

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

CHICKEN LIVER PATÉ // Local organic chicken liver, marsala wine gelée, crostini, seasonal garnish 10.00

DUCK EGGROLLS // House made duck confit eggrolls, hoisin, ginger carrot sauce, lotus root chips, scallions 10.00

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

STEAMED BUNS // Slow roasted & lightly fried Berkshire pork belly, pickled fresno chili peppers, scallions, cucumber, hoisin sauce 9.50

SALMON TIRADITO // Sliced raw organic salmon, house-made mango habanero hot sauce, mandarin orange, citrus chamomile dressing, herbs, crispy potato chips 10.00 GF

STEAMED PORK DUMPLINGS // Marinated Berkshire pork & kale dumplings, sesame cilantro soy dipping sauce 10.00

GLAZED PORK BELLY // Cola glazed Berkshire pork belly, peanut sauce, broccoli & snow pea salad, citrus, crushed peanuts, herbs 10.00 GF

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

ARTISANAL PIZZA

• Made to share & will come out as they are ready. •

GOAT CHEESE TART // Caramelized onions, applewood smoked bacon, fresh rosemary, parmesan, sour cream 13.00

HAM & ARUGULA // Thinly sliced imported serrano ham, house-made mozzarella, san marzano tomato sauce, manchego, 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

TRUFFLE & SHORT RIB // Braised pulled short rib, truffle & mushroom sofrito, artichokes, fresh ricotta, parsley, truffle honey, parmesan 15.00

MUSHROOM & POTATO // Local maitake mushrooms, gruyere cheese, mozzarella, ricotta, crushed potato tots, thyme 15.00 V

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

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 & QUINOA BOWL // House-made falafel, quinoa, hummus, pomegranate, cucumbers, bell peppers, edamame, red onion, raisins, harissa vinaigrette, dill yogurt sauce, pita 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

CHICKEN POT PIE // Organic local Amish roasted chicken, english peas, carrots, russet potatoes, herbs, house-made flaky butter crust 18.00
(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, pesto, fresh apples, arugula, 7 grain bread 14.00

STEAK SANDWICH // Chimichurri marinated & grilled bistro steak, melted manchego, grilled sweet onions, fresh cilantro & parsley, local artisanal baguette 16.00

SERRANO BAGUETTE // Imported Spanish ham, roasted piquillo peppers, melted manchego cheese, basil pesto, fresh arugula, fig spread, local artisanal baguette 15.00

FOR THE TABLE

• Made to share & 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

LOCAL RICOTTA // Olive oil, black pepper, fig jam, crushed almonds, rosemary, honey, warm ciabatta bread 10.00 V

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

CAJUN MUSSELS // Hollander Maine mussels, North Country tasso ham, onions, green bell peppers, celery, creole seasoning, 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

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

TACOS AL PASTOR // Roasted local Berkshire pork, ancho & achiote marinade, sweet onions, cilantro, pineapple, lime, house-made flour tortilla 3pc.13.50 4pc.18.00 (corn tortilla also available)

MUSHROOMS & GARGANELLI // Imported garganelli pasta, roasted mushrooms, lemon, fine herbs, parmesan, arugula, white wine 24.00 V

ORGANIC SALMON // Pan seared salmon, braised cannellini beans, savoy cabbage, leeks, pancetta, harissa carrot puree, carrot caramel 26.00 GF

LAVENDER DUCK // Roasted local duck breast, honey spice glaze, creamed kale, winter vegetable hash, natural duck jus 26.00

ROASTED CHICKEN // Organic local chicken breast, baby carrots, snow peas, yukon gold mashed potato, chicken jus 24.00 GF

PORK CHOP // 12oz. John's Meat Market grilled pork chop, miatake mushroom sauce, parmesan duchess garlic potato, rosemary 28.00

NY PRIME STRIP STEAK // 10oz. Local John's Meat Market strip steak, cajun steak fries, watercress, natural jus 30.00 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
- Winter Veggie Hash 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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