

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

BEETS & GOAT CHEESE // Assortment of local beets, goat cheese, hazelnuts, watercress, lemon honey dressing 10.00 GF V

LOCAL RICOTTA // Olive oil, black pepper, cranberries, dark chocolate, hazelnuts, nutmeg, honey drizzle, crispy sage, warm raisin walnut bread 9.00 V

HUMMUS & OLIVE DIP // Chickpea tahini spread, house-made tapenade, olive oil, corn chips 8.00 GF

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

SALMON TIRADITO // Sliced raw organic salmon, lime cilantro marinade, pickled red onions, cucumbers, avocado purée, crispy quinoa 10.00 GF

STEAMED SHRIMP DUMPLINGS // Natural farm raised shrimp, ginger soy glaze, scallions, sesame seeds 10.00

BABY BACK RIBS // Heritage Acres Nature's Choice pork, tamarind BBQ sauce, cornbread muffin, house-made pickled slaw 12.00

STEAMED BUNS // Slow roasted Berkshire pork belly, pickled daikon & carrot slaw, cucumbers, hoisin sauce, cilantro 9.50

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

BUTTERNUT SQUASH // Fresh ricotta, roasted sweet red onions, crispy sage, nutmeg honey, roasted garlic, crushed walnuts, parmesan 14.00 V

MEATY SUPREME // San Marzano tomato sauce, house made mozzarella, parmesan, pepperoni, sausage, applewood bacon 13.00

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

SEASONAL & LOCAL

Highlighting local farms and sustainable meat, fish, & poultry

BITTER GREEN SALAD // Baby arugula, frisée, radicchio, spiced quinoa, mixed honey roasted nuts, blue cheese crumble, dried cranberries, lemon honey vinaigrette 12.00 GF V

TUNA POKE // Marinated line caught tuna, basmati rice, sriracha, scallions, cucumbers, sesame, cilantro, seaweed salad, avocado, crispy quinoa 16.00 GF

FALAFEL // House-made falafel, hummus spread, cucumber dill yogurt sauce, shaved jalapeño, watercress, mint, pickled red onions 15.00 V

FRIED BRUSSELS SPROUTS // Lightly fried brussels, pork belly lardons, frisée, cranberries, pickled red onions, queso fresco, fresno peppers, cilantro, lime, tamarind vinaigrette 15.00 GF

MOROCCAN LAMB // Braised lamb leg, Moroccan spices, butternut squash, russet potatoes, mint, yogurt sauce, Israeli couscous 16.00 GF

CHICKEN POT PIE // Organic local Amish roasted chicken, english peas, carrots, russet potatoes, herbs, puff pastry 16.00
(please allow 15-18min cook time)

HAND HELDS

All sandwiches come w/ choice of local mixed greens or house cut fries.

CHICKEN & CRANBERRY // Thinly sliced chicken, melted brie, cranberry aioli, walnut arugula pesto, fresh apples, arugula, 7 grain bread 14.00

STEAK SANDWICH // Thinly sliced, marinated & grilled bistro steak, aged provolone cheese, sautéed peppers & onions, arugula, garlic aioli, hoagie roll 16.00

HAM & CHEDDAR PANINI // North Country smoked ham, 2yr. aged cheddar, caramelized onions, mojo aioli, whole wheat bread 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

TRUFFLE FRIES // House cut french fries, parmesan, parsley, sea salt, truffle essence, served w/ trio of sauces 13.00 GF V

MUSSELS & ROMESCO // One pound steamed Hollander Maine mussels, wood fire roasted peppers & tomatoes, cilantro, garlic, herbed bread crumbs, crushed almonds, 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

SWEET & SOUR CAULIFLOWER // Lightly fried cauliflower, house-made sweet & sour sauce, peanuts, scallions, sesame 12.00 GF V

SPINACH & ARTICHOKE DIP // House-made, three cheese blend, served w/ corn chips 12.00 GF V

LARGE PLATES

STIR FRIED RICE // 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

BANH MI TACOS // Local braised Berkshire pork, daikon radish, carrots, cucumbers, mint & cilantro, sriracha aioli, lime, house-made flour tortilla 3pc.13.50 4pc.18.00 (corn tortilla also available)

CIOPPINO STEW // Saffron tomato & fennel stew, mussels, clams, shrimp, fried squid tentacles, parsley, garlic bread toast 29.00

ORGANIC SALMON // Pan seared salmon, parsnip & vanilla purée, orange coriander compound butter, oven roasted broccolini, huckleberry reduction 26.00 GF

LAVENDER DUCK // Roasted local duck breast, honey spice glaze, sautéed kale, duck egg roll, sweet potato, natural duck jus 23.00

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

PORK CHOP // 12oz. John's Meat Market grilled pork chop, sausage stuffing, cranberry jus, celery & walnut gremolata, brussels sprouts 28.00

BRAISED SHORT RIBS // Allen Brothers braised beef short ribs, caramelized cipolini onions, mashed potato, natural jus 29.00 GF

WOOD FIRE GRILLED BURGER // 8oz. Local John's Meat Market burger blend, brioche sesame seed bun. Choice of french fries or side salad 14.00

SIDES

- Mashed Potatoes 4.00
- Fried Brussels Sprouts 6.00
- Sautéed Mushrooms 6.00
- Steamed Broccoli 4.00
- Basket of Tater Tots 4.00
- House Cut french Fries 4.00
- Side Caesar Salad 6.00
- Side House Salad 6.00

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES OR DIETARY RESTRICTIONS

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