

Small

Beet Cured Gravlax – 15

Irish moss panna cotta, rooftop honey caviar,
frisée, pistachio, squid ink tuille

Baby Bok Choy and Chard – 19

XO, crispy shallot,
king oyster mushroom, black garlic aioli

Sweet Potato Sope – 11

seitan, cattle bean succotash,
radish emulsion, red fresno hot sauce

Charred Nantucket Squid – 20

anchovies, picked herbs,
Broad Arrow Farms culatello,
confit fennel, carrot gel

Casco Bay Scallops (3) – 26

kelp, Siberian caviar,
waffle chip, lobster roe

Shared

Regional Oysters

1/2 dozen – 18 / dozen – 36
elderberry mignonette foam or
house cocktail sauce, kelp, lemon

Peel and Eat Allagash White Poached Gulf Shrimp (4) – 18

house cocktail sauce,
preserved lemon aioli, parsley

Charcuterie – 29

selection of cured meats, accoutrements,
Maine crisp crackers

Heritage Grain Bread – 9

sea salted rooftop honey butter,
golden raisins, cracked peppercorn

Habanero-Mustard Chicken Wings (5) – 17

Carolina habanero-mustard glaze,
garden herb dip, radishes and turnips

Hand Cut Maine Fries – 9

truffle aioli
add smoked bacon powder – 3
add malt vinegar powder – 2

Medium

Farm Salad – 13

garden greens, rhubarb, red onion,
sunflower seeds, quinoa, celery vinaigrette
add chicken breast – 9
add Maine lobster – MP

Handmade Ricotta Cavatelli small – 14 / large – 28

Casco Bay butter,
squid ink cured duck egg yolk, truffle salt
add Maine lobster – MP

Fregola with Clams – 21

Broad Arrow Farms 'nduja, saffron broth,
Dandelion Spring Farms spinach

American Wagyu Hanger Steak – 37

native mushrooms, burnt shallot,
potato foam, elderberry bordelaise
add Maine lobster – MP

UNION Burger – 20

smashed Caldwell Farms beef, truffle dijonnaise,
arugula, pickled red onion, waffle chips
add sharp white cheddar – 3
add hand cut fries – 4

Desserts

Regional Cheese Plate – 18

two regional cheeses, honeycomb,
maine crisps, seasonal fruit, candied walnuts

Chocolate Torte – 11

cocoa sherbet, white chocolate anglaise

Elderflower Mousse – 11

strawberry, black pepper meringue, basil

Rhubarb Cobbler – 11

vanilla crumble, ginger gelato



Executive Chef, Christian Bassett