

# UPNORTH SOCIAL

TASTING & 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

#### 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

## SANDWICHES

Served with kettle chips

### UpNorth Classic 13

Ciabatta, Mixed Greens, Fontina, Genoa, Pepperoni, Soppressata, and Tomato Garlic Pesto Aioli.

### Crosslake Explorer 13

Ciabatta, Mixed Greens, Prosciutto, Gruyere, Apple, and Bacon Habanero Pepper Jam.

## SALADS

### Falling for Maple (V, GF) 12

Mixed Greens, Roasted Maple Sweet Potatoes, Apples, Parmesan, Dried Cranberries, Candied Pecans, White Apple Cider Vinegar, Balsamic Glaze.

### Northwoods (V, GF) 12

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

## SHAREABLES

### Cranberry Brie Skillet Bake (V) 32

French Triple-cream Brie, Topped with Cranberry Compote, Candied Pecans, Balsamic Glaze, and Finished with Orange Zest and a Touch of Thyme. Served with Toasted Baguette Slices.

### Alpine Melt Skillet Bake (V) 14

Fontina Melted on Baby Potatoes, Served with Toasted Baguette Slices, Cornichons, and a Mustard-forward Aioli.

### Creamy Artichoke Skillet Bake (V) 15

Creamy Baked Artichokes and Spinach Topped with Caramelized Onions and Melted Smoked Gouda, Finished with a Touch of Lemon Zest. Served with Toasted Baguette Slices.

### Honey Smoked Salmon Pâté 25

A Smooth, Whipped Honey Smoked Salmon Pâté Accented with Dill, Shallot, and a Touch of Lemon. Served with Toasted Baguette.

## PANINI

Served with kettle chips

### Fireside Melt (V) 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, Toscano, and Fontina with Sun-Dried Tomato, Roasted Red Peppers. Finished with Balsamic Glaze.

### Sun-dried Tomato and Brie (V) 14

Triple-cream Brie, Provolone and Sun-dried Tomatoes, Served on Sourdough and Finished with a Balsamic Glaze.

### Smoked Red Pepper Melt (V) 15

Smoked Gouda, Swiss, and Fontina Pressed with Roasted Red Peppers, Served on Sourdough Finished with a Balsamic Glaze.