



UNION

04101 **altogether local** MAINE

Intro

1/2 Dozen Maine Oysters* 20
cider mignonette, lemon *gf, df*

Winter Citrus Salad 19
grapefruit, blood orange, avocado, pine nut, micro salad, pink peppercorn emulsion *gf df*

Farmer's Salad 14
baby kale, delicata squash, pumpkin seed, quinoa, cider vinaigrette *gf, vegan*

Cheese & Charcuterie* 29
procured local meats and cheeses, accoutrements, spiced pear mustarda *gf*

Burrata 19
pear, radicchio, rooftop honey, apple butter, pork belly, walnut crisps *gf*

Curry Squash Bisque Cup 9 | Bowl 15
coconut curry, chive 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 13
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 9
pumpkin seed, sea salt *gf*

Market Vegetables 9
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*



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Mains

Our Paella 39

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 Artic Char* 33

littleneck clams, saffron-tomato broth, chickpeas, bok choy, hakurei turnip *gf*

Mushroom Tagliatelle 29

maitake mushrooms, confit leeks, parmesan cream, black truffle

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

Grilled NY Strip Steak* 41

12oz steak, carrots, brussels sprouts, gruyere whipped potato, rutabaga, chard, cider chimichurri

+mp lobster | +5 scallop

Mouillard Duck Breast 37

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

Braised Short-Rib Gnocchi 33

pancetta, soffrito, oyster mushroom, tomato, pecorino romano

UNION Burger* Single 22 | Double 27

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, Vasselboro
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
Petruzzo 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