



UNION

04101

altogether local

MAINE

Intro

1/2 Dozen Maine Oysters* 20

cider mignonette, lemon *gf, df*

Scallop Crudo* 19

cranberry, apple, chili oil, buttermilk, cilantro, dulse seaweed. *gf*

Cheese & Charcuterie* 29

procured local meats and cheeses, accoutrements, *spiced pear mustarda gf*

Farmer's Salad 14

baby kale, delicata squash, pumpkin seed, quinoa, cider vinaigrette *gf, vegan*

Burrata 20

pear, radicchio, rooftop honey, apple butter, pork belly, walnut crisps *gf*

Pumpkin Bisque Cup 9 | Bowl 15

maple creme fraiche, pumpkin seed, sage oil *gf*

+3 bread

Bangs Island Mussels 23

maine mussels, cider, chicory, hand-cut fries, garlic aioli *gf*

+3 bread

Tempura Delicata Squash 14

brussels sprouts, sage aioli, black garlic, sea salt.

Four-Cheese Ravioli 15

butternut squash, hazelnut, pecorino romano, crispy sage

Maple Oatmeal Bread 9

maple brown butter, smoked sea salt

Supporting

Dressed Greens 5

cider vinaigrette *gf, vegan*

Hand-Cut Fries 8

garlic aioli

+2 vinegar powder| +4 truffle powder

Rooftop Honey Glazed Carrots 11

pumpkin seed, sea salt *gf*

Market Vegetables 11

from the farm today

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

duck confit, pancetta, mussels, lobster, calamari, butternut, fennel, saffron, paella rice *gf*

Scallop "Risotto" 39

fregola, gold beets, horseradish, mascarpone, crispy kale, pecorino romano

Pan-Seared Cod 31

parsnip, delicate squash, sunchoke, rye crumb, cider beurre blanc

Mushroom Tagliatelle 29

maitake mushrooms, confit leeks, parmesan cream, black truffle

+mp lobster| +5 scallop| +9 chicken breast

Grass-Fed Flat Iron Steak* 35

potato puree, carrots, red cabbage, brussels sprouts, manchego, cider chimmichurri *gf*

+mp lobster

Moullard Duck Breast 33

celery root, beets, chicory salad, red wine demi glace *gf*

Northern Farm Beef Ragout 35

potato gnocchi, pancetta, soffrito, oyster mushroom, tomato, pecorino romano

UNION Burger* Single 20 | Double 25

caldwell farms beef, union special sauce, vidalia onion, butter lettuce,

sour mustard pickles, sesame milk bread, chips

+2 aged cheddar| +3 bacon| +3 duck egg| +5 fries| +5 dressed greens

Maine Lobster Roll 36

warm or chilled, maine lobster, lemon aioli, chive, butter lettuce, brioche, chips

+5 fries| +5 dressed greens

Enhancements

Lobster MP
Scallop +5

Salmon +13
Tofu +5

Chicken Breast +9
Steak +19

Featured On Your Plate

Atlantic Sea Farm, Biddeford
Broad Arrow Farm, Bristo
Bumbleroot 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