

## SHELLFISH

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

## CHEESE and CHARCUTERIE

Artisanal Cheese Plate  
Chef's Selection of Three Seasonal Cheeses  
Local Honey | Stone Fruit Chutney  
Toasted Walnuts | Sliced Bread 18

Charcuterie Board  
Three Assorted Cured Meats  
House Made Fennel Mustard  
Grilled Bread | Marinated Olives 17

## 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

## STARTERS and SMALL PLATES

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

Compressed Shrimp  
Ginger-Avocado Emulsion | Watermelon  
Cucumber | Jalapeno 15

Octopus a la Plancha  
Blistered Shishito Peppers | Black Beans  
Sweet and Sour Mango 13

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

Charred Beef Salad  
Puffed Rice | Shallot Oil | Preserved Orange  
Celery | Pickled Sweet Chilies 17

Grilled Lamb Merguez  
Apricot | Fennel Marmalade  
Local Goat Cheese | Cracked Coriander 15

Toasted Chickpea Falafel  
Whipped Local Yogurt | House Pickle  
Ground Fenugreek 12

## MAINS

Seared Local Cod  
Maine Lobster | Clams  
Coconut Nage  
Bok-Choy | Curry Oil 32

Pan Roast Maine Salmon ✧  
Summer Corn Fondue | Bacon Rillettes  
Black Garlic | Roast Shiitake 29

Local Skate Wing  
Marinated Eggplant  
Black Rice | Fried Cashews  
Grilled Scallions 26

Native Scallops ✧  
Roast Wax Beans | Petite Potatoes  
Orange-Ndjua Emulsion  
Local Pea Tendrils 32

House Smoked Coulotte of Beef  
Watercress Veloute  
Local Mushrooms  
Roast Turnips | Burnt Rosemary 33

Grilled Local Pork Tenderloin  
Summer Swiss Chard | Rye Fritter  
Mustard Oil 27

Roast Local Chicken Thighs  
Hominy Corn Broth  
Smoked Ham Hock | Chipotle  
Hard Cooked Egg | Radish 25

Pappardelle Pasta  
Arrabbiata | Smoked Local Trout  
Roast Green Olives | Ricotta  
Onion Ash 22

## SIDES

Vegetable of the Evening 7  
Roast Wax Beans | "Gunpowder Spice" 7  
Roast Local Potatoes | Chili  
Garlic | Sea Salt 7  
Summer Swiss Chard 7  
Black Sticky Rice | Fried Garlic 7

**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 2016

## chef's tasting menu



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EXECUTIVE CHEF | JOSH BERRY

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Let us create a three or five course tasting menu uniquely prepared just for you and your table. Menu changes nightly based on the season..

Three Courses | 55  
82 with wine pairing

Five Courses | 79  
116 with wine pairing

In order to properly execute service we recommend that all guests at the table participate.