

APPETIZERS

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

wood-roasted beets
whipped feta + chives
15

yogurt & granola
israeli yogurt, pinenut granola + fruit
14

baby mixed greens
red wine vinegar, shallots + herbs
13

doughnuts
assorted chef's selection
10

BAGELS

nova lox
tomatoes, red onions
+ cream cheese
17

'the larry david'
smoked whitefish, capers,
tomatoes + cream cheese
16



BREAKFAST

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

egg sandwich*
bacon, american,
parmesan butter
12

avocado toast
poached eggs +
espelette
13

steak and eggs
black garlic,
romesco, fried eggs +
bunching onion
26

quiche lorraine
bacon, caramelized
onions, gruyere
+ mixed greens
16

avocado omelette*
salsa fresca + cotija
17

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

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

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

pancakes
local strawberries
+ butter
13

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

SIDES

BACON

**TURKEY
BREAKFAST
SAUSAGE**

FRIES

8

CRISPY POTATOES

shishito + pickled
dill-jalapeño mayo

11

LUNCH

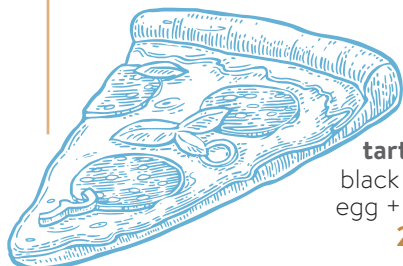
bucatini cacio e pepe
pecorino romano
+ black pepper
19

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



tartufo*
black truffle,
egg + fontina
29

margherita
stracciatella,
tomatoes
+ basil
17

sausage + kale
young pecorino,
stracciatella
+ parmesan
20

pepperoni
passata di
pomodoro +
mozzarella
20

PIZZA



BOTTOMLESS BRUNCH

bloody marys
wodka vodka +
aji panca

local mimosas
blanc de blancs +
florida citrus juices

rosé
moulin de gassac
'guilhem'

**\$26 per person
10:30am-3pm**

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 031020

SPECIALTY COCKTAILS

- upland punch** soul cachaca, campari, orgeat, orange, lime **13**
- hibiscus collins** belvedere, florida citrus, jojo's sugarcane hibiscus tea, cocchi americano, grapefruit **14**
- blackberry smash** bacardi rum, blackberry & espelette compote, lemon **13**
- south of fifth** banhez mezcal, green chartreuse, blackberry mexican pepper reduction, lime **15**
- cucumber & smoke** el jimador tequila, lime, cucumber, agave, celery shrub, smoked celery black salt rim **15**
- old fashioned** jim beam bourbon, demarera syrup, angostura bitters **13**
- manhattan** rittenhouse rye, cocchi dopo teatro, angostura bitters **14**
- aperol spritz** aperol, prosecco, soda water **14**

RAW JUICE

100% cold pressed by Expressed Juice, Miami, FL **9.5**

K8

kale, spinach, chard, parsley,
celery, bok choy

P3+

pineapple, pear,
apple, mint

D3+

dragonfruit, pineapple,
coconut water, lime



WINES

by the glass

SPARKLING

- prosecco** andreola 'dirupo', brut, valdobbiadene, italy **13**
- rosé sparkling** mumm napa, brut rosé, napa valley, ca, nv **16**
- rosé champagne** ruinart, brut rosé, reims, france, nv **32**

WHITE

- garganega** suavia, soave, italy 2017 **13**
- pinot grigio** masi, 'masianco', friuli-venezia giulia, italy, 2018 **15**
- albariño** finca arantei, rias baixas, spain 2018 **14**
- pinot blanc** trimbach, alsace, france, 2016 **15**
- sauvignon blanc blend** dom. barons de rothschild, 'legende', bordeaux, france, 2018 **18**
- chardonnay** maison joseph drouhin, puilly-vinzelles, france, 2018 **18**
- chardonnay** foley, santa rita hills, ca, 2016 **21**

ROSÉ

- grenache blend rosé** tablas creek, 'patelin de tablas rosé', paso robles, ca, 2017 **14**

RED

- malbec** trivento 'reserve', mendoza, argentina 2018 **13**
- sangiovese** castello di volpaia, chianti classico, tuscan, italy, 2017 **15**
- tempranillo** bodegas faustino, 'v reserva', rioja alavesa, spain, 2013 **16**
- pinot noir** bodegas chacra, "barda", patagonia, argentina 2018 **17**
- cabernet sauvignon** trefethen, napa valley, ca 2017 **22**
- nebbiolo** de forville, barbaresco, piedmont, italy, 2016 **25**
- cabernet/shiraz blend** penfolds bin 389, south australia, 2017 **28**

BEER

DRAFT

Sixpoint Brewery
'The Crisp' **9**
Brooklyn, NY – German Pilsner 5.4%

MIA Brewing Company,
'Mega Mix' **11**
Miami, FL – Pale Ale 6%

Stone Brewery,
'Scorpion Bowl' **10**
Escondido, CA – India Pale Ale 7.5%

BOTTLE

Sapporo, 'Light' **8**
Hokkaido, Japan – Light Lager 3.9%

Wynwood Brewing Company,
'Pop's Porter' **10**
Downington, PA – Belgian Style Tripel
Ale 9.5%

Victory, 'Golden Monkey' **10**
Bitburg, Germany – Pilsner 0.0%

Bitburger, 'Non-Alcoholic' **8**
Bitburg, Germany – Pilsner 0.0%

CAN

MIA Brewing Company,
'MiamiWeiss' **8**
Miami, FL – Hefeweizen 6%

Stone Brewing, 'Stone IPA' **10**
Escondido, CA – India Pale Ale 6.9%

Sixpoint Brewery, 'Resin' **11**
Brooklyn, NY – Double IPA 9.1%

AGUA FRESCA

refreshing non-alcoholic beverages **8**

CUCUMBER GUAVA

cucumber juice,
guava cordial, lime, soda

GRAPEFRUIT & MINT

grapefruit juice,
demerara, tonic