

SMALL PLATES

Half Dozen Local Oysters ✨
Freshly Shucked
Kimchi Pearls MP

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

Gathered Greens
Blue Cheese | Cranberries
Toasted Walnuts
Burnt Honey Vinaigrette 10

Red Oak Lettuce
Radish | Apple Confit Vinaigrette
Clothbound Cheddar
Crispy Duck Bacon 12

Roast Acorn Squash Salad
Za'atar Spice | Curly Endive Lettuce
Chickpeas | Lemon-Tahini Dressing 11

House Steamed Brown Bread
"Pig Butter"
New England Pickled Raisins 9

Maine Lobster Chowder
Potato | Salsify | Local Cream
Dill Seed & Lemon Oyster Crackers 16

Braised Local Venison
Sweet Potato Gnudi
Grated Burnt Orange Biscotti
Sage 15

Beet Cured Hamachi
Ginger Oil | Golden Beets
Nori | Crisp Tapioca 15

Country Chicken Liver Toast
House Focaccia | Roast Mushrooms
Poached Local Egg | Thyme 12

LARGE PLATES

Pan Roast Scallops
Sunchokes | Brussels Sprouts
Preserved Lemon Crème
Endive | Toasted Hazelnuts 29

Flash Seared Salmon
Mussels | Kale | Turnips
Smoked Salmon & Shiitake Broth
Thai Basil 29

Roast Pork Tenderloin
Seared Pork Belly | Cabbage Puree
Parsnips | Caramelized Quince 26

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

Braised Local Rabbit
White Corn Polenta
Preserved Tomato | Fennel
Star Anise | Cinnamon | Chili 25

Fazzoletti Pasta
Roast Pumpkin
Local Chestnut Mushrooms
Black Garlic | Shaved Foie Gras 24

Seared Cauliflower
House Dukkah Spice
Blistered Grapes
Lentils | Local Yogurt 22

SIDE PLATES

Vegetable of the Evening 8

Roast Local Potatoes | Chili
Garlic | Sea Salt 7

Cauliflower | Kale | Parmesan
Toasted Pumpkin Seeds 8

Lentils | Roast Pear
Sour Cream | Nutmeg 7

New England Baked Beans 8



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



SIGNATURE CHEF DISHES

SMALL PLATES

Caramelized Brussels Sprouts
Charred Lemon | Aioli
Toasted Walnuts 9

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

LARGE PLATES

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 26


UNION
FOOD + DRINK

EXECUTIVE CHEF JOSH BERRY
EXECUTIVE SOUS CHEF MATT DULEY

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