



## 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  
(gf, df, veg)

**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\* — 47**

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 — 4

Smoked Salmon — 22

Hand-Cut Fries — 7

Chocolate Coffee Cake — 13

Blueberry Sausage — 7

Berries — 9

Blueberry Muffin — 6

Toast — 4

Pork Belly — 15

Granola — 4

Yogurt — 6

## Salads & Bowls

**Local Farm Greens — 14**

sunflower seeds | chamomile vinaigrette  
quinoa (gf, df, veg)

**Grain Bowl — 15**

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

**Seaweed Bowl — 19**

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

**ENHANCEMENTS**

chicken breast +10    maine lobster +32  
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    duck egg +3

**4oz Maine Lobster Roll\* — 39**

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

**Grilled Cheese — 19**

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

**Grilled Salmon BLT\* — 24**

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

## Desserts

**Flourless Chocolate Cake — 11**

passion fruit | chocolate ganache  
cocoa nibs (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

