



# STARTERS

## WHIPPED FETA <sup>VEG</sup>

Whipped feta with hot honey, cracked pepper, arugula, & pita  
10.5

## SPINACH ARTICHOKE DIP <sup>VEG</sup>

with toasted pita, blue corn tortilla chips  
10.5

## NACHOS <sup>VEG</sup>

blue corn chips, mozzarella & cheddar-jack, fresh jalapeños, tomatoes, black beans, salsa, sour cream  
ADD CHICKEN OR SEITAN FOR 3.00  
10

## KENTUCKY BLACK BBQ WINGS <sup>VEG</sup>

Choose between house smoked wings or Three Carrots seitan nuggets tossed in Kentucky Black BBQ sauce with pickled vegetables & horseradish parmesan sauce  
10.5

## DEVILED EGGS

pimento deviled eggs, candied jalapeños & peppered bacon  
8

# BURGERS

Freshly ground local beef patties, grilled chicken, or Morning Star veggie patty  
SUBSTITUTE GLUTEN FREE BREAD ON ANY SANDWICH 2.50

## CLASSIC <sup>GF</sup> <sup>VEG</sup>

choice of cheddar, swiss or pepperjack cheese  
12

## BAD ELMER BURGER <sup>GF</sup>

sharp cheddar, black pepper bacon, Bad Elmer's Porter bbq  
13

## BLUE FLAME BURGER <sup>GF</sup> <sup>VEG</sup>

Upland blue cheese-jalapeño spread  
13

## PEPPER & BLEU <sup>GF</sup>

peppered bacon & bleu cheese slaw  
13

## IMPOSSIBLE TERRAIN BURGER <sup>GF</sup>

gouda, peppered bacon, arugula, & sweet plum jam  
13

all sandwiches & burgers served with the option of brewery fries, seasoned chips, or blue cheese slaw. substitute upland side salad for 3

# SALADS

## THE UPLAND

field greens, cherry tomatoes, sliced cucumber, croutons  
6.5

## GRAIN & VEG <sup>VEG</sup>

smoked carrots, salsa verde, yogurt, toasted quinoa, avocado  
7/12

## BUFFALO SEITAN <sup>VEG</sup>

three carrots seitan nuggets tossed in vegan buffalo sauce with mixed greens, carrots, celery & vegan ranch dressing  
10/14

## CAJUN CANTALOUPE <sup>VEG</sup>

baby arugula, goat cheese, candied pecans, pickled cantaloupe rind, blackened fresh cantaloupe  
7/12

## WEDGE SALAD

baby iceberg lettuce, buttermilk dressing, balsamic glaze, bleu cheese, pickled shallots, peppered bacon, hard boiled egg  
7/12

# PUB-STYLE FAVS

## HOOSIER TENDERLOIN <sup>VEG</sup>

choice of house-breaded pork or three carrots seitan, lettuce, tomato, onion, toasted bun,  
11.5

## HUMMUS PITA <sup>VEG</sup>

roasted garlic hummus, red pepper & feta spread, arugula, tomato, onion, & cucumber wrapped in pita  
11.5

## NASHVILLE CHICKEN <sup>VEG</sup>

house-breaded hot chicken or Three Carrots seitan, bleu cheese slaw, pickles, brioche  
13

## FISH & CHIPS

1/2 lb beer battered cod & housemade tartar sauce, brewery fries  
12

## WIT MAC & CHEESE <sup>VEG</sup>

cavatappi, Wheat Ale, mozzarella, cheddar jack, seasoned bread crumbs, toasted garlic bread  
14

# SEASONAL ENTREES

## FISCHER FARMS PORTERHOUSE PORK CHOP

Mustard glazed pork chop served roasted fingerling potatoes & mustard greens  
18.5

## HOPPING JOHNNY <sup>VEG</sup>

stewed black eyed peas with basmati rice  
14

## SUMMER SALMON

Salmon with lima bean puree, corn and couscous medley & tomato-dill relish  
19



\*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELL FISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\*\*

DAILY BEER SPECIALS  
ASK YOUR SERVER OR BARTENDER

TACO TUESDAY  
3 each

STOCK UP THURSDAY  
ALL PACKAGE BEER 25% OFF  
except SideTrail, Sours, Barrel-aged

WEEKEND BRUNCH  
CRAFTED MENU 10AM-2PM

SUNDAY GROWLER SPECIALS  
ASK YOUR SERVER OR BARTENDER