

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 18

SOUP and SALADS

Parsnip Soup
 Black Sesame | Walnut
 Parsley | Crème Fraiche 9

Frisee Salad
 Clothbound Cheddar
 Smoked Almond Powder
 Green Apple | Crisp Croutons 11

Shaved Crimson Cabbage
 Crispy Shallot | Fried Peanuts | Lime
 Fish Sauce | Chili | Mint 9

Gathered Greens Salad
 Roast Beets | Pomegranate Seeds
 Za'atar Dressing | Orange Powder 11

STARTERS and SMALL PLATES

Hand Rolled Goat Cheese Gnudi
 Pumpkin Broth | Braised Prosciutto
 Grated Amaretti 12

Chilled Mushroom Custard
 Roast Mushrooms | Torn Polenta
 Kale Pesto 14

Local Mackerel Nanbanzuke
 Shaved Radish | Pickled Peppers
 Ginger Vinegar 14

Charred Broccoli & Orange
 White Anchovy | Rye Espuma
 Currants 11

Caramelized Lamb Belly
 Smoked Maple | Roast Garlic Puree
 White Beans 13

Poached Local Egg ✧
 Steamed Black Rice | Chili Oil
 Kimchi Relish | Tamari – Cumin Emulsion 9

Crispy Brussels Sprouts
 Chimichurri | Cheese Curds 10

MAINS

Roast Salmon ✧
 Milk Braised Fennel
 Licorice – Tamarind Puree
 Coriander | Grapefruit | Barley 27

Local Cod ✧
 Clams | House Thai Green Curry
 Heirloom Carrots | Coconut 26

Carnaroli Risotto
 Cauliflower | Romanesco
 Smoked Ham Hock
 House Lardo | Smoked Parmesan 21

Pan Seared Scallops ✧
 Braised Oxtail | Mushrooms
 Petite Yukon Gold Potatoes
 Charred Shallot | Watercress 29

Seared Beef Shoulder
 Panache of White Vegetables
 Espellete Pepper
 Onion Marmalade 27

Seared Duck Breast
 Roast Pears | Dukkah | Lentils
 Local Yogurt | Raisin Emulsion 25

Slowly Braised Pork Shank
 House Mole | Local Squash
 Pumpkin Seeds 25

Baked Local Sweet Potatoes
 Smoked Almond Hummus
 Whipped Ricotta | Grilled Radicchio
 Truffle Infused Balsamic 19

SIDES

Vegetable of the Evening 7

Roast Potatoes | Chili Oil 6

Bok Choy | Chinese Fermented Sausage
 Soy Brown Butter 8

Golden Beets | Harissa | Mint 8

Toasted Barley | Artisanal Raisins
 Garlic | Shallots 6

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. MARCH 2017

chef's tasting menu

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.



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 EXECUTIVE CHEF | JOSH BERRY

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