

APPETIZERS

avocado toast
espelette +
lemon
11

SMOKED+PRESERVED BOARD 35
salmon pastrami, smoked tuna, smoked
sturgeon, boquerones, whipped farmer's cheese,
house-baked bagel, pita + za'atar bread

doughnuts
assorted chef's
selection
10

tuna tartare*
sprouted beans + basil
22

snow crab salad
'nduja mayo, half avocado
+ chicharron
26

avocado + falafel
sprouted bean salad
18



little gem salad
avocado, cucumber, ricotta
salata + walnut vinaigrette
18

baby mixed greens
red wine vinegar,
shallots + herbs
13

wood-roasted beets
whipped feta
+ chives
15



BREAKFAST

avocado omelette*
salsa fresca,
cotija
17

eggs norwegian*
poached eggs,
smoked salmon
+ meyer lemon
hollandaise
17

eggs benedict*
poached eggs,
country ham
+ meyer lemon
hollandaise
16

chilaquiles*
skirt steak,
farm egg,
cotija + tortilla
18



two eggs any style*
bacon or sausage, grilled bread
+ smashed potatoes
14

**turkey sausage
omelette***
cheddar + chives
14

pancakes
local strawberries
+ butter
13

SIDES

BACON

**TURKEY
BREAKFAST
SAUSAGE**

FRIES
8

LUNCH

pappardelle ragu
spicy sausage,
kale + parmesan
24

**bucatini
cacio e pepe**
pecorino romano
+ black pepper
19

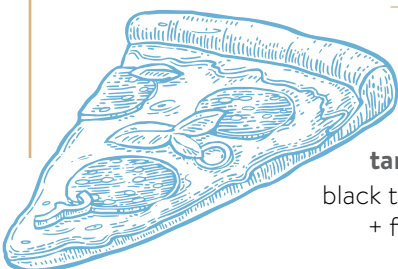
bigeye tuna bowl*
farro, pickled
beets, grapefruit
+ tobiko
24



crispy chicken sandwich
avocado-bacon mash,
alfalfa sprouts + fries
17

UPLAND CHEESEBURGER*
grass-fed beef, american cheese,
peppadews, avocado + fries
19

CRISPY POTATOES
shishito + pickled
dill-jalapeño mayo
11



PIZZA

tartufo*
black truffle, egg
+ fontina
29

margherita
stracciatella,
tomatoes+ basil
17

sausage + kale
young pecorino,
stracciatella + parmesan
20



BOTTOMLESS BRUNCH

bloody marys
wodka vodka +
aji panca

local mimosas
blanc de blancs +
florida citrus juices

rosé
moulin de gassac
'guilhem'

\$26 per person
11:30am-3pm

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 080418*