

STARTERS and SMALL PLATES

Half Dozen Local Oysters ✧
Kimchi Pearls MP

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

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

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

Golden Lentil Panisse
Green Goddess | Radish
Sugar Snap | Black Quinoa 10

Local Smoked Mussels
Warm Celery Cream
New Potato | Sorrel 13

Whipped Mortadella
House Ciabatta Toast | Spring Peas
Mint | Ricotta Salata 11

Grilled Asparagus
Goat Cheese Panna Cotta
Charred Lemon Vinaigrette
Basil | Torn Croutons 13

Mountain Trout ✧
Bread & Butter Fennel | Trout Roe
Mustard Seeds | Sour Cream
Whole Grain Cracker 14

Slow Cooked Corned Beef
Spring Dug Parsnips | Braised Lettuce
Rasped Horseradish | Shiso
Crisp Shallot 10

SIGNATURE

Brussel Sprouts
Toasted Garlic | Chili
Fish Sauce | Peanuts 9

MAINS

Pan Roast Spring Chicken
Fennel Soubise | Local Carrots
Dill | Burnt Honey 24

Veal Cutlet
Hand Rolled Gnocchi | Young Spinach
Local Oyster Mushrooms
Parmesan Cream 29

Seared Local Hake ✧
Poached Egg | Caramelized Pork Belly
Braised Leeks | Upstate Potatoes 25

Salmon Char Siu ✧
Panache of Spring Vegetables
Jasmine Rice Congee 25

Roast Local Lamb ✧
Rye Bread Sauce | Turnips | Orange
Watercress | Grain Mustard 28

Fresh Bucatini Pasta ✧
Mizuna | Lemon | Pecorino
Chili Cured Egg Yolk
Cracked Pepper 20

Roast Local Carrot
Bulgogi | Cashews | Black Rice
Crisp Tofu | Cilantro 19

Local Skate
Maine Lobster Beurre Monte
Spring Legumes | Sorghum
Pea Tendrils 27

SIDES

Vegetable of the Evening 7

Spring Peas | Shallots | Guanciale 7

Glazed Asparagus
Lemon Beurre Monte 8

Roast Local Potatoes
Chili | Garlic | Sea Salt 7

Steamed Black Rice | Kimchi Relish 6



EXECUTIVE CHEF JOSH BERRY
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FOR YOUR CONVENIENCE, A 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

chef's choice

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.

PARTNERS

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.