

Starters

HALF DOZEN REGIONAL OYSTERS* — 24

elderberry mignonette foam or cocktail sauce, kelp

CHARCUTERIE — 25

selection of three meats, fennel dijon, blueberry-walnut crisp, compote (gf)

FARM SALAD — 13

garden greens, rhubarb, quinoa, sunflower seeds, red onion, celery vinaigrette

SALAD OF LITTLE GEM — 14

anchovy, calabrian chili, pecorino romano, walnut, garlic breadcrumb

NEW ENGLAND MOLASSES CORNBREAD — 9

sea salt and rooftop honey butter

BEET CURED GRAVLAX — 17

irish moss panna cotta, honey "caviar", pistachio, squid ink

HABANERO-MUSTARD GRILLED CHICKEN WINGS — 17

garden herb dip, radish, turnips

CONFIT MUSHROOM TOAST — 24

Standard Baking Co. miche, whipped herb ricotta

Mains

SQUASH GNUDI — 27

native mushrooms, soubise, grana padano (v)

ROULADE OF CHICKEN* — 29

coriander-honey roasted carrot, chickpea, veloute' (gf)

MAINE DAYBOAT SCALLOPS* — 39

kombu-mushroom risotto, sesame furikake, Fiore olive oil (gf)

GULF OF MAINE BOUILLABAISSÉ* — 35

mussels, white fish, littleneck clams, aroostook new potato, tomato nage, sourdough

WHOLE FISH— 35

seaweed butter, kelp, honey "caviar" (gf)

UNION BURGER — 20

caldwell farms beef, truffle dijonaise, arugula, pickled red onion, waffle chips

+ vermont white cheddar - 3

+ hand-cut fries - 4

12OZ PINELAND FARMS PRIME STRIP STEAK* — 48

smashed new potato, root vegetables, demi glace' (gf)

Sides

HAND-CUT FRIES — 9

truffle aioli

+ smoked-bacon dust - 3

+ malt vinegar powder - 2

LOCAL FIDDLEHEADS — 11

CONFIT MUSHROOMS— 15

gluten free-gf, vegetarian-v

*For your convenience, a 20% gratuity will be added to parties of six or more. Please advise us if you have any dietary concerns or food allergies.
* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.*