

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.