

STARTERS

New England Cheese Soup
Broccoli | Pumpernickel Crumb
Nigella 9

Toasted Chickpea Falafel
Roast Cauliflower | Harissa Aioli
Plumped Flame Raisins 10

Truffle Laced Potato Chips
Goat's Milk Ranch Dip 8

Roasted Garlic Hummus
Arugula Pesto | Grilled Naan 9

SIGNATURE CHEF DISHES

Brussels Sprouts
Charred Lemon | Aioli
Toasted Walnuts 9

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

SALADS

Broccoli & Kale Chop Salad
Sprouted Quinoa | Medjool Dates
Pistachio | Feta Dressing 10

Shaved Fennel Salad
Celery | Arugula | Radish
Tonnato Sauce | Fried Lemon 12

Gathered Greens Salad
Toasted Hazelnut | Whipped Brie Cheese
Mulled Orange Vinaigrette 10

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

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

Fried Oyster Rolls
Horseradish Aioli | Aleppo Pepper
Shaved Lettuce 18

Grilled Chicken Sandwich
House Made Pimento Cheese
Sour Pickle | Bibb Lettuce 15

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

Pan Roast Cod
Stewed Lentils | Yellow Curry
Eggplant | Thai Basil 21

Fresh Pappardelle Pasta
Braised Oxtail | Local Mushrooms
Ricotta | Onion Ash 19

ENHANCEMENTS

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



EXECUTIVE CHEF JOSH BERRY
EXECUTIVE SOUS CHEF MATTHEW DULEY
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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

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. FEBRUARY 2018