

STARTERS

Summer Tomato & Basil Soup
Olive Oil 8

Truffle Laced Potato Chips
Goat's Milk Ranch Dip 8

Toasted Chickpea Hummus
Arugula Pesto | Grilled Naan 9

UNION MUST HAVES

Brussels Sprouts
Charred Lemon | Aioli
Toasted Walnuts 9

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

SALADS

Gathered Greens
Charred Red Onions | Blueberries
Black Pepper | Local Blue Cheese
Balsamic Vinaigrette 11

Little Gem Lettuce
Buttermilk Vinaigrette
Toasted Bread Crumbs
House Made Tomato Raisins 12

Cucumber Mango Salad
Peppery Greens | Local Feta
Summer Herbs | Coriander 12

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

Chilled Asian Noodle Salad
Marinated Cabbage | Chili
Blistered Sugar Snap Peas | Black Vinegar
Toasted Sesame Seeds 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

Pressed Muffuletta Sandwich
Salami | Ham | Provolone
Red Pepper Relish | Olive Boule 14

Confit Eggplant Flatbread
Fig Jam | Whipped Mozzarella
Arugula | Lemon 13

Curry Chicken Salad Sandwich
Spicy Red Curry | Bibb Lettuce
Apricot – Miso | Cilantro 14

Avocado Toast
Fork Pressed Avocado | Whole Wheat Toast
Shaved Egg | Ricotta Salata | Petite Greens
Radish | Preserved Lemon Emulsion 14

All accompanied by choice of:
Fingerling Fries or Side Salad

LARGER PLATES

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

Crisp Local Tofu
Stir-fry of Market Vegetables | Fragrant Rice Balls
Ponzu Sauce | Chili Threads 19

Fresh Chitarra Pasta
Local Clams | Smoke House Bacon
Fennel | Peppery Greens | Chili | Olive Oil 24

ENHANCEMENTS

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

congress street lunch

Congress Street Lunch Sampling

Enjoy today's featured:

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

All three served together for \$15

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. JULY 2017



EXECUTIVE CHEF JOSH BERRY
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