

UPNORTH SOCIAL

TASTING AND GRAZING ROOM

CHARCUTERIE

Little Pine (Individual) 10

Choose One of Each:
Meat, Cheese, Accompaniment, Cracker

Daggett (2 people) 20

Choose Two of Each:
Meat, Cheese, Accompaniment, Cracker
Choice of Jam/Spread

SKILLET BAKE

Fireside Melt 32

Warm French triple-cream brie baked until melty, topped with cranberry compote, candied pecans, hot honey, and finished with orange zest and a touch of fresh thyme. Served with Warm Bread.

SIGNATURE

Loon (2-3 people) 35

Choose Three of Each:
Meat, Cheese, Accompaniment, Cracker. Choice of Jam/Spread

Dam (4-5 people) 65

Choose Four of Each:
Meat, Cheese, Accompaniment, Cracker
Choice of Jam/Spread

Smoked Social 50

Our most intriguing board unveiled under a smoke dome for an unforgettable reveal. Balanced, bold, and designed to spark conversation.

PANINI

Fireside Melt 13

Rustic Sourdough with Fontina, Aged Irish Cheddar, Gruyère, Caramelized Onions, and Honeycrisp Apple. Finished with Balsamic Glaze

Tuscan Stack 12

Rustic Sourdough with Coppa, Genoa Salami, and Fontina with Sun-Dried Tomato, Roasted Red Peppers, Arugula, and Lemon-Herb Aioli

SANDWICHES

UpNorth Classic 13

Served on Ciabatta with Mixed Greens, Tomato Garlic Pesto Aioli, Fontina, Genoa, Pepperoni, and Soppressata

Crosslake Explorer 13

Served on Ciabatta with Mixed Greens, Bacon Habanero Pepper Jam, Gruyere, Prosciutto, and Watermelon Radish



SALADS

Falling for Maple 12

Spring Greens, Roasted Maple-seasoned Sweet Potatoes, Honeycrisp Apples, Shaved Parmesan, Dried Cranberries, Candied Pecans, White Italian Apple Cider Vinegar and Balsamic Glaze.

Optional add-on: Herb Grilled Chicken \$4

Thai Citrus Crunch 11

Spring Greens and Arugula with Shredded Carrots, Red Pepper, Cucumber, Edamame, and Cilantro. Topped with Toasted Peanuts, a Squeeze of Lime, and Tangy Thai Dressing.

Optional add-on: Herb Grilled Chicken \$4

Northwoods 12

Mixed Greens, Blueberry Goat Cheese, Fresh Berries, Candied Pecans, Olive Oil and Balsamic Glaze.

Optional add-on: Herb Grilled Chicken \$4

Lake Country 13

Mixed Greens, Herb Grilled Chicken, Cucumber, Tiki Tomatoes, Pickled Onions, and Fontina, topped with Creamy Herb Dressing

GRAIN BOWL

Crosslake Border Bowl 15

Cilantro Lime Brown Rice, Herb Grilled Chicken, Flame Roasted Corn, Black Beans, Avocado, Red Onion, Tiki Tomatoes, Micro- Brewed MinneSalsa, and Creamy Herb Dressing

Private Events & Catering

We host on-site private events for groups of all kinds, whether it's a celebration, family gathering, retreat, or something more intimate, our space offers a relaxed, elevated setting with both indoor and outdoor options.

We also offer charcuterie, salad, and sandwich catering, from small gatherings to larger spreads curated for your group.

For more information or to start planning, reach out to us directly or email hello@upnorthsocial.co