

DINNER

174

MAYVILLE
UNION
HOUSE

Beries, Bites & Beds

BETHEL
MAINE
EST ~ 2026

- SMALL BITES -

House Bread

Daily Selection, Speros Reserve Oil, Local Butter 10

Salmon Tartare ~ Smoked*

Maine Salmon, Shallot, Caper, Lime ~ "Stuff" 25

Pork Rilette

Duck Fat, Mustard, Crostini 18

Beef Tartare*

Dry Aged Beef, Herb, Caper, Apple,
Blake Farm (Bethel, ME) Sunny Egg, Truffle Mayo 29

Scallop & Bacon

Carrot Caramel, Celery Root, Pork Belly 25

Bone Marrow

Whipped, Shallot, Herbs & Crumb, Lemon, Toast 19

F'ing Wings

Brined, Ultra Crisp // Dressed or Not, Pickles
Six ~ 11 Twelve ~ 19

LRR Calamari

Soy, Scallion, Black Aioli 19

Dutch Baby

Local Chorizo, Parm, Bonito 16

Deviled Eggs

Chef Inspired - Blake Farm Eggs (Bethel, ME) 12

Steak & Cheese *

Cold Smoked Sirloin, Blue Cheese Mousse, Toast, Jus 18

New Oyster Rockefeller

Spinach, Bacon, Pernod, Hollandaise, Barrel Aged Soy 20

Oysters on the Half Shell*

House Cocktail & Mignonette
Six ~ 21 Twelve ~ 33

- GREENS & CROCKS -

F'ing Caesar Salad

The Tradition Continues 12

Fish Chowder

Potato, White Fish 15

THE Salad

I love a good Salad 12

French Onion Soup

Stock, Crouton, Gruyere 13

- SANDWICHES -

Sandwiches served with hand-cut fries

MUH Italian

Capicola, Genoa Salami, Provolone,
Pepper Relish, Pickles, Juice, House Ciabatta 21

Rt.26 Burger*

7oz Blake Farm (Bethel, ME) Ground Beef
Onion Jam, Chimichurri Mayo, House Brioche Bun 18
add Cheese 2 ~ Bacon 3 ~ Blake Farm Egg ~ 5

Fried Chicken Sandwich

Crazy Sauce, Pickled things, Shreds, Focaccia 18

Veggie Sandwich

House Mozz, Sundried Tomato Tapanade, Ciabatta, Baked 14

* This food is or may be served raw or undercooked, Consumption of this food may increase the risk of food-borne illness.
Split Plate fee \$620% gratuity added to parties of 7 or more

- MAINS -

Bethel Bird

Roasted 1/2 Bird Gould Acres Farm (Stow, ME)
Potlicker Greens, Basmati Rice,
Alabama white sauce 29

Steak Frites*

Hanger Steak, Tallow Hand Cut Fries, Bearnaise 33

Cedar Roasted Salmon*

Basmati Rice, Roots,
Burnt Orange Miso Vinaigrette 31

Mushroom Ragù

Shady Grove Mushrooms (Harrison, ME),
White Polenta, Fonduta 26

Seared Scallops

Fluffy Carrot, Burnt Cabbage, Crispy Fingerlings
Mustard Butter Sauce 38

DRY AGED COLLECTION
~ GO BIG OR GO HOME ~

45 Days Under Our Roof

Solo Cuts • Cuts for Two • Celebration Cuts
Ask your server about our current selection

- A LA CARTE -

PROTEIN

Hanger 10oz* 31
NY Sirloin 14oz* 65
Ribeye 20oz* 70
Pork Chop* 33
1/2 Bird 24
Salmon* 21
Scallop 31

SIDES

Garlic Spinach 9
Robuchon Potatoes 12
Beets 10
Carrots 11
Basmati Rice 5
Burnt Cabbage 9
Polenta 10

Sauces: Beurre Blanc, Bearnaise,
Chimichurri, Horsey Cream ~ 5 ea.

- PASTA -

Front Room Carbonara

Spaghetti, Bacon, Yolks, Black Pepper 21/29

Greg's Bolognese

Fettuccini, Beef, Pork, Parm 25/34

Penne Arriabiatta

Penne, Slow Tomatoes, Garlic, Chilis 19/27

Mac N' Cheese

Cavatapi, Cheesy Sauce, Cracker Crumb 18