

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.

SMALL PLATES

ARTICHOKE CROSTINI // House-made olive oil crostini, whipped ricotta, basil pesto, lemon infused raisins, crushed pistachios 3pc. 8.00 V

KIMCHI TOTS // Crispy tater tots, house-made kimchi, smoked bbq short rib, kimchi cheese sauce, scallions, sesame, korean bbq sauce 10.00 GF

BUFFALO CAULIFLOWER // Lightly fried cauliflower tossed w/ Maker's Mark buffalo sauce, celery carrot blue cheese slaw 10.00 GF V

PORK CARNITAS TOSTADA // "Black" bean spread, caramelized pork, crispy corn cakes, queso fresco, charred corn pico de gallo 10.00 GF

HUMMUS & OLIVE DIP // Chickpea tahini spread, house-made tapenade, olive oil, corn chips 6.00 GF V

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

SHRIMP & COCONUT // Steamed shrimp dumplings, spicy coconut lime broth, toasted coconut, chamomile flowers, pineapple chips 10.00

STEAM BUNS // House cured pork belly, thai green papaya slaw, cilantro, palm sugar, crushed peanut, hoisin glaze 9.50

SALMON TARTARE // Soy truffle emulsion, puffed rice, frisée, thai chili, cucumbers, cilantro, black rice powder, soy poached egg 10.00 GF

LOCAL RICOTTA // Fresh artisanal ricotta, organic extra virgin olive oil, fresh cracked black pepper, maldon salt, warm bread 6.00 V

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 13.00

ARUGULA & PROSCIUTTO // Thinly sliced prosciutto, house-made mozzarella, san marzano tomato sauce, parmesan, fresh baby arugula 14.00

MARGARITA // San marzano tomato sauce, roasted tomatoes, fresh basil, house-made mozzarella, parmesan, extra virgin olive oil 13.00 V

ROASTED FIG // Fresh sliced figs, house-made mozzarella, thinly sliced pancetta, tallegio cheese, fresh baby arugula, cabernet wine reduction 14.00

ARTICHOKE // Herb marinated artichokes, roasted tomato, house-made mozzarella, fresh basil, arugula, parmesan, roasted garlic confit 14.00 V

BAR PIE // San marzano tomato sauce, fresh mozzarella, parmesan 10.00 V
EXTRA TOPPINGS 1.00 EA. pepperoni, sausage, peppers, onions, mushrooms, fresh tomato

LIGHT & LOCAL

Highlighting local farms and sustainable meat, fish, & poultry

TOMATO & AVOCADO // Local tomatoes, avocado spread, lemon mint infused local strawberries, burrata, arugula, red onions, basil, aged balsamic, organic extra virgin olive oil, sea salt, local NJ bread 15.00 V

FALAFEL & HUMMUS // House-made falafel, tahini hummus, local tomatoes, local citrus cabbage, mint, olive tapenade, tzatziki sauce 13.00 V

SPICY CHICKEN TINGA // Mexican stewed Amish PA organic chicken, warm basmati rice, avocado, pickled fresno peppers, fresh local cilantro, lime, mojo aioli, crumbled NJ queso fresco 13.00 GF

KOREAN BROCCOLI // Gochujang marinated Allen Brothers hanger steak, roasted local broccoli crowns, garlic chips, local carrot purée, grilled potatoes, fresh orange, house-made kentucky bourbon soy sauce 14.00 GF

LOCAL KALE SHRIMP CAESAR // Organic shrimp, miso-parmesan dressing, crispy potato, frosted walnuts, local breakfast radish, pears 16.00 GF

TANDOORI CHICKEN & QUINOA // Harissa organic quinoa, roasted Amish PA chicken breast, local cucumbers, fresh grapes, cilantro mint yogurt, red onions 14.00 GF

HAND HELDS

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

TAVERN DIP MELT // Roasted & sliced prime rib, melted aged provolone cheese, truffle butter toasted ciabatta, natural au jus 15.00

HAM & BRIE PANINI // North Country smoked ham, imported French brie, fig honey dijon spread, fresh baby arugula, French baguette 14.00

FOR THE TABLE

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

GUACAMOLE // Made to order, jalapeño, onion, cumin, lime, cilantro, served with corn chips & veggies 12.00 GF V

STEAMED MUSSELS // One pound steamed Hollander Maine mussels, Daniele pancetta, roasted fennel & sweet onions, MDH chardonnay, dill, chives, grilled bread 14.00

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

COUNTRY HAM & FIG // Local artisanal cured ham, seasoned ricotta cheese, frosted walnuts, frisée, marinated fresh figs, walnut crostini, fig sangria reduction 14.00

ARTISANAL CHEESES & SALUMI BOARD // Rotating selection of local cheeses & cured meats, served w/ seasonal bread, marinated olives & accompaniments 16.00

LARGE PLATES

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 15.00

SMOKED SHORT RIB TACO // House smoked pulled short rib, Korean bbq glaze, sweet onion, pickled pears, fresh cilantro, lime, citrus cabbage slaw, house-made flour tortilla 3pc.13.50/4pc.18.00
(corn tortilla also available upon request)

HALIBUT // Wood roasted corn risotto, roasted poblano & red bell peppers, fresh chives, smoked tomato chutney, parmigiano reggiano 29.00 GF

ORGANIC SALMON // Pan seared salmon, grilled new potatoes, bay leaf infused baby carrots, asparagus, English pea & dill purée 26.00 GF

ORGANIC SHRIMP & GRITS // Cajun seared shrimp, roasted pork belly, Nora Mills corn grits, aged white Vermont cheddar, natural shrimp jus 25.00 GF

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

HANGER STEAK // Allen Brothers beef, paprika rubbed steak, grilled zucchini, charred corn salsa, melted parmesan, comte whipped potato, parsley pesto 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
- Avocado 1.50
- Caramelized onions 1.00
- Mushrooms 1.50
- Pork belly 2.00

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES OR DIETARY RESTRICTIONS

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