

Small

Heritage Grain Bread – 9

sea salted rooftop honey butter,
golden raisins, cracked peppercorn (Veg)

Baby Bok Choy and Chard – 19

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

Maine Lobster Popover – 33

Bearnaise, asparagus,
fennel pollen, lovage, lobster roe

Casco Bay Scallops (3) – 26

Smoked Almond-Cauliflower Puree,
snap peas, guanciale, salmon roe

Charred Nantucket Squid – 20

anchovies, picked herbs,
Broad Arrow Farms culatello,
confit fennel, carrot gel (GF, DF)

Sumac-Honey

Glazed Carrots – 15

Chermoula, hot honey,
sumac, scallion (Veg, GF)

Hand Cut Maine Fries – 9

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

Cold

Regional Oysters*

1/2 dozen – 18 / dozen – 36

elderberry mignonette foam
house cocktail sauce, kelp, lemon (DF, GF)

Beet Cured Gravlax* – 15

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

Charcuterie – 29

(3) selection of cured meats, accoutrements,
Maine crisp crackers (GF)

Regional Cheese Plate* – 18

two regional cheeses, honeycomb,
maine crisps, seasonal fruit, candied walnuts (GF)

Farm Salad – 13

garden greens, rhubarb, red onion,
sunflower seeds, quinoa,
celery vinaigrette (V, GF)

Chips and Dip – 8

garden herb dip, waffle chips

Additions

chicken breast – 9
Maine lobster – MP
steak – 24

Medium

Handmade Ricotta Cavatelli

small – 14 / large – 28

Casco Bay butter, squid ink
cured duck egg yolk, truffle salt (Veg)

Hominy Succotash – 15

cattle beans, trinity, corn, sweet potato,
spigarello, red Fresno, (V, GF)

Littleneck Clams – 21

fregola, 'nduja, saffron broth,
spinach, sourdough

American Wagyu

Hanger Steak – 37

native mushrooms, burnt shallot,
potato foam, elderberry bordelaise (GF)

Broad Arrow Farms

Pork Loin – 35

Juniper-Chamomile Gastrique,
broccolini, eggplant, blistered tomatoes

Maine Raised

Chicken Wings (5) – 17

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

UNION Smash Burger

single – 20 / double – 25

Caldwell Farms beef, truffle dijonaise,
arugula, pickled red onion
add sharp white cheddar – 3

Desserts

Chocolate Financier – 12

Sour cherries,
whipped pistachio creme, coffee tuile

Confit Stone Fruit "Tart" – 11

thyme almonds, apricot,
bitter almond cream, coconut sable

Blueberry Cobbler – 12

candied lemon, oat streusel,
lemon verbena gelato (GF)



Executive Chef, Christian Bassett

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. JULY 2023