

DINNER

Uproot only uses hormone free & naturally raised meats, poultry & game in addition to sustainable seafood • Checks may be split up to 4 ways only • We apologize for any inconvenience
All burgers & steaks are grilled on our wood burning grill **GF** Denotes a gluten free menu item/ we use gluten free soy sauce. **V** Denotes a Vegetarian item. 20% Service Charge to groups 6 or more.

FOR THE TABLE

Uproot yourself from the ordinary. Designed for sharing & will come out as they are ready.

GUACAMOLE // Made to order, jalapeño, onion, cumin, lime, cilantro, served with corn chips & veggies 11.00 **GF V**

SPINACH & ARTICHOKE DIP // Spinach, artichokes, blend of three cheeses, baked until golden brown, served with corn chips 11.00 **GF V**

BUFFALO CAULIFLOWER // Lightly fried cauliflower tossed w/ our almost famous Maker's Mark vanilla bean buffalo sauce, celery carrot blue cheese slaw 11.00 **GF V**

MARSALA MEATBALL // John's Meat Market blend, mushroom duxelles, mushroom jus, chives, fresh ricotta, warm baguette 12.00

DUCK CONFIT SPRING ROLLS // Sautéed kale, carrots, mushrooms, roasted baby bok choy, bourbon infused hoisin sauce 11.00

LOCAL BASS CEVICHE // Caramelized grapefruit, fresh citrus, lime, tabasco, radish, pickled fresno peppers, cilantro, avocado crema, crispy rice chips 14.00 **GF**

TUNA POKE BOWL // Aged soy, charred scallions, fresno peppers, cilantro, seaweed, cucumbers, crushed almonds, sesame, warm jasmine rice 15.00 **GF**

UMAMI BOWL // Fried goat cheese & shiitake mushroom wontons, tomato chips, truffle honey, scallions, harissa crema 10.00 **V**

SHRIMP POT STICKERS // House made shrimp dumplings, sweet & sour soy glaze, fresh chives, sesame seeds 10.00

CRISPY OCTOPUS // Slow poached & crisped, chick pea purée, citrus olive tapenade, harissa, crispy chick peas 13.00 **GF**

STEAMED MUSSELS // One pound steamed mussels, yellow Thai curry, coconut milk, english peas, potato, pickled red chilies, grilled bread 13.00

WINGS // Maker's Mark vanilla bean buffalo sauce or sweet & tangy BBQ sauce 6pc. 9.50 12pc. 17.50 18pc. 24.50 **GF**

ARTISANAL PIZZA

Designed for sharing & will come out as they are ready.

GOAT CHEESE TART // Caramelized onions, applewood smoked bacon, fresh rosemary, parmesan, sour cream 15.00

ARUGULA & PROSCIUTTO // Thinly sliced prosciutto, house-made mozzarella, san marzano tomato sauce, pecorino cheese, fresh baby arugula 15.00

MARGARITA // San marzano tomato sauce, roasted tomatoes, fresh basil, house-made mozzarella, parmesan, extra virgin olive oil 15.00 **V**

TANDOORI CHICKEN "NAAN" PIZZA // Garam masala marinated organic chicken, pickled cucumbers, cilantro yogurt, red onions, roasted grapes 15.00

BAR PIE // San marzano tomato sauce, fresh mozzarella, parmesan 11.00 **V**
EXTRA TOPPINGS 1.00 EA. // pepperoni, sausage, peppers, onions, mushrooms, fresh tomato

GARDEN GREENS

SALAD ADD PROTEIN 18.00
SALAD ONLY 9.00

ARUGULA & FRISÉE // Roasted beets, spiced candy walnuts, citrus segments, chèvre cheese, orange mint vinaigrette **GF V**

CAESAR // Romaine hearts, house-made herbed crouton, traditional garlic anchovy dressing, parmesan, fresh black pepper

CHOPPED COBB SALAD // Romaine, egg, bacon, avocado, tomatoes, cucumbers, blue cheese crumble, ranch dressing **GF**

GREEK // Romaine, kalamata olives, cucumbers, pickled red onions, tomatoes, bell peppers, feta, oregano lemon vinaigrette **GF V**

PROTEIN ADDITIONS

- Grilled hanger steak • Grilled organic chicken breast
- General Tso's cauliflower **GF V** • Grilled organic shrimp • Grilled organic salmon

HAND HELDS

CHICKEN PANINI // Sliced grilled chicken breast, melted mozzarella, prosciutto, house-made basil pesto, arugula, roasted peppers, French baguette 14.00

CUBAN PORK PANINI // House marinated roasted pork loin, smoked ham, aged swiss cheese, house made spicy pickle, mojo aioli, Cuban bread 14.00

BBQ SHORT RIB MELT // Braised pulled short ribs, house made bbq sauce, banana peppers, olive oil fried onions, aged cheddar cheese, arugula, garlic aioli, French baguette 14.00

PORTOBELLO PANINI // Marinated mushrooms, roasted red peppers, mozzarella, basil, arugula, balsamic, 7 grain bread 13.50 **V**

TACOS

3pc. / 4pc. Gluten free corn or daily house-made flour tortilla.

POLLO // Crispy roasted chicken, house made chipotle cumin bbq sauce, white onion, fresh cilantro, lime crema, spicy pickled fresno peppers 13.50 / 18.00

PUERCO // Adobo braised & pulled pork, charred ancho crema, red cabbage carrot jicama slaw, fresh cilantro & mint 13.50 / 18.00

VERACRUZ SHRIMP // Seared marinated shrimp, salsa veracruz crema, citrus olive pico, fresh cilantro, queso fresco 13.50 / 18.00

We apologize, no combination tacos

ENTRÉES

STIR FRIED RICE // Brown fried rice, broccoli, snow peas, carrots, sesame, peanuts, egg, Thai chili sauce. Choice of 1 only: shrimp • steak • chicken • General Tso's cauliflower **GF V** 13.50 / 27.00

LOCAL BASS // Pan seared, braised escarole greens, cannellini beans, prosciutto broth, oven roasted cherry tomatoes, sweet potato crisps 29.00 **GF**

ORGANIC SALMON // Pastrami spice, farro grain, brown beech mushrooms, kale, cranberries, pumpnickel crouton, raisin mustard sauce 26.00

SANCOCHO // Spicy tomato stew, mussels, shrimp, bay scallops, pork belly, plantain, yucca, chickpeas, vegetables, cilantro, lime, grilled bread 26.00

SHORT RIB STEW // MDH Cabernet braised short rib, cipollini onions, baby carrots, potatoes, crimini mushrooms, herbs 28.00 **GF**

ROASTED DUCK // Crescent Farm duck, sunchoke vanilla purée, braised red wine cabbage, sunchoke chips, roasted cherry duck jus 32.00 **GF**

ROASTED CHICKEN // Organic chicken breast, baby carrots, snow peas, yukon gold mashed potato, chicken jus 23.00 **GF**

HANGER STEAK // Colombian aji rubbed & grilled, charred sweet onions, crispy papa criolla, broccoli rabe, posta negra jus 28.00 **GF**

BURGER BAR

Exclusive burger blend from John's Meat Market Scotch Plains NJ.
All Burgers come w/ choice of local mixed greens or house cut fries.

WOOD FIRE GRILLED 8OZ. BURGER // served on sesame seed bun 14.00

- American, cheddar, swiss, blue, mozzarella, provolone 1.00
- Applewood smoked bacon 2.00
- Fried hen's egg 1.50
- Mushrooms 1.50
- Avocado 1.50
- Caramelized onions 1.00