



Executive Chef : Christian Bassett
General Manager: Lyndon Ambrefe



Executive Chef : Christian Bassett
General Manager: Lyndon Ambrefe

UNION

HAPPY HOUR

DRINKS & FOOD: 4 - 6PM

DRINKS

Seasonal Sangria — 10
rotating ingredients

Draft Beer — 6
Allagash White, Belgian-Style Wheat Beer
Allagash Brewing Company

FOOD

Oysters — 2 each
lemon | cocktail sauce

Chef's Specials — 7
rotating selection of small bites

SMALL PLATES

½ Dozen Regional Oysters* — 23
crab apple, sea lettuce, lemon *gf, df*

Fairwinds Farm Heirloom Popcorn — 7
truffle salt *gf, df, veg*

Farm Greens — 14
apple, pecan, quinoa, fried shallot, grana padano
red onion vinaigrette *veg*

Cheese & Charcuterie* — 29
local meats & cheeses, accoutrements *gf*

Lobster and Mussels* — 32
white wine, leek, fennel, parsley, butter, baguette

Truffle Fries — 13
rosemary, truffle, grana padano, garlic aioli

Cider-Glazed Chicken Wings* — 19
crème fraiche

UNION

ENTREES

Steelhead Trout — 29
beetroot, horseradish, mustard greens
butternut squash, lentils *gf/df*

Regional White Fish — 35
king trumpet, fregola, guanciale, kelp, grana padano

Mushroom Campanelle — 27
oyster mushroom, tomato, basil, grana padano *veg*

Tenderloin — 42
potato, carrot, béarnaise

HANDHELDS

served with waffle chips
hand-cut fries +4 side salad +4

4oz Maine Lobster Roll* — 39
maine lobster, lemon aioli, lettuce, brioche

UNION Burger* | Single - 20 Double - 25
caldwell farms beef, special sauce, lettuce
sour mustard pickles, sesame bun
gruyere + 2 bacon + 3 duck egg + 3

DESSERTS

Chocolate — 11
chantilly, cranberry, cocoa nib *gf*

Pumpkin Brûlée Spiced Cake — 11
roasted hazelnut, bourbon butterscotch

Apple & Pear Crisp — 11
cardamom, streusel, vanilla bean gelato *gf*

Local Cheese Plate — 19
local cheeses, accoutrements *gf*

Gelato & Sorbet — 4
rotating flavors

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.