



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)

Jonah Crab Cakes* — 26

preserved lemon aioli | pickled mustard seed
dill | sorrel (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)

Congress Street

Lunch — 19

cup of soup | side salad | petite sandwich

Sides

Cup of Soup — 7

Hand-Cut Fries — 6

Dressed Greens — 5

Desserts

Flourless Chocolate Cake — 11

morello cherry | cocoa nibs
belgian chocolate (gf)

Cookie Plate — 6

assorted selection

Gelato & Sorbet — 7

rotating flavors

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

