

Under THE Moon



STARTERS

SOUP OF THE DAY

changes daily • 9

CRISPY BRUSSELS

brussels sprouts, garlic aioli • 14

MARGHERITA FLATBREAD

roasted tomatoes, garlic, basil
fresh mozzarella, pecorino • 15

KOREAN BEEF BAO BUN

marinated short rib, kimchi • 18

ARTICHOKE RICE BALLS

arborio rice, asiago, parmesan,
cheddar, blue cheese, basil aioli • 12

DUCK MAC N CHEESE

duck confit, smoked gouda, cherries • 16

SZECHUAN WINGS

garlic, soy sauce, fresh ginger, sesame
oil, pineapple salsa • 16

VEGAN VEGGIE EMPANADAS

vegetable medley, chick peas • 12

BEEF EMPANADAS

chimichurri • 12

HANDHELDS

Served with Parmesan Truffle Fries
Side Salad Substitute 2.5

CUBAN

roasted pork, ham, swiss, pickles,
mustard mayo • 16

BUTTERMILK FRIED CHICKEN

organic chicken, spicy slaw, pickles • 16

SWEET POTATO QUINOA BURGER

sweet potato, quinoa, black beans,
chipotle aioli • 15

CHILLED HOUSE ROASTED TURKEY

fresh baked french baguette, roasted turkey
breast, smoked gouda, avocado mash, crispy
bacon, red pepper onion chutney • 16

GRASS-FED WAGYU BURGER

8oz wagyu, lettuce, tomato, onions • 17
\$1.50 per item: swiss, cooper american, goat,
blue, mushrooms, caramelized onions, bacon,
pork roll, fried egg

tacos

2 Tacos served with Parmesan Truffle Fries
Side Salad Substitute 2.5

DIRTY TACOS

marinated shredded
flank steak, au jus, cotija,
peppers, onions, pickled
onions, cilantro • 18

BLACKENED FISH TACOS

blackened fish,
pineapple salsa,
chipotle aioli • 16

SALADS

🌙 BABY KALE CAESAR

polenta croutons, housemade caesar
dressing, grated parmesan • 14

🌙 SPINACH & STRAWBERRY

baby spinach, strawberries,
candied pecans, goat cheese,
housemade balsamic • 14

🌙 LEAFLESS GREEK

tomato, pepper, red onion, cucumber,
kalamata olives, feta, housemade
greek vinaigrette • 16

🌙 **ADD:** organic
chicken 8 •
shrimp 12 • strip
steak 14 • wild
salmon 14

heartier

CHICKEN MILANESE

panko crusted organic
chicken breast, baby
kale, parmesan, cherry
tomatoes, lemon, red
onion • 26

ROPA VIEJA

cuban style shredded
beef stew, rice, black
beans, tostones • 32

NOODLE BOWL

scallion, pepper,
mushroom, ginger,
cabbage, carrot, onion
teriyaki, sambal • 18
ADD: organic chicken 8 •
shrimp 12

AVOCADO TOAST

avocado, pea, tarragon
honey, radish • 16
ADD: two eggs • 3

brunch

saturdays & sundays only • 10 - 4 PM

🌙 STRIP STEAK & EGGS

8 oz strip steak, two
eggs any style, peppers,
onions, potatoes • 28

FRIED CHICKEN & WAFFLE

one egg any style, sriracha
honey • 20

BELGIAN WAFFLE

fruit, house whipped cream • 12

🌙 HUEVOS RANCHEROS

two eggs any style,
home potatoes,
cheddar cheese,
bacon, black beans,
ranchero • 18

LEMON MARSCAPONE FRENCH TOAST

blueberry, lemon, fresh
whipped cream • 16

CROISSANT BENEDICTS

PORK ROLL BENEDICT

two poached eggs,
hollandaise sauce • 14

FLORENTINE BENEDICT

two poached eggs, spinach,
tomato, hollandaise • 14

a la
carte

TWO EGGS 5 • BACON 6 • PORK ROLL 5 • HOME POTATOES 6 • TOAST 3.5 • BERRIES 6

TAPAS TOWER

SELECT THREE • 35

☾ WHIPPED RICOTTA

farm fresh ricotta, sea salt, honey, crostini

POLENTA FRIES

fried polenta, san marzano marinara, blue cheese

TORTILLA ESPANOLA

spanish style potato pancake, chipotle aioli

PATATAS BRAVAS

fried potatoes, chipotle aioli

☾ CAZUELA DE QUESO

roasted goat cheese, san marzano marinara, caramelized onions

PORK BELLY BITES

jalapeño slaw, soy glaze

☾ SETAS SALVAJES

wild mushrooms

BACON WRAPPED DATES

bacon, medjool dates, blue cheese, cajun cream sauce

☾ GAMBAS AL AJILLO

shrimp, garlic, lemon, paprika

TOSTONES CON ROPA VIEJA

fried green plantains, cuban shredded beef stew

BRAISED SHORT RIBS

blue cheese, mashed potatoes

☾ STRIP STEAK

chimichurri, mashed potatoes

espresso bar

FRESH BREW • 3

AMERICANO • 4

CAPPUCCINO • 6

CAFFÈ LATTE • 6

SINGLE ESPRESSO • 3

DOUBLE ESPRESSO • 6

HOT TEA • 4

AFFOGATO • 8

WHOLE & OAT MILK AVAILABLE

BEVERAGES

FRESH BLENDED LEMONADE • 5

Fresh squeezed blend of strawberry, pineapple, watermelon & lemon

FOUNTAIN SODA • 3

Pepsi / Diet Pepsi / Ginger Ale / Raspberry Iced Tea / Unsweetened Iced Tea

SANGRIA

PITCHER OF FRESH FRUITS, PUREÉ & JUICES • 10

Ask your server about our homemade sangria mix. Pair with your own bottle or purchase one of our Unionville wine selections.

 @underthemooncafe

 @underthemooncatering

☾ = can be gluten free, ask your server

SCAN FOR
EVENTS, WEEKLY
SPECIALS, LIVE
MUSIC & MORE!



ASK US ABOUT CATERING YOUR NEXT EVENT!

Our kitchen is not a nut free or gluten free kitchen. Please advise your server of any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Gratuity of 20% is added to parties of 6 or more.