

UPLAND

August 2019

APPETIZERS

montauk fluke crudo tomato conserva, cucumber, cilantro + lime 21

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

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

local heirloom tomato* norwich meadows cucumber, spring onion, wafu + flaxseed crackers 22

baby mixed greens red wine vinegar, shallots + herbs 15

PIZZA

margherita stracciatella, passata, basil + espelette 19 add 'nduja 3

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

sausage + kale young pecorino, stracciatella + parmigiano 21

mushroom mozzarella, provolone + tomato 21

clam pie mozzarella, provolone, garlic + chili 21

PASTAS + BOWLS

bucatini cacio e pepe pecorino romano + black pepper 20

spaghetti pomodoro slow cooked cherry tomatoes, peperoncini + parmigiano 20

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, asparagus, sesame, wafu + Onsen egg 25

SANDWICHES + ENTREES

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

falafel wrap fava bean, cashew + norwich meadows carrots 19

chicken wrap senat chicken, pickled giardiniera, butter lettuce, crispy onions + cilantro avocado pesto 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 08/30/19

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