

SHELLFISH

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

APPETIZERS

Truffle Laced Potato Chips
Goat's Milk Ranch Dip 8

Chilled Pea Soup
Local Cream | Truffle Oil | Bacon Powder
Cheddar Crisp 10

Fingerling Potato Fries
Kale Pesto 6

SALADS

Arugula and Fennel Salad
Feta | Baies Rose Buds
Smoked Almonds
Compressed Honey Dew 11

Sugar Snap Pea Salad
Radish | Bibb | Mint | Bagna Couda 12

Warm Oyster Mushroom Salad
Local Kale | Celery | Hazelnuts
Sherry Vinegar | Parmesan
Toasted Shallots 13

Seven Vegetable Salad
Assorted Vegetables of the Season
Vinaigrette Jardinière | Crumbled Citrus
Petite Herbs 12

SALAD ENHANCEMENTS

Grilled Chicken 6

Grilled Salmon 9

Soy Glazed Tofu 4

Maine Lobster 11

Pan Seared Shrimp 9

SANDWICHES

Upper Exchange Lobster Roll
Lemon Mayonnaise | Shaved Lettuce
Snipped Chives
New England Top Split Roll MP

Preserved Tuna Tartine ✧
Radish | Arugula | White Bean Spread
Lemon Confit | Capers
Whole Wheat Bread 14

Pork Belly Bánh Mi
House Bread & Butter Pickles | Cilantro
Sriracha-Lime Emulsion 15

Ground Steak Burger
LTO | Local Cheddar | Cider Cured Bacon
Press Sauce | English Muffin Roll 15

Chickpea Falafel Sandwich
Cucumbers | Tomato
Spiced Yogurt | Naan 13

Pressed Chicken Sandwich
House Smoked Mozzarella | Roast Tomatoes
Kale Pesto | Ciabatta 14

All accompanied by choice of:
Fingerling Fries or Side Salad

LARGE PLATES

Cheese and Charcuterie
Chef's Seasonal Selection
Local Cheese & Artisan Meats
Marinated Olives | Black Mission Fig Jam
Fennel Mustard | Sliced Bread 19

Brioche Galette
Fried Local Egg | Ricotta Cheese | Asparagus
Shaved Speck | Petite Greens 16

Rigatoni Pasta
Spring Peas | Mint
Braised Prosciutto | Ricotta 16

add Maine Lobster 11 | Pan Seared Shrimp 9

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 18% 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. APRIL 2016

congress street lunch



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EXECUTIVE CHEF | JOSH BERRY

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Congress Street Lunch Sampling.

Enjoy today's featured:
| Cup of Soup
| Side Salad
| Petite Sandwich

All three served together for \$15