



≡ Starters

CHIPS & SALSA

House fried blue corn tortilla chips & housemade tomato-jalapeño salsa 3.99

PRETZEL TWIST

Locally made Pat's Philly Pretzel twist, housemade pimento cheese spread, Helios Pale Ale mustard 6.75

BREWERY FRIES

Lightly beer-battered & fried to a golden brown 4.99

UPLAND NACHOS

Blue corn chips, mozzarella & cheddar-jack cheese, tomatoes, fresh jalapeños, black beans, tomato-jalapeño salsa 8.25

Add guacamole or sour cream .75 ea.

Add spicy chicken, spicy beef, pulled pork or southwest tofu 3.00

SPINACH & ARTICHOKE DIP

Toasted pita & house fried blue corn tortilla chips 8.99

ROASTED RED PEPPER HUMMUS

Housemade garbanzo bean hummus with roasted red pepper & sriracha, toasted pita, carrot sticks & celery sticks 9.99

≡ Pizza

UPLAND PIZZA

Made fresh daily and grilled for a unique taste 9.99

MEXICAN

Black bean sauce, chorizo, corn, diced tomato, monterey jack, mild cheddar, mozzarella cheese

ROASTED SUMMER SQUASH

Housemade marinara, sauce, roasted zucchini & yellow squash, diced tomato, mozzarella cheese

Soups & Salads

BUFFALO CHILI

Local ground buffalo, black beans, veggies, chiles, Bad Elmer's Porter

Cup 4.25 Bowl 5.75

SOUP OF THE DAY

Sometimes classic, sometimes a little different, always housemade

SUMMER VEGETABLE

Mixed greens, cherry tomato, cucumber, corn & sunflower seeds 10.99

THE UPLAND

Mixed greens, cucumber, tomato, carrots julienne, garlic croutons 5.75

SOUTHWEST TOFU TACO

Mixed greens, blue corn tortilla chips, diced tomato, pickled jalapeño, monteray jack, mozzarella & mild cheddar cheese 11.99

SPINACH & FRUIT

Spinach, mangoes, strawberries, peaches & toasted almonds 10.99

Add grilled chicken or Southwest tofu 3.00

HOUSEMADE DRESSINGS

spicy mango-lime, orange-ginger vinaigrette, creamy horseradish poppy seed

From The Grill

All grill sandwiches come with lettuce, tomato, onion, choice of side and the choice of:

1/2 lb Sennett Cattle Farm Beef Burger

1/2 lb Buffalo Burger (add 2.50)

Grilled Chicken Breast

Spicy Black Bean Patty

CLASSIC Choice of cheddar, Swiss, smoked gouda, or jalapeño pepper-jack 9.99

BAD ELMER'S Sharp cheddar, apple wood smoked bacon, Bad Elmer's Porter BBQ 10.99

PIMENTO CHEESE Housemade pimento cheese spread 10.99

PHILLY Grilled mushrooms, grilled onion, Swiss 10.99

BLUE FLAME (SPICY) Upland's bleu cheese-jalapeño spread 10.99

INFERNO (VERY SPICY) Jalapeño pepper-jack, banana peppers, habaero hellfire sauce 10.99

Side choices include brewery fries, vegetarian potato salad, vegan farro-cucumber salad or potato chips.

You may substitute The Upland salad, cup of soup or Buffalo Chili for 2.50

Pub Favorites

Choice of brewery fries, potato salad, vegan farro-cucumber salad or potato chips

You may substitute The Upland salad or cup of soup for 2.50

PULLED LOCAL PORK

Slow roasted Fischer Farms pork in Bad Elmer's Porter BBQ sauce, red onion, toasted brioche bun 11.25

THREE LIL' PIGS

Slow roasted Fischer Farms breaded pork tenderloin, barbecued pulled pork, bacon, smoked gouda, red onion, toasted brioche bun 12.99

HOOSIER CLASSIC PORK TENDERLOIN

Breaded pork tenderloin, lettuce, tomato, red onion, toasted brioche bun 9.99

PORTABELLA SPINACH

Grilled portabella, spinach, tomato, onion, thyme-goat cheese spread, balsamic drizzle, brioche bun 9.99

SEITAN PHILLY

Housemade seitan, Swiss cheese, mushroom, red onion, toasted brioche bun 9.99

BLT

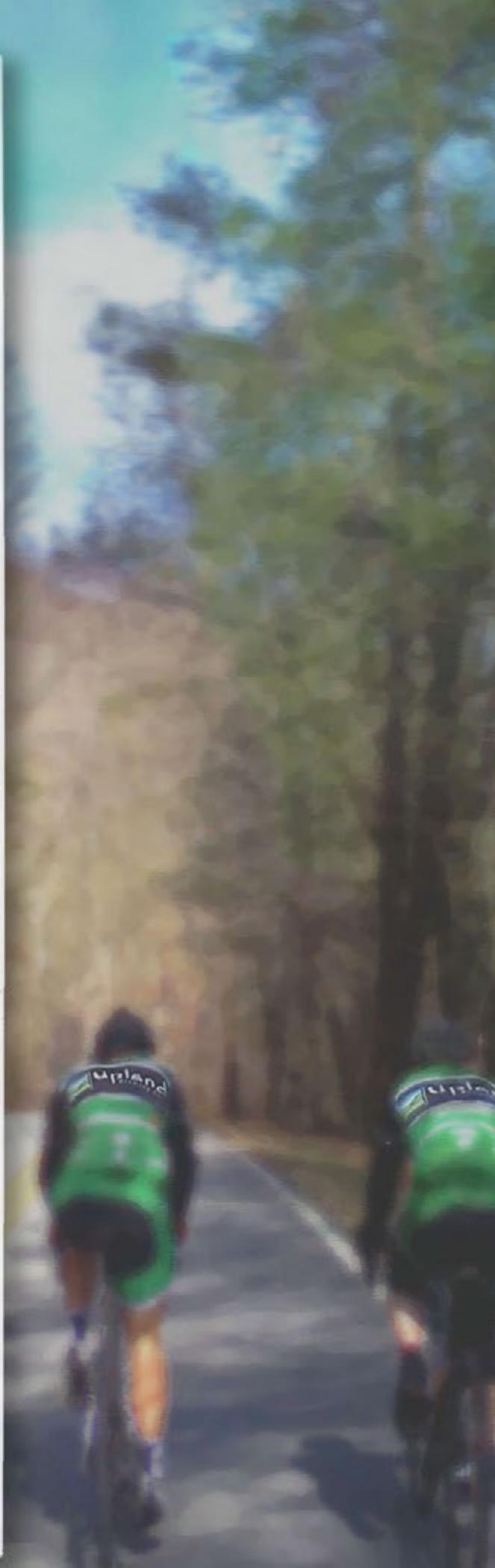
Bacon, lettuce, tomato, avocado aioli, Swiss cheese, French bread hoagie 9.99

SEITAN TENDERLOIN

Housemade breaded seitan tenderloin, lettuce, tomato, red onion, toasted brioche bun 8.99

FISH AND CHIPS

1/2 pound beer battered cod & housemade tartar sauce
Recommended with brewery fries 10.99



Entrees

SMOKED PORK CHOP

16 OZ. Fischer Farms smoked pork chop, grilled & smothered in peach-balsamic reduction, served with ginger fried rice & corn on the cob with lemon thyme butter 16.99

NY STRIP STEAK

12 OZ. Fischer Farms New York strip cooked to order, housemade tater tots, peas with pearl onions, & roasted red pepper coulis 19.99

MAHI-MAHI TACOS

Mahi-mahi on flour tortillas, picked vegetables, chipotle crema, pickled jalapeños 13.99

**Substitute Southwest Tofu for a vegetarian friendly option*

CLAM & CHORIZO PASTA

Littleneck clams sautéed with chorizo & chunky tomato sauce served on a bed of penne pasta 13.99

CHEESY BAKED FARRO

A baked vegetarian casserole made with farro, cherry tomatoes, portabella mushrooms, gruyere & fontina cheese 13.99

CHICKEN & RISOTTO

Airline chicken breast grilled with a sweet & savory glaze served on peach-ginger risotto 14.99

WIT MACARONI & CHEESE

Penne pasta, sautéed garlic, Upland Wit beer, fresh cream, mozzarella & cheddar-jack, toasted French baguette 13.99

Add grilled chicken or Southwest tofu 3.00

Dessert

PASTRY A LA MODE

Deep-fried pastry tossed in cinnamon & sugar, topped with housemade brown sugar & grilled peach ice cream 6.50

STRAWBERRY SHORTCAKE

Housemade shortcake, fresh strawberries, vanilla whipped cream 6.50