK 2022

January 14th - 23rd, 2022

*Thank you for choosing to spend
restaurant week with us!*

A portion of all proceeds benefit
Guadalupe Centers.

#KCRW2022

Executive Chef: Patrick Williams
Senior Chef de Cuisine: Matt Barnes
General Manager: Tim Watters



@pierpontos

Stay connected with Pierpont's
to learn about upcoming events
including: wine tastings,
chef's dinners, special events,
and announcements about
The Conductor Club.

MENU \$45 select one per course

FIRST

Caesar Salad

romaine hearts, shaved parmesan,
herb croutons, caesar dressing

Wedge Salad ^{gf}

bacon, chives, cherry tomatoes, blue cheese,
lemon parmesan dressing

Spinach Salad ^{gf}

pickled peaches, blueberries, almonds,
sherry-molasses vinaigrette

Blue Crab & Sweet Corn Bisque

poblano corn salsa

SECOND

Burgundy Braised Beef

roasted garlic whipped potatoes, carrots, pearl onions,
white mushrooms, horseradish gremolata

Harissa Cauliflower ^{vg}

farro, almonds, spinach, tart cherries

Southern Fried Quail

sharp cheddar grits, collard greens, black eyed pea gravy

Pan-Seared Salmon ^{gf}

roasted red peppers, yukon gold potatoes,
cremini mushrooms, guajillo vodka sauce

5oz Filet Mignon ^{gf} + \$5

roasted garlic whipped potatoes, asparagus

STEAK ENHANCEMENTS

6oz Canadian Lobster Tail ^{gf} + \$35

Bone Marrow Butter ^{gf} + \$3

Scallops (2) ^{gf} + \$16

Cognac Demi-Glace + \$3

Grilled Shrimp (3) ^{gf} + \$9

Au Poivre + \$6

Blue Cheese Cream ^{gf v} + \$5

Oscar ^{gf} + \$15

Whiskey-Bacon Jam ^{gf} + \$3

Coffee & Ancho Chili Rub ^{gf} + \$6
with grand marnier butter

THIRD

Black Forest Mousse

chocolate cake, chocolate mousse,
amarena cherries, chantilly cream

Horchata Crème Brûlée

fresh strawberries, milk crumb

Salted Caramel Apple Crisp

vanilla ice cream

gf - gluten free v - vegetarian vg - vegan

*contains, or many contain, raw or uncooked ingredients. consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

PIERPONT'S

AT UNION STATION



BRUNCH

January 14th - 23rd, 2022

\$15 (includes one starter & one entree)

STARTERS

Cinnamon Roll Coffee Cake ^v

baked with brown sugar & cinnamon, vanilla glaze

Fruit Salad ^{gf}

fresh cantaloupe, honeydew, pineapple,
strawberries, blueberries, blackberries

ENTREES

Chorizo Biscuit Casserole

buttermilk biscuits, chorizo, eggs, poblano, sweet onions,
cotija, served with breakfast potatoes

Shrimp & Grits

jumbo shrimp, creole tomato sauce,
sharp cheddar grits

Sweet Potato Breakfast Hash ^{gf (v available)}

two eggs any style, house-made sausage, cumin crème fraiche, cotija
(v – tempeh, black beans, cumin crème fraiche, cotija)

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