



Breakfast

Standard* — 24

two eggs | bacon or blueberry sausage
breakfast potatoes | toast

Shakshuka* — 19

two eggs | tomato | red pepper | chickpeas
parsley | crusty bread | olive oil (veg, df)

Fruit Plate — 11

seasonal fruit | berries | rooftop honey | mint
(veg, gf, df)

Pork Belly Hash — 23

two eggs | potato | kelp | kimchi | nuoc cham
avocado | togarashi (df)

Smoked Salmon Bagel* — 23

cream cheese | boiled egg | chive | capers
shallot | bagel

Lemon-Ricotta Pancakes — 17

berry compote | candied lemon
maine maple syrup (veg)

Croque Madame* — 26

black forest ham | fried egg | mornay | gruyere
dijon | challah | dressed greens

Mushroom Toast — 17

niche | braised mushrooms | ricotta | alfalfa
sprouts | dukkah (veg)

Ancient Grains Cereal — 16

oat milk | maine maple | brown butter streusel
pecan | dried fruit | smoked sea salt (gf, df)

Fresh Start — 15

local yogurt | chia granola | coconut | berries
rooftop honey (veg, gf)

Benedicts

Eggs Benedict* — 19

poached eggs | canadian bacon | hollandaise
english muffin | dressed greens

Maine Lobster Benedict* — 42

poached eggs | hollandaise | fennel pollen
english muffin | dressed greens

Crab Cake Benedict* — 29

poached eggs | hollandaise | english muffin
dressed greens | sorrel

Sides

Bacon — 6

Blueberry Sausage — 7

Breakfast Potatoes — 6

Berries — 9

Egg* — 4

Toast — 4

Blueberry Muffin — 6

Chocolate Coffee Cake — 13

Dressed Greens — 5

Pork Belly — 15

Smoked Salmon — 22

Beverages

Espresso — 4

terra blend — coffee by design

Double Espresso — 6

terra blend — coffee by design

Latte — 6

flavored syrup +2 — caramel | vanilla | hazelnut
almond | cherry

Drip Coffee — 5

press hotel morning edition — coffee by design

Juice — 4

orange | apple | cranberry | grapefruit

Maine Root Sodas — 5

Kick Starter — 7

organic apple cider vinegar | ginger tumeric
honey | lemon | cayenne

Detox Smoothie — 9

banana | apple | pear | spinach
kale | celery

Wild Blueberry Kombucha — 9

urban farm fermentory | portland, me

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.



UNION

04101

altogether local

MAINE

We'd like to take a moment to recognize all of our
partnered local farms and vendors:

Fiore Olive Oil, Stonecipher Farm, Dandelion Spring Farm, Latkins
Gorges Creamery, Hatchland Dairy, Maine Family Farms, Crown of
Maine Distribution, Three Charm Farms, Broad Arrow Farms, Apple
Farm, Two Farmers Farm, Caldwell Farms, Green Thumb Farms,
Pineland Farms, Kate's Creamery, Milk Mavens, Nazinscott
Farms (eggs), Fruit of the Forest, Maine-ly Poultry, SoPo Seafood,
Browne Trading, Harbor Fish, Atlantic Sea Farm, Thirty Acres Farm,
Maine Grains, Aurora Mills, Fairwinds Farm, Kountry Kettle, Bread
and Friends, Big Sky Bread, and Belleville

