

SHAREABLES

INDIANA TOMATO PIE / 10 ^{VEG}

summer tomatoes, parmesan cheese, sour cream, chives, & balsamic syrup

PORK CAKES / 12

Fischer Farms pork, apple slaw, smoked mustard BBQ, & pickled red onions

CHIPS AND BLUE CHEESE FONDUE / 10

Broad Ripple potato chips, bacon, green onion, & warm blue cheese fondue

BEEF KOFTA KEBAB / 13

Fischer Farms grilled ground steak, tomato chutney, spicy yogurt, herbs, & ground sunflower seeds

UPLAND NACHOS / 11 ^{GF} ^{VEG}

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

ADD GUACAMOLE OR SOUR CREAM FOR 2.00
ADD SPICY CHICKEN, SPICY BEEF, BBQ PULLED PORK, OR HOUSEMADE SOUTHWEST TOFU FOR 4.00

CHICHARRONS / 6.5 ^{GF}

crispy pig skins tossed in smoked chili seasoning, served with barrel-aged plum hot sauce

SPINACH ARTICHOKE DIP / 12 ^{VEG}

toasted pita & blue corn tortilla chips

SOFT PRETZEL / 10 ^{VEG}

local pretzel, served with Dragonfly IPA hot mustard, & Obatzda beer cheese

KENTUCKY BBQ WINGS / 14.5 ^{GF}

house-smoked wings, BBQ sauce, pickled vegetables, & horseradish parmesan dressing

BREWERY FRIES / 6.5 ^V

beer-battered & golden brown

CHIPS & SALSA / 6.5 ^V ^{GF}

blue corn chips & housemade tomato-jalapeño salsa

STONE FIRED PIZZA

MARGHERITA / 14 ^{VEG} ^{GF}

almond-basil pesto, fresh tomato, & mozzarella finished with balsamic drizzle

THE RON SWANSON / 14 ^{GF}

smoked ham, bacon, local sausage, pepperoni, mozzarella, & marinara

THE ROMAN / 15 ^{GF}

herb roasted red potatoes, blue cheese, bacon caramelized onion, garlic cream sauce, & mozzarella cheese

GLUTEN FREE PIZZA SUBSTITUTE **3.00**

SALADS

BLACKBERRY & BEETS / 13 ^{VEG}

mixed greens, smoked turkey, red beets, Edsel's granola, blackberries, & goat cheese

HARVEST SALAD / 15 ^{VEG} ^{GF}

mixed greens, dried mission figs, pickled red onion, bacon, apple, blue cheese, & toasted walnuts

THE UPLAND / 10 ^{VEG}

field greens, cherry tomatoes, carrots, sliced cucumbers, & garlic cheese croutons

THAI TOFU / 14 ^V

shredded cabbage, bell pepper, carrot, edamame, spring mix, scallions, housemade southwest tofu, cucumbers, tomatoes, roasted peanuts, crispy wontons, & thai chili dressing

BABY WEDGE / 14 ^{VEG} ^{GF}

baby iceberg lettuce, applewood bacon, farm egg, pickled red onion, blue cheese, balsamic syrup, & buttermilk dressing

CAESAR / 12 ^{VEG} ^V ^{GF}

romaine lettuce, caper caesar dressing, garlic parmesan croutons, & shaved parmesan

ADD GRILLED OR FRIED CHICKEN, SLICED TURKEY, OR HOUSEMADE SOUTHWEST TOFU **4.00**

HOUSE-MADE DRESSINGS: BUTTERMILK, BLUE CHEESE, HORSERADISH POPPYSEED, THAI CHILI (^V), ORANGE GINGER VIN. (^V), CAPER CAESAR (^{VEG})

Craft
your next
Adventure
INDIANA, MIDWEST, USA

DIETARY KEY

^{GF}
GLUTEN FREE

^V
VEGAN

^{VEG}
VEGETARIAN

^{GF}
GLUTEN FREE
OPTION

^V
VEGAN
OPTION

^{VEG}
VEGETARIAN
OPTION

DAILY
Beer
SPECIALS

MON CAMPSIDE PALE ALE

TUE DRAGONFLY IPA

WED CHAMPAGNE VELVET

THU BAD ELMER'S PORTER

FRI WHEAT ALE

SUN EVERYDAYS

\$4 PINTS

UPLAND FAVORITES

CV BRATWURST / 15

Old Major bratwurst, chow chow, beer mustard, red onions, & toasted hoagie bun

HOOSIER HOT HONEY CHICKEN / 14.5

jalapeño hot honey, Indiana kimchi, cucumber, & toasted brioche bun

HONEY SEITAN / 14.5 ^{VEG}

jalapeño hot honey, Indiana kimchi, cucumber, & toasted brioche bun

PIG & FIG / 16

8 oz Fisher Farms grilled ground pork, caramelized onion, fig jam, arugula, herb goat cheese, & toasted brioche

CV REUBEN / 18

Champagne Velvet braised corn beef, CV sauce, sauerkraut, swiss cheese, & marble rye

UPLAND'S HOOSIER TENDERLOIN / 13.5

an Indiana staple, hand-breaded cutlet, served with chow chow, red onion, pickle chips, & whole-grain mustard aioli

SEITAN-DERLOIN SANDWICH / 13.5 ^V

seitan served with chow chow & red onion, served with pickle chips

LOCAL PULLED PORK SANDWICH / 14

Fischer Farms pulled pork served with pickle chips & pickled onions. choice of Bad Elmer's BBQ, Dragonfly IPA beer cheese, or Campside habanero sauce

TURKEY & GUAC SANDWICH / 14.5

house smoked turkey, cheddar cheese, chipotle aioli, fresh guacamole, applewood bacon, with lettuce, tomato, & red onion on a rustic baguette

BLACKENED SALMON BLT / 18

4 oz salmon filet, applewood bacon, lettuce, tomato, & zesty garlic aioli on a brioche bun

FISH & CHIPS / 14.5

1/2lb beer battered cod, housemade tartar sauce recommended with brewery fries

WIT MACARONI & CHEESE / 15 ^{VEG}

cavatappi pasta, sautéed garlic, Wheat Ale, fresh cream, mozzarella & cheddar-jack, seasoned bread crumbs, & toasted garlic baguette

all sandwiches & burgers served with the option of brewery fries, broad ripple chips, potato salad, or blue cheese slaw.

substitute gluten free bread on any sandwich **2.50**

ENTREES

BEGINNING DAILY AT 5PM

FRIED WALLEYE / 29

8 oz Lake Erie Walleye, kale, tomato black-eye pea stew, walnut gremolata, & lemon brown butter vinaigrette

SMOKED PORK CHOP / 27

16 oz Fischer Farms smoked chop, farm grains, spiced carrots, kale, & apple sorghum glaze

BEER ROASTED SALMON / 28

7oz Atlantic salmon, sweet corn vierge, wheatberry, arugula, tomatoes, bacon, & giant butter beans

STEAK & POTATOES / 25 ^{GF}

8 oz Fischer Farms Denver cut, grilled, potato puree, spice carrots, horseradish butter, & wild mushroom conserva

MILLER'S CHICKEN BREAST / 26 ^{GF}

13oz Miller Farms chicken breast, fried, potato puree, brussel sprouts, & piquillo butter sauce

PREMIUM SIDES

THE UPLAND ^{VEG} ^V ^{GF}

field greens, cherry tomatoes, carrots, sliced cucumbers, & garlic cheese croutons
side 7 / sub 3

CAESAR ^{VEG} ^V ^{GF}

romaine lettuce, caper caesar dressing, garlic parmesan croutons, & shaved parmesan
side 8 / sub 4

WIT MACARONI & CHEESE ^{VEG}

cavatappi pasta, sautéed garlic, Wheat Ale, fresh cream, mozzarella & cheddar-jack, & seasoned bread crumbs
side 9 / sub 5

CUP OF BUFFALO CHILI

housemade Red Frazier Buffalo Chili
side 5 / sub 3

SEASONAL VEGETABLE ^V

fresh rotating vegetables
side 6 / sub 4

LOCAL BEEF BURGERS

OUR PATTIES ARE MADE WITH FRESH LOCAL BEEF FROM **FISCHER FARMS** IN JASPER, IN. SUBSTITUTE GRILLED OR FRIED CHICKEN OR VEGGIE PATTY. SUBSTITUTE **RED FRAZIER** LOCAL BISON OR IMPOSSIBLE MEAT [**3.00**]

WITH THE CHOICE OF: BREWERY FRIES, BROAD RIPPLE CHIPS, POTATO SALAD, OR BLUE CHEESE COLESLAW

CLASSIC* / 14.5 ^{VEG} ^{GF}

choice of cheddar, swiss, smoked gouda or jalapeño pepper jack, lettuce, tomato, & onion

BAD ELMER'S FAV* / 16.5 ^{VEG}

sharp cheddar, applewood bacon, & Bad Elmer's Porter BBQ, lettuce, tomato, & onion

BLUE FLAME [SPICY]* / 15 ^{VEG} ^{GF}

blue cheese jalapeño spread, lettuce, tomato, & onion

INFERNO [VERY SPICY]* / 15.5 ^{VEG}

jalapeño pepper jack, banana peppers, & Campside habanero sauce, lettuce, tomato, & onion

GERMAN CHEESE BURGER* / 16.5

Applewood-smoked bacon, Obatzda beer cheese, & grilled onions

SWEET PLUM* / 16.5

smoked gouda, applewood bacon, arugula, & sweet plum sauce

DESSERTS

APPLE CINNAMON BREAD PUDDING / 9 ^{VEG}

toasted pecans, vanilla sauce, & English cream

CHOCOLATE TART / 7 ^{VEG}

Bad Elmer's caramel & whipped cream

LOCAL ICE CREAM / 6 ^{VEG}

rotating flavor from local creamery

BEVERAGES

COKE, DIET COKE, SPRITE, ROOT BEER, LEMONADE, COFFEE, & ICED TEA

