

Breakfast

Standard* 24

two eggs, bacon or blueberry sausage, breakfast potatoes, toast

Shakshuka* 19

two eggs, tomato, red pepper, chickpeas, parsley, crusty bread, olive oil

Fruit Plate 11

seasonal fruit, berries, rooftop honey, mint *gf, df, veg*

Griddled Maine Blueberry Muffin 7

strawberries, butter

Smoked Salmon Bagel* 23

cream cheese, boiled egg, chive, capers, shallot, bagel

Pumpkin Spiced Pancakes 17

cinnamon compound butter, pecan crumble, maple syrup *veg*

Mushroom Toast 17

miche, braised mushrooms, ricotta, alfalfa, sprouts, dukkah *veg*

Breakfast Sandwich* 22

egg, sausage patty, cooper american, croissant, dressed greens

Salads & Bowls

Farm Greens 14

apple, pecan, quinoa, fried shallot, grana padano, red onion vinaigrette *veg*

Grain Bowl 15

quinoa, farro, garbanzo beans, butternut squash, baby kale, alfalfa, house vinaigrette *df, veg*

Seaweed Bowl 19

sweet chili tofu, sesame seed, kelp, miso vinaigrette, brown rice, edamame, scallion *gf, df, veg*

Enhancements

chicken breast +10

maine lobster +32

tofu +9

salmon +15

Sides

Bacon* 6

Breakfast Potato 6

Egg* 4

Dressed Greens 6

Smoked Salmon* 22

Hand-Cut Fries 7

Chocolate Coffee Cake 13

Benedicts

Eggs Benedict* 19

poached eggs, canadian bacon, hollandaise, english muffin, dressed greens

Maine Lobster Benedict* 47

poached eggs, spinach, hollandaise, fennel pollen, english muffin, dressed greens

Cider Braised Pork Belly Benedict* 29

poached eggs, hollandaise, focaccia, cider gastrique, dressed greens

Handhelds

housemade chips served with all sandwiches substitute hand-cut fries +4 dressed greens +4

Korean BBQ Chicken Sandwich* 21

chicken thigh, korean barbeque, kewpie mayo, nuoc cham, carrot-celeriac slaw, sesame bun

UNION Burger* 20

caldwell farms beef, special sauce, lettuce, sour mustard pickles, sesame bun

add bacon +3 gruyere +2 duck egg +3

make it a double +5

Maine Lobster Roll* 39

4oz maine lobster, lettuce, preserved lemon aioli, brioche

Grilled Cheese 19

cooper american, native cheddar, truffle duxelles, dijonaise, thyme, sourdough *veg*

Shrimp Tacos* 23

cornmeal crusted white shrimp, red cabbage, carrot, lime crema, cilantro, chile, pickled shallot *gf*

Grilled Salmon BLT* 24

bacon, preserved lemon aioli, tomato, butter lettuce, rye bread *df*

Desserts

Flourless Chocolate Torte 11

blueberry coulis *gf*

Limoncello Mascarpone 11

white chocolate, cranberry

Gelato & Sorbet 4

rotating flavors

Berries 9

Toast 4

Pork Belly* 15

Granola 4

Yogurt 6

Blueberry Sausage* 7

For your convenience, a 20% gratuity will be added to parties of six 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*