

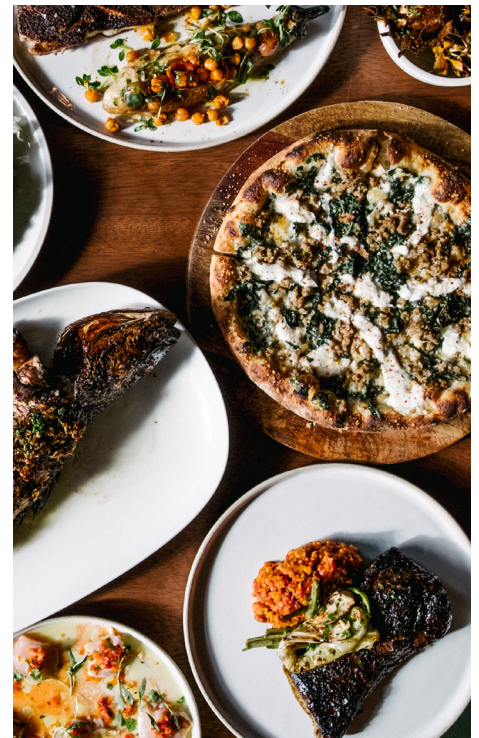
UPLAND

GROUP DINING MENUS

CALIFORNIA INSPIRED

The exciting South Florida outpost of Chef Justin Smillie's smash-hit NYC restaurant, Upland introduces his California-inspired culinary philosophy to Miami Beach's chic South of Fifth neighborhood. Balancing a familiar rusticity with a smart global approach, the dynamic, sophisticated space takes style cues from its northern sibling, while still working in subtle nods to its coastal surroundings.

49 COLLINS AVENUE, MIAMI BEACH | UPLANDMIAMI.COM



FEATURES

- North Dining room seats up to 50 guests in a dedicated semi-private area
- Events are hosted 7 nights a week
- Spacious bar & lounge area accommodates up to 45 guests for pre-dinner cocktails
- Outside terrace accommodates up to 45 guests for pre-dinner cocktails
- Bar area & terrace available for Happy hour events 4pm-7pm daily
- Brunch is served Saturdays and Sundays 11:30am-3pm

FOR MORE INFORMATION CONTACT CALLI.GENZALE@STARR-RESTAURANTS.COM | 305-602-9998

*menus subject to change

BRUNCH ONE served family style

FIRST COURSE

JUMBO LUMP CRAB SALAD

'nduja maho, half avocado + chicharron

LITTLE GEM SALAD

avocado, cucumber, ricotta salata + walnut vinaigrette

AVOCADO TOAST

espelette + lemon

MAIN COURSE

CHILAQUILES

skirt steak, farm egg, cotija + tortilla

AVOCADO OMELET

salsa fresca + cotija

OR

TURKEY SAUSAGE OMELET

cheddar + chives

PANCAKES

local strawberries + butter

SMASHED POTATOES

TURKEY BREAKFAST SAUSAGE + BACON

DESSERTS

DONUTS

assorted chef's selection

CALIFORNIA DREAMSICLE

blood orange-yogurt twist + chocolate crunchies

PEAR CROSTATA

toasted walnut crumble, brown sugar crème fraîche ice cream

\$45.00 PER PERSON*

*Amount does not include taxes or gratuity.

BRUNCH TWO served family style

FIRST COURSE

AVOCADO TOAST

espelette + lemon

LITTLE GEM SALAD

avocado, cucumber, ricotta salata + walnut vinaigrette

JUMBO LUMP CRAB SALAD

'nduja mayo, half avocado + chicharron

SMOKED+PRESERVED BOARD

salmon pastrami, smoked tuna, smoked sturgeon, boquerones,
whipped farmer's cheese, house-baked bagel, pita + za'atar bread

MAIN COURSE

CHILAQUILES

skirt steak, farm egg, cotija + tortilla

AVOCADO OMELET

salsa fresca + cotija

OR

TURKEY SAUSAGE OMELET

cheddar + chives

PANCAKES

local strawberries + butter

SMASHED POTATOES

TURKEY BREAKFAST SAUSAGE + BACON

DESSERTS

DONUTS

assorted chef's selection

CALIFORNIA DREAMSICLE

blood orange-yogurt twist + chocolate crunchies

PEAR CROSTATA

toasted walnut crumble, brown sugar crème fraîche ice cream

\$55.00 PER PERSON*

*Amount does not include taxes or gratuity.

BRUNCH THREE served family style

FIRST COURSE

AVOCADO TOAST

espelette + lemon

LITTLE GEM SALAD

avocado, cucumber, ricotta salata + walnut vinaigrette

JUMBO LUMP CRAB SALAD

'nduja mayo, half avocado + chicharron

SMOKED AND PRESERVED BOARD

salmon pastrami, smoked tuna, smoked sturgeon, boquerones,
whipped farmer's cheese, house-baked bagel, pita + za'atar bread

PASTA + PIZZA

PAPPARDELLE RAGU

spicy sausage, kale + parmesan

BUCATINI CACIO E PEPE

pecorino romano + black pepper

MARGHERITA

stracciatella, tomatoes + basil

MAIN COURSE

CHILAQUILES

skirt steak, farm egg, cotija + tortilla

AVOCADO OMELET

salsa fresca, cotija

OR

TURKEY SAUSAGE OMELET

cheddar + chives

PANCAKES

local strawberries + butter

BREAKFAST POTATOES

SAUSAGE + BACON

DESSERTS

DONUTS

assorted chef's selection

CALIFORNIA DREAMSICLE

blood orange-yogurt twist + chocolate crunchies

PEAR CROSTATA

toasted walnut crumble, brown sugar crème fraîche ice cream

\$65.00 PER PERSON*

*Amount does not include taxes or gratuity.

DINNER ONE served family style

ONE

WOOD-ROASTED BEETS

whipped feta + chives

LITTLE GEM SALAD

avocado, cucumber, ricotta salata + walnut vinaigrette

CRISPY DUCK WINGS

lemon, olive oil + yuzu kosho

TWO

COAL ROASTED SALMON

florida grapefruit, pickled beets + farro salad

ROASTED HALF CHICKEN

heirloom tomato conserva

VEGETABLES

CRISPY POTATOES

shishito + pickled dill-jalapeño mayo

CHARRED BROCCOLI

tahini + seeds

DESSERT

CALIFORNIA DREAMSICLE

blood orange-yogurt twist + chocolate crispies

PEAR CROSTATA

toasted walnut crumble, brown sugar crème fraîche ice cream

CHOCOLATE OLIVE OIL CAKE

bittersweet ganache, pistachio, orange olive oil ice cream

\$75.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

DINNER TWO served family style

ONE

WOOD-ROASTED BEETS

whipped feta + chives

LITTLE GEM SALAD

avocado, cucumber, ricotta salata + walnut vinaigrette

CRISPY DUCK WINGS

lemon, olive oil + yuzu kosho

TWO

CHEF'S CHOICE OF TWO SEASONAL PASTAS

THREE

SMOKED ROAST BRANZINO

fennel leek vinaigrette + meyer lemon

ROASTED HALF CHICKEN

heirloom tomato conserva

VEGETABLES

CRISPY POTATOES

shishito + pickled dill-jalapeño mayo

CHARRED BROCCOLI

tahini + seeds

DESSERT

CALIFORNIA DREAMSICLE

blood orange-yogurt twist + chocolate crispies

PEAR CROSTATA

toasted walnut crumble, brown sugar crème fraîche ice cream

CHOCOLATE OLIVE OIL CAKE

bittersweet ganache, pistachio, orange olive oil ice cream

\$85.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

DINNER THREE served family style

ONE

WOOD-ROASTED BEETS

whipped feta + chives

LITTLE GEM SALAD

avocado, cucumber, ricotta salata + walnut vinaigrette

CRISPY DUCK WINGS

lemon, olive oil + yuzu kosho

TWO

CHEF'S CHOICE OF TWO SEASONAL PASTAS

THREE

ROASTED HALF CHICKEN

heirloom tomato conserva

SMOKED ROAST BRANZINO

fennel leek vinaigrette + meyer lemon

COAL ROASTED SHORT RIB

castelvetrano olives, walnuts, celery + horseradish

VEGETABLES

CRISPY POTATOES

shishito + pickled dill-jalapeño mayo

CHARRED BROCCOLI

tahini + seeds

DESSERT

CALIFORNIA DREAMSICLE

blood orange-yogurt twist + chocolate crispies

PEAR CROSTATA

toasted walnut crumble, brown sugar crème fraîche ice cream

CHOCOLATE OLIVE OIL CAKE

bittersweet ganache, pistachio, orange olive oil ice cream

\$95.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.