

SMALL PLATES

- Half Dozen Local Oysters ✧
Freshly Shucked
Kimchi Pearls MP

- Artisanal Cheese Plate
Chef's Selection of Three Seasonal Cheeses
Local Honey | Stone Fruit Chutney
Toasted Walnuts | Sliced Bread 18

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

- Spring Onion Soup
Chive Powder | Scallion Ash
Crisp Onion Petals 9

- Gathered Greens
Black Vinegar | Chili Oil
Shaved Carrot | Sesame Crumble 11

- Salt Roasted Local Beets
Torn Mozzarella | Charred Red Onion
Arugula | Lemon Vinegar 11

- Bibb Lettuce
Fried Fennel | White Anchovy
Dill Emulsion | Lemon | Shaved Olive 10

- Golden Lentil Panisse
Green Goddess | Radish
Sugar Snap | Black Quinoa 10

- Grilled Asparagus
Goat Cheese Panna Cotta
Charred Lemon Vinaigrette
Basil | Torn Croutons 13

- Mountain Trout ✧
Bread & Butter Fennel | Trout Roe
Mustard Seeds | Sour Cream
Whole Grain Cracker 14

- Local Smoked Mussels
Warm Celery Cream
New Potato | Sorrel 13

- Slow Cooked Corned Beef
Spring Dug Parsnips | Braised Lettuce
Rasped Horseradish | Shiso
Crisp Shallot 10

LARGE PLATES

- Pan Roast Spring Chicken
Fennel Soubise | Local Carrots
Dill | Burnt Honey 24

- Veal Cutlet
Hand Rolled Gnocchi | Young Spinach
Local Oyster Mushrooms
Parmesan Cream 29

- Salmon Char Siu ✧
Panache of Spring Vegetables
Jasmine Rice Congee 25

- Fresh Bucatini Pasta ✧
Mizuna | Lemon | Pecorino
Chili Cured Egg Yolk | Cracked Pepper 20

- Local Skate
Maine Lobster Beurre Monte
Spring Legumes | Sorghum
Pea Tendrils 27

- Roast Local Carrot
Bulgogi | Cashews | Black Rice
Crisp Tofu | Cilantro 19

SIDES



- Vegetable of the Evening 7

- Spring Peas | Shallots | Guanciale 7

- Glazed Asparagus
Lemon Beurre Monte 8

- Roast Local Potatoes
Chili | Garlic | Sea Salt 7

- Steamed Black Rice | Kimchi Relish 6

 MARKET PLATE Today's daily offering from the local farms and seafood mongers. Enjoy the bounty of what our oceans, streams and local purveyors have produced as we commit to using sustainable Maine products whenever possible. MP 

MUST HAVES

- Caramelized Brussels Sprout
Charred Lemon | Aioli
Toasted Walnuts 9

- Casco Bay Cod
Littleneck Clams
Soy Brown Butter | Bok-Choy
Chinese Fermented Sausage 27

- Flash Seared Tuna
Citrus Ponzu | Garlic Oil
Shaved Cabbage | Tear Drop Chilies 18

- Truffle Beef Pot Roast
Seasonal Vegetables | Fingerling Potatoes
Fresh Rasped Horseradish
Natural Jus 26



EXECUTIVE CHEF JOSH BERRY
#unionportland follow us@UnionPortland

PARTNERS: 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.

FOR YOUR CONVENIENCE, A 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. MAY 2017