

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*

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, veg*

Seaweed Bowl 19

sweet chili tofu, sesame seed, kelp, miso vinaigrette, brown rice, edamame, togarashi, smoked olive oil *gf, df, veg*

Enhancements

chicken breast +10

maine lobster +32

tofu +9

salmon +15

Sides

Bacon* 6

Breakfast Potato 6

Egg* 4

Dressed Greens 6

Smoked Salmon* 22

Hand-Cut Fries 7

Chocolate Coffee Cake 13

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

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* 20

caldwell farms beef, calabrian chili, butter lettuce, sour mustard pickles, special sauce, sesame bun

add bacon +3 gruyere +2 duck egg +3

make it a double +5

Maine Lobster Roll* 39

4oz 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* 39

bacon, preserved lemon aioli, tomato, butter lettuce, rye bread *df*

Desserts

Flourless Chocolate Cake 11

passionfruit, chocolate ganache, cocoa nibs *gf*

Cookie Plate 6

assorted selection

Gelato & Sorbet 7

rotating flavors

Berries 9

Blueberry Muffin 6

Toast 4

Pork Belly* 15

Granola 4

Yogurt 6

Blueberry Sausage* 7

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*