



Intro

1/2 Dozen Oysters* — 23

rhubarb mignonette | sea lettuce
lemon (gf, df)

Bluefin Tuna & Salmon* — 19

cucumber | watermelon | salmon roe
nasturtium | evoo (gf, df)

Nori Milk Bread — 13

kelp butter | smoked sea salt | sesame (veg)

Local Farm Greens — 14

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

Cheese & Charcuterie* — 29

local meats & cheeses | accoutrements (gf)

Broccoli & Burrata — 19

bok choy | chili crisp | sesame (gf)

Littleneck Clams* — 27

nduja | fennel | pine nut | wild garlic
sourdough

Tempura Squash Blossoms* — 17

goat cheese | fines herbs | green garlic
nasturtium | remoulade

Carbonara Raviolo* — 13

pea | guanciale | egg yolk

Supporting Details

Dressed Greens — 4

chamomile vinaigrette (gf, df, veg)

Hand-Cut Fries — 7

union sauce (df, veg)
vinegar powder +2

Market Vegetables — MP

rotating selection (gf, veg)

Kelp Fried Rice — 9

togarashi | ponzu (gf)

Grilled Broccoli — 11

olive oil | sea salt (gf, df, vegan)

Body

Grilled Escarole* — 23

smoked anchovy | grana padano
smoked trout roe | pinecone | breadcrumb

Lobster Tagliatelle* — 39

snap pea | shitake | tarragon
pink peppercorn

Scallops* — 39

parsnip dashi | bok choy | maitake
kelp fried rice (gf)

Cod* — 33

red pepper | zucchini | blue potato (gf)

Pasture-Raised Strip Steak* — 49

potato | taleggio | broccolini | chimichurri (gf)

Rabbit* — 41

snap pea | radish | hazelnut | olive
rhubarb glaze

Pork Loin* — 35

yellow-eyed beans | dandelion | fennel
hushpuppy

FOOTNOTES

lobster +32

salmon +15

chicken breast +10

scallop +11

tofu +9

Conclusion

Flourless Chocolate Cake — 11

passion fruit | chocolate ganache
cocoa nibs (gf)

Millefeuille — 14

vanilla bean crème pâtissière | rhubarb
farm strawberries

Cardamom Rose

Crème Brûlée — 11

pink peppercorn shortbread | pistachio

Gelato & Sorbet — 7

rotating flavors

Cheese Plate — 19

local cheeses | accoutrements (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.



UNION

04101

altogether local

MAINE

Featured on your plate:

Atlantic Sea Farm, Biddeford, ME
Broad Arrow Farm, Bristol, ME
Browne Trading Company, Portland, ME
Caldwell Farm, Turner, ME
Dandelion Spring Farm, Bowdoinham, ME
Fiore Olive Oil, Brunswick, ME
Green Thumb Farms, Fryeburg, ME
Lakins Gorges Cheese, Waldoboro, ME
Maplebrook Farm, Bennington, VT
Maine Grains, Skowhegan, ME
Nezinscot Farm, Turner, ME
Petrullo Farms, Buckfield, ME
Stonecipher Farm, Bowdoinham, ME
Shake the Tree Farm, Alfred, ME
Sopo Seafood, Portland, ME
Timberwoods Farm, South Paris, ME

