

SHELLFISH

Half Dozen Local Maine Oysters ✧
Lemongrass Mignonette | Chili Pearls MP

APPETIZERS

Truffle Laced Potato Chips
Goat's Milk Ranch Dip 8

Golden Pepper Soup
Chorizo | Almonds | Grilled Bread
Cocoa Nibs 12

Local Burrata
Marinated Peach | Speck
Shaved Elephant Garlic | Basil
Grilled Tuscan Baguette 16

Truffle Laced Potato Chips
Goat's Milk Ranch Dip 8

Fingerling Potato Fries
Kale Pesto 6

SALADS

Orange Salad
Marinated Local Feta Cheese
Licorice Puree
Kalamata Olive Crumble 14

Arugula
Charred Corn | Green Tomatoes
Parmesan
Toasted Garlic Bread Crumbs 12

Bibb Lettuce and Grain Salad
Parsley | Nigella Seeds
Cucumber Raita 13

Panzanella
Local Tomato | Roast Wax Bean
Grilled Ciabatta
Preserved Lemon Aioli | Balsamic 14

Seven Vegetable Salad
Assorted Vegetables of the Season
Vinaigrette Jardinière | Crumbled Citrus
Petite Herbs 12

SANDWICHES

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

Pork Belly Bánh Mi
Sesame-Soy Emulsion
House Bread & Butter Pickle
Cilantro | Griddled Ciabatta Rolls 15

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

Chickpea Falafel Sandwich
Cucumbers | Tomato
Spiced Yogurt | Naan 13

Pressed Chicken Sandwich
Roast Apricot | Fennel Marmalade
Watercress | Whipped Goat Cheese 15

All accompanied by choice of:
Fingerling Fries or Side Salad

LARGE PLATES

Cheese and Charcuterie
Chef's Seasonal Selection
Local Cheese & Artisan Meats
Marinated Olives | Black Mission Fig Jam
Fennel Mustard | Sliced Bread 19

Brioche Galette
Ricotta Cheese | Maine Blueberries
Smoked Local Duck Breast
Local Pea Tendrils 14

Pappardelle Pasta
Arrabbiata | Roast Green Olives,
Shaved Parmesan 19

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 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. JULY 2016



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EXECUTIVE CHEF | JOSH BERRY

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congress street lunch

Congress Street Lunch Sampling.

Enjoy today's featured:

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

All three served together for \$15