

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 PÂTÉ // Local organic Amish chicken liver, port wine gelée, crostini, seasonal garnish 10.00

GRILLED SHRIMP // Organic shrimp, shelled Hollander Maine mussels, cilantro mussel broth, roasted NJ corn, spicy paprika oil, grilled bread 13.00

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

PANZANELLA // Thinly sliced local zucchini & yellow squash, heirloom tomatoes, red onions, grilled croutons, herb crema, parmesan, balsamic, extra virgin olive oil 10.00 V

SALMON CEVICHE // Kaffir lime coconut broth, cilantro, mangos, red onions, celery, pickled fresno chili, smoked coconut, rice crisps 11.00 GF

GLAZED CHICKEN POT STICKERS // Marinated local Amish chicken dumplings, ginger lemongrass glaze, fresh chives 10.00

BEETS & HONEY // Roasted beets, Valley Shepherd NJ nettlesome cheese, local honeycomb, hazelnut butter, frisée, raisin crouton 12.00 V

PORK BELLY ANTICUCHO // Grilled Berkshire pork belly, spicy pineapple glaze, cabbage, pickled onions, cilantro aji crema, watermelon radish, crispy yucca 10.00 GF

ARTISANAL PIZZA

We only use house-made mozzarella, local spring & summer produce, 100% U.S. organic UDAF non-GMO flour, & 100% NJ tomatoes

GOAT CHEESE TART // Caramelized onions, applewood smoked bacon, fresh rosemary, parmesan, sour cream 14.00

ARUGULA & PROSCIUTTO // Sliced domestic prosciutto, house-made mozzarella, local NJ tomato sauce, fresh arugula, parmesan 15.00

MARGARITA // Local NJ tomato sauce, roasted tomatoes, fresh basil, house-made mozzarella, parmesan, extra virgin olive oil 14.00 V

ZUCCHINI & TOMATO // Roasted zucchini, sliced fresh tomatoes, house-made mozzarella, basil pesto, parmesan, olive oil, black pepper 15.00 V

AGRODULCE // Roman style sweet & sour braised red onion, roasted red pepper, smoked tasso ham, onion cream, aged provolone, house-made mozzarella, parsley 15.00

BAR PIE // NJ tomato sauce, house-made mozzarella, parmesan 12.00 V
EXTRA TOPPINGS 1.00 EA. pepperoni, sausage, peppers, onions, mushrooms, bacon

SEASONAL & LOCAL

Showcasing local farms and sustainable meat, fish, & poultry

BITTER GREEN SALAD // Bacon lardons, baby arugula, frisée, radicchio, maitake mushrooms, fresh nectarines, asparagus, cheddar, sherry mustard vinaigrette 13.00 GF

NJ COBB SALAD // Romaine heart, pickled blueberries, charred corn, blue cheese crumble, egg, tomatoes, blackened roasted local Amish chicken, blueberry vinaigrette 19.00 GF

TUNA POKE // Marinated line caught tuna, rose scented basmati rice, wasabi lime aioli, edamame, charred pineapple, watermelon radishes, cilantro, furikake, toasted almonds, black seaweed salad 16.00 GF

RED SNAPPER // Roasted line caught snapper filet, chive almond pesto, local zucchini, asparagus, english peas, brown butter, lemon confit, chanterelle mushrooms 19.00 GF

BARNEGAT NJ SCALLOPS // Seared scallops, spicy red beet purée, hummus herb spread, rainbow beets, crispy kale, pickled carrot tartare 24.00 GF

HAND HELDS

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

CHICKEN SANDWICH // Grilled local chicken, melted mozzarella, tomatoes, basil pesto, balsamic reduction, arugula, local artisanal baguette 15.00

STEAK SANDWICH // Rosemary & black peppercorn marinated skirt steak, melted provolone, broccoli rabe, peppadew peppers, roasted garlic, rosemary aioli, local artisanal baguette 16.00

AVOCADO & BACON CLUB // Sliced avocado, applewood smoked bacon, balsamic red onion marmalade, tomato, melted mozzarella & pepperjack cheese, mixed greens, griddled white bread 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

CAULIFLOWER PANI PURI // Lightly fried cauliflower, sriracha soy glaze, tomatoes, red onions, cilantro, lime, crispy chickpea, puffed rice 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

ROASTED SOFRITO MUSSELS // Hollander Maine mussels, roasted tomato jalapeño sofrito, cilantro, 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

SHAKSHUKA // Roasted spring vegetables, Local Griggstown NJ poached egg, house-made harissa spice, scallions, cilantro, radish, pickled grapes, grilled flatbread 13.00 V

LARGE PLATES

SHRIMP STIR FRIED RICE // Marinated organic farm raised shrimp, sesame toasted rice, bell peppers, scallions, zucchini, broccoli, egg, crispy shallots, crushed peanuts, sesame furikake seasoning 16.00 GF

SPICY ADOBO TACOS // Marinated & grilled local chicken, pico de gallo, sliced avocado, fresh cilantro, queso fresco, house-made flour tortilla 3pc. 15.00 4pc. 20.00 (corn tortilla also available)

SALMON // Wester Ross organic farm raised salmon, roasted marble potato, chanterelle mushroom, mustard vinaigrette, thinly sliced fennel, pistachio dill butter 28.00 GF

ROASTED CHICKEN // Organic local Amish chicken breast, heirloom carrots, sugar snap peas, yukon gold mashed potato, chicken jus 24.00 GF

SHORT RIB & TOSTONE // Braised Allen Brother short rib, chino latino sauce, avocado spread, lightly fried green plantains, herbed citrus cabbage, pickled red onions, crispy yucca 23.00 GF

SKIRT STEAK // Allen Brothers grilled & marinated steak, basil herb pesto, crispy rock potatoes, parmesan truffle fondue, caramelized balsamic red onions, baby arugula 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
- Steamed Sesame Rice 4.00
- Grilled Asparagus 6.00
- Steamed Broccoli 4.00
- Basket of Tater Tots 4.50
- House Cut French Fries 4.50
- 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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