



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

Fruit Plate — 11

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

Pork Belly Hash* — 23

two eggs | breakfast 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

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

Mushroom Toast — 17

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

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

Breakfast Potato — 6

Egg* — 4

Dressed Greens — 5

Smoked Salmon — 22

Hand-Cut Fries — 6

Chocolate Coffee Cake — 13

Blueberry Sausage — 7

Berries — 9

Blueberry Muffin — 6

Toast — 4

Pork Belly — 15

Granola — 4

Yogurt — 6

Salads & Bowls

Lettuce — 14

greens | apple vinaigrette | quinoa
grana padano | pecan | crispy shallot (veg)

Grain Bowl — 15

wheat berries | quinoa | garbanzo beans
parsnip | baby kale | alfalfa | house vinaigrette
(vegan, gf, df)

Seaweed Bowl — 19

sweet chili tofu | sesame seed | kelp
miso vinaigrette | brown rice | edamame
togarashi | smoked olive oil (vegan, gf, df)

ENHANCEMENTS

chicken breast +10 maine lobster +29
tofu +9 salmon +15

Handhelds

waffle chips served with all sandwiches
substitute: hand-cut fries +4 dressed greens +4

Nashville Chicken Sandwich — 21

chicken thigh | nashville hot sauce
mustard pickle | duke's mayo | sesame bun (df)

UNION Burger *

Single — 20 | Double — 25

caldwell farms beef | calabrian chili
butter lettuce | sour mustard pickles
special sauce | sesame bun
bacon +3 gruyere +2

Maine Lobster Roll* — 35

maine lobster | butter lettuce | chive
preserved lemon aioli | brioche

Grilled Cheese — 19

cooper american | native cheddar
truffle duxelles | dijonnaise | thyme | sourdough (veg)

Grilled Salmon BLT* — 24

bacon | preserved lemon aioli | tomato
butter lettuce | rye bread (df)

Desserts

Flourless Chocolate Cake — 11

morello cherry | cocoa nibs
belgian chocolate (gf)

Cookie Plate — 6

assorted selection

Gelato & Sorbet — 7

rotating flavors

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

