

UPLAND

March 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 14
- 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 + espelette 19
- green zebra** fromage blanc, stracciatella, herbs + garlic oil 20
- sausage + kale** young pecorino, stracciatella + parmigiano 21
- 'nduja** stracciatella + passata 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
- fried chicken sandwich** avocado-bacon mash + alfalfa sprouts 17
- veggie burger** american cheese, herb mayo, sprouts + tomatillo 17
- roasted porchetta + egg sandwich*** guindilla chili, farm egg + arugula 21
- angus skirt steak** black garlic, romesco + bunching onion 36
- upland cheeseburger*** grass fed beef, american cheese, peppadew peppers + avocado 24

Chef: Justin Smillie Lunch 03/01/19

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