

UPLAND

May 2019

APPETIZERS

fluke crudo* tequila, cilantro + key lime 21

beef tartare* black trumpet mushroom, puffed farro, anchovy + egg yolk 18

sprouted falafel soybean, cashew + tahini 15

crispy duck wings olive oil + yuzu kosho 20

SOUPS + SALADS

roasted chicken soup avocado, tomatillo, serrano, cilantro + lime 21

little gem salad avocado, cucumber, ricotta salata + walnut vinaigrette 19

five lettuce 'caesar' radish, garlic anchovy vinaigrette + breadcrumbs 19

baby mixed greens red wine vinegar, shallots + herbs 15

PIZZA

margherita stracciatella, passata, basil + esepette 19

green zebra fromage blanc, stracciatella, herbs + garlic oil 20

sausage + kale young pecorino, stracciatella + parmigiano 21

mushroom mozzarella, provolone + tomato 21

'nduja stracciatella + passata 21

clam pie mozzarella, provolone, garlic + chili 21

PASTAS + BOWLS

bucatini cacio e pepe pecorino romano + black pepper 20

spaghettini pomodoro slow cooked cherry tomatoes, peperoncini + parmigiano 19

estrella chicken liver, sherry, rosemary + sage 22

pappardelle spicy sausage ragù, kale + parmigiano 25

smoked duck sausage brown rice, mushroom, egg + toasted garlic 25

ora king salmon* brown rice, mushroom, brussels sprouts, sesame, wafu + Onsen egg 25

SANDWICHES + ENTREES

quiche house-made chorizo, pepper jack cheese + baby mixed green salad 16

chicken pita senat chicken thigh, brown rice, pickled vegetables, gem lettuce + labneh 19

roasted porchetta + egg sandwich* guindilla chili, farm egg + arugula 21

upland cheeseburger* grass fed beef, american cheese, peppadew peppers + avocado 24

steak sandwich skirt steak, cloumage, crispy onion, arugula + chili vinegar 26

Chef: Justin Smillie Lunch 05/03/19

* Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.