

APPETIZERS

Parsnip Soup
 Black Sesame | Walnut
 Parsley | Crème Fraiche 9

Truffle Laced Potato Chips
 Goat's Milk Ranch Dip 8

Smoked Almond Hummus
 Chickpeas | Kale Pesto | Grilled Naan 10

Crispy Brussels Sprouts
 Chimichurri | Cheese Curds 10

SALADS

Endive Salad
 Frisee | Clothbound Cheddar
 Smoked Ham Powder
 Crisp Croutons 11

Shaved Crimson Cabbage
 Crispy Shallot | Fried Peanuts | Lime
 Fish Sauce | Chili | Mint 9

Seven Vegetable Salad
 Assorted Vegetables of the Season
 Vinaigrette Jardinière | Crumbled Citrus
 Petite Herbs 9

Gathered Greens Salad
 Roast Beets | Pomegranate Seeds
 Za'atar Dressing | Orange Powder 11

Charred Broccoli Salad
 Golden Raisins | Toasted Pine Nuts
 Lemon Aioli | Parmesan 10

SANDWICHES

Upper Exchange Lobster Roll
 Lemon Mayonnaise | Shaved Lettuce
 Snipped Chives
 New England Top Split Roll MP

Ground Steak Burger
 LTO | Local Cheddar | Cider Cured Bacon
 Press Sauce | English Muffin Roll 15

Braised Chicken Tartine
 Tomato | Orange | Olive | Cumin
 Whipped Mozzarella | Ciabatta 14

Roast Pork Loin Sandwich
 Whole Grain Mustard | Shaved Pickles
 Sweet & Sauerkraut | Ciabatta Rolls 15

Mushroom Grilled Cheese
 Local Cheddar | Roast Mushrooms
 Watercress | Multi – Grain 13

*All accompanied by choice of:
 Fingerling Fries or Side Salad*

LARGE PLATES

Cheese and Charcuterie
 Chef's Seasonal Selection
 Local Cheeses & Artisan Meats
 Marinated Olives | Black Mission Fig Jam
 Fennel Mustard | Sliced Bread 22

Fresh Rigatoni Pasta
 Smoked Ham Hock | Garlic | Shallots
 White Beans | Green Fennel Brodo 19

Caramelized Fennel & Goat Cheese Tortilla
 Fresh Eggs | Fingerling Potatoes
 Petite Greens | Chili Vinaigrette 17

ENHANCEMENTS

Grilled Chicken 6
 Grilled Salmon 9
 Soy Glazed Tofu 4
 Maine Lobster 11
 Pan Seared Shrimp 9

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. FEB 2017

congress street lunch



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 EXECUTIVE CHEF | JOSH BERRY

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Congress Street Lunch Sampling

Enjoy today's featured:

- | Cup of Soup
- | Side Salad
- | Petite Sandwich

All three served together for \$15