

## SMALL PLATES

**Artisanal Cheese Plate**

Chef's Selection of Three Seasonal Cheeses  
Local Honey | Mission Fig Jam  
Toasted Walnuts | Sliced Bread 18

**Charcuterie Board**

Three Assorted Cured Meats  
House Made Fennel Mustard  
Grilled Bread | Marinated Olives 18

**Broccoli & Kale Chop Salad**

Sprouted Quinoa | Medjool Dates  
Pistachio | Feta Dressing 10

**Shaved Fennel Salad**

Celery | Arugula | Radish  
Tonnato Sauce | Fried Lemon 12

**Gathered Greens Salad**

Toasted Hazelnut | Whipped Brie Cheese  
Mulled Orange Vinaigrette 10

**New England Cheese Soup**

Broccoli | Pumpernickel Crumb  
Nigella 9

**Bone Marrow Popover**

Oxtail Marmalade  
Horseradish Cream  
Pickled Pearl Onion 14

**Shirred Local Egg ✧**

Marinated Mushrooms  
Black Vinegar | Aged Soy  
Toasted Nori 11

**Pan Seared Veal Sweetbreads**

Shallot Glacage | Savoy Cabbage  
Onion Ash 12

**House Smoked Shrimp**

Hominy | Mole Sauce  
Fry Bread | Cilantro 16

**Toasted Chickpea Falafel**

Roast Cauliflower | Harissa Aioli  
Plumped Flame Raisins 10

## UNION FAVORITES

**Caramelized Brussels Sprouts**

Charred Lemon | Aioli  
Toasted Walnuts 9

**Flash Seared Tuna ✧**

Citrus Ponzu | Garlic Oil  
Shaved Cabbage  
Tear Drop Chilies 18

**Casco Bay Cod**

Littleneck Clams  
Soy Brown Butter | Bok-Choy  
Chinese Fermented Sausage 29

**Truffle Beef Pot Roast**

Seasonal Vegetables  
Fingerling Potatoes  
Fresh Rasped Horseradish  
Natural Jus 25

**Braised Maine Lobster**

Sweet Cream Chowder  
Local Potatoes  
New England Corn Fritters  
Market Vegetables | Fresh Herbs 39

## LARGE PLATES

**Roast Salmon ✧**

Golden Lentil Dal | Fragrant Rice  
Winter Squash | Shiso  
Poppy Seed Yogurt 26

**Corned Duck Breast ✧**

Rye Crepe | Endive | Rutabaga  
Local Beech Mushrooms  
Burnt Caraway Honey 28

**Pan Seared Scallops ✧**

Smoked Haddock Potato Puree  
Celeriac | Bacon Rillettes | Watercress 29

**Rigatoni Pasta Bolognese**

Beef | Veal | Pork | Smoked Provolone  
Toasted Garlic Bread Crumbs | Mint 23

**Marinated Local Tofu**

White Sweet Potato | Char Siu Turnips  
Fermented Black Bean Broth | Peanuts 20

**Slowly Braised Lamb Shank**

Hoisin | Cipolini Onion | Eggplant  
Celery Leaves | Thai Basil | Fried Shallots 27

## SIDE PLATES

Vegetable of the Evening 8

Roast Local Potatoes  
Chili | Garlic | Sea Salt 7

Roast Cauliflower  
Hazelnuts | Parmesan  
Bread Crumbs 7

Sautéed Cabbage  
Garlic | Harissa | Cumin 6

Japanese Yams  
House XO Sauce | Basil 7



## MARKET PLATE

Today's daily offering from the local farms and seafood mongers. Enjoy the bounty of what our oceans, streams and local purveyors harvest. MP