

STANDARD

Two Farm Fresh Eggs
Fruitwood Smoked Bacon or Maple Sausage
Bliss Breakfast Potatoes
Choice of Toast 11

BENEDICT

Two Poached Farm Fresh Eggs,
Smoke House Canadian Bacon
Hollandaise | English Muffin
Bliss Breakfast Potatoes 13

Maine Cold Water Lobster 8 Additional

RED FLANNEL HASH
and POACHED EGGS

Corned Beef | Onions | Fingerling Potatoes
Local Beets | Slow Poached Eggs 13

OMELETTE

Two Farm Fresh Eggs with Choice of
Three Items From Below

Local Ham | Smoked Salmon | Bacon
Cheddar | Goat Cheese | Ricotta
Mushrooms | Onions | Tomatoes
Bell Peppers | Spinach

Bliss Breakfast Potatoes | Choice of Toast 13

Maine Cold Water Lobster 8 Additional

FRESH START

Local Yogurt | Fresh Berries
Toasted Almond Granola 9

ARTISAN ROLLED OATMEAL

House-made Raisins | Brown Sugar
Local Milk | Fresh Grated Cinnamon
Toasted Walnuts 9

LIGHT HEARTED

Three Egg Whites | Local Tofu
Caramelized Onion | Mushrooms | Spinach
Wheat Berries | Bliss Breakfast Potatoes
Choice of Toast 11

SMOOTHIE BOWL

Local Banana Yogurt | Bran Twigs
Cocoa Nibs | Shaved Coconut
Cinnamon Peanut Butter 12

SIMPLE BEGINNINGS

Freshly Baked Croissant
Local Artisanal Cheese and Local Ham
Hard Boiled Egg | Fennel Mustard
Fig Jam 12

PAIN PERDU

Vanilla Brioche French Toast
Local Maple Syrup | Whipped Butter
Grated Cinnamon 11

BUTTERMILK WAFFLE

Wheat Germ | Blueberries
Local Maple Syrup
Whipped Fresh Cream 12

SMOKED SALMON

Tartine Style | Pumpnickel | Shaved Egg
Pickled Onion | Capers | Petite Greens
“Everything Spice” 16

Toast 3

English Muffin 4

Petite Croissant 4

Fruitwood Smoked Bacon 4

Maple Sausage 4

Red Flannel Hash 4

Bagel | Cream Cheese 5

Toasted Almond Granola | Milk 7

Fresh Baked Muffin 4

Seasonal Berries 6

Local Farm Fresh Eggs One | Two 3 | 4

Plain Local Yogurt 5

Bliss Breakfast Potatoes 4

Fresh Orange Juice 4

Milk | Chocolate Milk 3

Detox Smoothie 9

Banana | Pear | Spinach
Kale | Celery

Coffee by Design Coffee 4

UNION Hot Cocoa 5

Local Whipped Cream

Artisanal Tea 5

Espresso single | double 3 | 5

Cappuccino 5

Latte 5

We believe that being supplied by the best local farms allows you to enjoy ingredients at their peak of flavor. We partner with farms and producers across New England to ensure that when you dine at UNION you are truly getting a taste of the region’s finest ingredients. Enjoy the bounty of what our oceans, streams and local purveyors have produced as we commit to using sustainable Maine products whenever possible.

FOR YOUR CONVENIENCE, AN 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 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. NOV 2016



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