



starters

(V) Fried Green Olives

Goat cheese and fire-roasted jalapeño filling \$6

(GF,V) Grilled Corn on the Cob

Ancho-lime mayonnaise, cilantro butter, cotija cheese \$7

Fried Chicken and Waffle Skewers

Six pieces, served with Vermont maple syrup \$10

(GF) (V) Empanadas

White corn, purple potato, queso fresco filling with creamy chipotle pepper sauce and pumpkin seeds 2 for \$7 • each additional empanada \$3.50

Seared Tombo Tuna

Crispy quinoa cakes, agrodulce relish, preserved lemon, micro greens \$13

(DF, GF, VV) Heirloom Tomatoes

Avocado-cucumber gazpacho, Treviso radicchio, fried basil \$10

Stone Fruit Salad

House-made ricotta cheese, prosciutto, fresh mint, crostini \$11

(GF) (VV) Spinach and Arugula Salad

Roasted sweet potatoes, pecans, apples, and cider vinaigrette \$8

(GF) (V) Greenskeeper Salad

Baby spring greens, cucumber, quinoa, chick peas, avocado, grape tomatoes, fennel, scallions, herb-buttermilk dressing \$8

(GF) (VV) Strawberry Gems

Strawberries, beets, toasted almonds, sweet gems lettuce, ginger-citrus dressing \$8
add goat cheese, \$2

Add grilled chicken to any salad for \$7

Soup of the Day

Ask your server \$8

(DF) Dairy-Free (GF) Gluten-Free (V) Vegetarian (VV) Vegan UP Hot Sauce available upon request.

3.95% surcharge will be added for SF Employer Mandates. Maximum of four credit card transactions per table.



entrees



Shrimp and Grits ^(GF)

Wild prawns, smoked pork lion, trinity jus, cheesy white corn grits \$22

Pan Seared Flat Iron Steak ^(DF,GF)

Romano bean- squash sauté, smashed Yukon gold potatoes, chimichurri sauce \$25

Loch Duart Salmon ^(DF,GF)

White corn, shiitake mushrooms, toybox tomatoes, baby bok choy, salsa verde \$23

Snap Pea Risotto ^(VV*,GF)

Sautéed pea shoots, lemon, parmigiano reggiano and mascarpone, grilled vegetable brochette \$20

* Available without cheese

sandwiches

The UP Burger

Grass-fed beef, toasted brioche bun, malt vinegar potato chips, oven-dried tomato, charred scallion-bacon aioli, sweet gems lettuce, french fries \$15

Griddled Veggie "Beyond" Burger ^(VV)

Roasted anaheim peppers, red onions, guacamole, alfalfa sprouts, focaccette bun, baby greens salad \$15

Add sharp cheddar, smoked mozzarella, swiss, or jack cheese to any burger for \$1

Pulled Pork Sandwich ^(DF)

Chipotle bbq sauce, dutch crunch roll, jicama-jalapeño slaw, sweet potato fries \$16

Grilled Cheese ^(V)

Jack and cheddar cheeses, sourdough bread, creamy tomato soup \$11

thin crust pizza 14"

The Fairway

Mozzarella, parmesan, provolone and white cheddar cheeses, tomato sauce, basil \$14

Add pepperoni, fennel pork sausage or mushrooms for \$3 each

The Birdie

BBQ chicken, red onion, cilantro, fresh corn, smoked mozzarella \$17

The Gimme

Fennel pork sausage, peperonata, mushrooms, mozzarella cheese, tomato sauce \$20

The Caddyshack

Applewood smoked bacon, cherry tomatoes, jalapeño peppers, mozzarella, tomato sauce \$18

The Happy Gilmore

Summer squash, tomato conserva, mushrooms, fried green olives, mornay sauce, mozzarella, arugula \$17

sides

Baby Bok Choy ^(DF,GF,V) \$8

With shiitake mushrooms and chili-garlic sauce

Buttermilk Biscuit ^(V) \$4

Jalapeño-honey butter

Mac and Cheese ^(V) \$8

Add bacon for \$2

Braised Romano Beans \$8

With cherry tomatoes, shallots and basil

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

We are proud to support local, organic farming.

