



UNION

04101

altogether local

MAINE

Intro

1/2 Dozen Maine Oysters* 20

rhubarb, lemon *gf, df*

Tuna Crudo* 20

watermelon, cucumber, crispy red onion, chili oil, yuzu

Cheese & Charcuterie* 29

procured local meats and cheeses, accoutrements *gf*

Farmer's Salad 14

farmed greens, sorrel, sunflower seeds, quinoa, lemon-shallot vinaigrette *gf, vegan*

Wedge Salad 16

baby head lettuce, pancetta, radish, bleu cheese, seaweed ranch *gf*

Burrata 20

grilled peach, strawberry, pistachio, basil, rooftop honey *gf*

Bangs Island Mussels 23

maine mussels, white wine, dijon, hand-cut fries, garlic aioli

Sesame Spelt Bread 12

seaweed butter, sea salt

Supporting

Dressed Greens 5

lemon-shallot vinaigrette *gf, vegan*

Hand-Cut Fries 8

garlic aioli

+2 vinegar powder +4 truffle powder

Grilled Asparagus 11

bearnaise aioli *gf*

Sauté of Market Vegetables 11

from the farm today

Enhancements

Lobster MP
Scallop +7

Salmon +13
Tofu +5

Chicken Breast +9
Steak +21

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*



Mains

Our Paella 41

rabbit, chorizo, crab, mussels, fennel, lobster-saffron stock, paella rice gf

Scallop Risotto 39

farro, roasted corn, shiitake, shishito, cotija, lime

Grilled Swordfish 35

kohlrabi puree, summer squash, snap pea, broccoli greens gf

Maine Lobster Bucatini 41

lobster tail, heirloom tomato confit, calabrian chile, burrata, garlic breadcrumb, basil

Certified Angus Bavette Steak* 37

potato, béarnaise aioli, broccolini, green onion chimichurri gf

Grilled Bone-In Pork Chop 31

stone-ground cheddar grits, oyster mushrooms, wilted greens, pork-coffee jus gf

Charred Cauliflower 25

red pepper emulsion, marcona almond, quinoa, nasturtium vegan

UNION Burger* Single 20 | Double 25

caldwell farms beef, dijonnaise, arugula, sour mustard pickles, sesame brioche, chips
+2 sharp cheddar| +3 bacon| +3 duck egg| +5 fries| +5 dressed greens

Maine Lobster Roll 36

maine lobster, lemon aioli, chive, butter lettuce, brioche, chips
+5 fries| +5 dressed greens

Featured On Your Plate

Atlantic Sea Farm, Biddeford
Broad Arrow Farm, Bristo
Bumbleroom Farm, Windham
Browne Trading Company, Portland
Caldwell Farm, Turner
Crown of Maine Distribution, Vassellboro
Dandelion Spring Farm, Bowdoinham
Fiore Olive Oil, Brunswick
Green Thumb Farms, Fryeburg
Grown Heeyah, Lyman

Lakins Gorges Cheese, Waldoboro
Maine Family Farms, Portland
Gorgeous Gelato, Portland
Green Thumb Farms, Fryeburg
Hatchland Dairy, North Haverhill, NH
Maine Family Farms, Portland
Maine Grains, Skowhegan
Maine Shellfish, Kennebunk
Native Maine, Westbrook

Night Moves Bakery, South Portland
Nezinscot Farm, Turner
Olivia's Garden, New Gloucester
Petrullo Farms, Buckfield
Pineland Farms, New Gloucester
Stonecipher Farm, Bowdoinham
SoPo Seafood, Portland
Timberwoods Farm, South Paris
Unicorn Oysters Farm, Damariscotta River
Vertical Harvest, Westbrook
Vitamin Sea, Scarborough