

LOCAL

union

SEASONAL

lunch

CONTEMPORARY

menu

CREATIVE

STARTERS

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

Truffle Laced Potato Chips
Goat's Milk Ranch Dip 8

Toasted Chickpea Hummus
Kale Pesto | Grilled Naan 9

SIGNATURE

Brussel Sprouts
Toasted Garlic | Chili
Fish Sauce | Peanuts 9

SALADS

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

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

Chilled Asparagus Salad
Poached Local Egg | Nduja Vinaigrette
Pecorino | Brioche Crouton 12

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

Chicken Cheese Steak
Brie Cheese | Garlic | Shallots
Sweet Bell Pepper | Sour Pickle 13

Slow Cooked Corned Beef Sandwich
Local Cheddar | Charred Onion
Pea Tendrils | Smoked Jalapeno Aioli
Ciabatta Roll 13

Avocado Toast
Fork Pressed Avocado | Whole Wheat Toast
Shaved Egg | Ricotta Salata | Petite Greens
Radish | Preserved Lemon Emulsion 12

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

Fresh Rigatoni Pasta
Spring Lamb Bolognese | Bread Crumbs
Parmesan | Mint | 17

Spring Grain & Kale Bowl
Market Vegetables | Heirloom Grains | Bone Broth
Smoked Carrot Puree | Local Tofu 17

ENHANCEMENTS

Grilled Chicken 6
Char Siu Salmon 9
Soy Glazed Tofu 4
Maine Lobster 11
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. MAY 2017



EXECUTIVE CHEF JOSH BERRY
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