



UNION

04101 **altogether local** MAINE

Intro

1/2 Dozen Maine Oysters* 20

green strawberry-tarragon mignonette, lemon, sea lettuce *gf, df*

Black Sea Bass Crudo 19

cucumber, tomatillo, chile, avocado, red onion, cilantro, tapioca crisp

Little Gem Caesar Salad 16

baby head lettuce, sourdough crumb, smoked caesar emulsion, pecorino romano

Farmer's Salad 15

greens, radish, fennel, quinoa, pea tendril, sunflower seeds, honey-champagne vinaigrette *gf, vegan*

Cheese & Charcuterie* 29

procured local meats and cheeses, accoutrements *gf*

Burrata 20

compressed heirloom tomato, basil, crispy focaccia, aged balsamic vinegar *veg*

Littleneck Clams 21

sweet potato, green garlic, cilantro, calabrian chile, nduja, cream *gf*
+3 bread

Tempura Fiddleheads 17

seaweed-ranch creme fraiche, pickled mustard seed, sea lettuce

Maine Grains Sesame Rye Milk Bread 9

smoked whipped butter

Supporting

Dressed Greens 5

honey-champagne vinaigrette *gf, vegan*

Patatas Bravas 8

crispy potato, pimento aioli, smoked hot honey

Grilled Asparagus 9

preserved lemon beurre blanc, pecorino romano *gf*

Maine Grains Polenta 9

lemon, parmesan, creme fraiche *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

Coastal Paella 41

guanciale, mussels, calamari, scallops, fennel, saffron, paella rice *gf*

Rhubarb Char Siu Octopus 29

crispy basmati rice, sweet cured pork, bok choy, quail egg *gf*

Cast-Iron Halibut* 37

vanilla-kohlrabi emulsion, romanesco cauliflower, braised beluga lentils, seaweed butter *gf*

Maine Crab and Sweet Pea Pasta 37

conchiglie, morels, green garlic, swiss chard, meyer lemon, mint, pecorino
+mp lobster | +5 scallop | +9 chicken breast

Grilled 12oz NY Strip Steak* 45

crispy potato, spring onion, kale, asparagus, sauce verde *gf*
+mp lobster | +5 scallop

Hickory Grilled Pork 33

pork collar, fiddlehead-hominy succotash, country ham, hush puppy, mustard greens

Pan-Roasted Airline Chicken 35

morel mousse, parisienne gnocchi, king trumpet, carrot, peas, rhubarb jus *gf*

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
Edelweiss Pastry, Biddeford
Green Thumb Farms, Fryeburg
Hatchland Dairy, North Haverhill, NH
Maine Family Farms, Portland
Maine Grains, Skowhegan
Maine Shellfish, Kennebunk
Native Maine, Westbrook

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