

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

Maine Blueberry Smoothie
Almond Butter | Bee Pollen
Pumpkin Seeds | Oats
Pickled Cranberries 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

BROCCOLI and LOCAL
CHEDDAR QUICHE

Gathered Greens | Lemon Vinaigrette
Local Ricotta 11

SMOKED SALMON

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

SIDES

Toast	3
English Muffin	4
Fruitwood Smoked Bacon	4
Maple Sausage	4
Corned Beef Hash	4
Bagel Cream Cheese	5
Toasted Almond Granola Milk	7
Breakfast Pastry	6
Seasonal Berries	6
Local Farm Fresh Eggs One Two	3 4
Plain Local Yogurt	5
Bliss Breakfast Potatoes	4

BEVERAGES

Fresh Orange Juice	4
Milk Chocolate Milk	3
Detox Smoothie Banana Pear Spinach Kale Celery	9
Coffee by Design Coffee	4
UNION Hot Cocoa Local Whipped Cream	5
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 18% 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 2015



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EXECUTIVE CHEF | JOSH BERRY
BREAKFAST SERVED 7:00 TO 10:30