

UPLAND

February 2015

APPETIZERS + SALAD

burrata trout caviar, crispy leeks + arbequina olive oil

little gem salad queens farm lettuces, almonds, pear + chardonnay vinaigrette

mixed baby lettuces soft herbs, sherry vinegar, dijon + good olive oil

citrus salad bitter chocolate + olive oil

granola + ricotta agave + persimmon

pastry basket grapefruit pound cake, baguette, scones, bomboloni, butter + jam

BRUNCH

two eggs any style bacon or sausage, pain de champagne, potatoes

baccala fried egg, sauce ravigote, arugula + lemon

eggs in hell tomato, oregano, fresno chili + grilled bread

lump crab eggs benedict poached eggs, roasted parsnips + lemon hollandaise

farm egg omelette bulgarian feta, spinach + mixed greens

quiche lorraine gruyere, smoked bacon + baby mixed green salad

tortilla española arugula, roasted garlic mayo + chives

belgian waffle hazelnut butter, whipped creme fraiche + bitter chocolate shavings

PIZZA + PASTA

sausage + kale pizza young pecorino, stracciatella + parmigiano

margherita pizza stracciatella, confit tomatoes + basil

smoked salmon pizza cloumage, sunflower sprouts + caper berries

spaghettini fried egg, roasted pepper, bread crumbs

estrella chicken liver, sherry, rosemary + sage

bucatini cacio e pepe pecorino romano + black pepper

SANDWICHES + ENTREES

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

hand carved turkey sandwich kaiser seeded rye, walnut pesto + kale

pulled chicken salad olive oil croutons, radish + butter lettuce

creekstone farms skirt steak romesco + bunching onions

SIDES

bacon, sausage, smashed potatoes, brussels sprouts, mushrooms

Chef: Justin Smillie 02/13/2015 Brunch 9:52AM

Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.