Starters

THREE MAINE CHEESES — 18

honey, fig jam plumped apricots blueberry-walnut crisp

CHARCUTERIE - 18

fennel mustard marinated olives grilled baguette

TRUFFLE-LACED POTATO CHIPS — 8 goat's milk ranch dip

BURRATA — 16 autumn squashes pumpkin butter, speck grilled focaccia

CRISPED BRUSSELS SPROUTS — 10 charred lemon toasted walnuts, aioli

TOASTED CHICKPEA HUMMUS — 10

hazelnut dukkah, honey grilled naan



Congress Street Lunch

Cup of Soup Side Salad Petite Sandwich

- 16



Sandwiches

AVOCADO TOAST — 15 avocado, whole wheat toast poached egg, chili & lime marinated tomatoes grains of paradise

> FRIED CHICKEN SANDWICH — 15 kimchi slaw, lettuce gochujang mayonnaise brioche bun

MAINE CRAB ROLLS — 22 lemon aioli, bibb lettuce snipped chives, split-top rolls

> GROUND STEAK BURGER — 16 LTO, local cheddar smoked bacon press sauce

MARKET FISH TACOS — 16 bibb lettuce, salsa verde pickled onion, cilantro crema

VEGETARIAN BEYOND BURGER [™] — 16 avocado, tomato, lettuce sriracha aioli

SHAVED ROAST BEEF SANDWICH — 16 local cheddar, roast onions maitake mayonnaise, arugula

Soups & Salads

GULF OF MAINE FISH CHOWDER – 11 clams, hake, smoked trout, coconut milk lemongrass, lime leaf

AUTUMN SQUASH & PEAR BISQUE — 9 pumpkin seed granola, sage ash, yogurt

> KALE & BASIL SALAD — 12 smoked almond dressing caramelized shallots, parmesan

CRUNCHY CABBAGE – 12 endive, black vinegar, chili, ginger sesame, toasted peanuts

GATHERED GREENS SALAD — 12 crumbled cranberries, blue cheese walnut oil vinaigrette

SEVEN VEGETABLE SALAD — 12 assorted vegetables of the season vinaigrette jardinière, crumbled citrus, petite herbs

ENHANCEMENTS

Grilled Chicken — 6 Soy-Glazed Tofu — 4 Salmon — 9 Lobster — MP

Mains

MUSHROOM TAGLIATELLE – 22 smokehouse bacon, garlic cream fresh thyme, parmesan

PAN ROAST SALMON — 20 braised lentils, frisee, mustard vinaigrette, crisp shallots

Desserts

MILK CHOCOLATE BUDINO — 9 dark chocolate truffle cake, malted cream, cocoa nibs

UNION M&MS — 7 macarons, madeleines, meringues

AFFOGATO — 7 vanilla gelato, shot of hot espresso

For your convenience, a 20% gratuity will be added to parties of eight 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.