

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

BUFFALO CAULIFLOWER // Lightly fried cauliflower, bleu cheese sauce, carrot & celery, fresh chives, spiced chickpea puffs 11.00 GF V

STREET CORN & CRISPY TOTS // Grilled local Warren, NJ corn, Belgian tater tots, bell peppers, lime crema, cilantro, cotija cheese, spicy ancho dust, corn custard 11.00 GF V

SALMON TIRADITO // Sliced raw salmon, passion fruit mezcaltl, marinade, crispy corn, yucca, red chili, avocado, cilantro 12.00 GF

BUN MI FRIED BUN // Lightly fried steam bun, roasted Berkshire pork belly, pickled vegetables, house-made pâté, fresh cilantro 10.00

FIG & RICOTTA TOAST // Brûléed fresh fig, local ricotta, prosciutto, thyme, honey, black pepper, olive oil, almond butter, toasted baguette 12.00

PORK ANTICUCHO // Grilled pork belly, spicy pineapple glaze, cabbage, pickled onions, cilantro aji crema, watermelon radish, crispy yucca 11.00 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 & BACON // 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

FIG & PANCETTA // Roasted fresh figs, thinly sliced pancetta, ricotta cheese, fresh arugula, red onions, parmesan, port reduction, thyme 15.00

BAR PIE // NJ tomato sauce, house-made mozzarella, parmesan 13.00 V

EXTRA TOPPINGS 1.00 EA. pepperoni, sausage, bacon, fresh tomatoes, mushrooms, bell peppers, caramelized onions, extra cheese, fresh ricotta

LIGHT & LOCAL

Showcasing small farms and sustainable meat, fish, & poultry

WATERMELON & TOMATO SALAD // Compressed watermelon, heirloom tomatoes, cucumbers, candied sunflower seeds, feta, mint yogurt sauce 14.00 GF V

TUNA POKE BOWL // Marinated line caught tuna, basmati rice, grilled pineapple, spicy gochujang aioli, scallions, cucumbers, sesame, cilantro, seaweed salad, avocado, crispy shallots, furikake seasoning, macadamia nuts 19.00 GF

STEAK & PEACH BOWL // Grilled Allen Brothers skirt steak, charred local corn, fresh peaches, arugula, frisée, Vermont cheddar, cornbread croutons, pickled watermelon rind, raspberry vinaigrette 18.00

CHARRED SNAP PEAS & PROSCIUTTO // Local summer sautéed snap peas, domestic prosciutto, local ricotta spread, cherries, almonds, radish, mint, brown butter crouton, summer berry vinaigrette 16.00

ARTISANAL CHEESE PLATE // Trio of artisan cheeses, fruit preserve, honeycomb, house-made rosemary crackers, seasonal fruit 13.00 V

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

TRIPLE PORK HOT DOG // All natural fried pork hot dog, house-made pork belly, applewood smoked bacon, quail egg, pickled pineapple, spicy mojo aioli, crispy potato sticks, avocado, sliced jalapeños, griddled brioche bread 16.00

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

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

TOMATO & BURRATA // Heirloom tomatoes, local burrata, strawberries, avocado crema, pickled red onion, port reduction, basil purée, sea salt, fresh black pepper, grilled bread 16.00 V

STICKY KOREAN CHICKEN // Fried organic Amish chicken, ginger soy glaze, sesame, cilantro, mango, house-made pickled vegetables 14.00

SPICY MUSSELS SOFRITO // Hollander Maine mussels, stewed tomatoes, onions, jalapeño, garlic, cilantro, lime, 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

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 18.00 GF

SALMON // Roasted Wester Ross organic farm raised salmon, grilled & braised fennel, confit yukon gold potato, fennel raita sauce, pistachio arugula pesto, fennel pollen butter 28.00 GF

SNAPPER // Wild line caught red snapper, lightly fried, caramelized shallot & coconut, summer wax beans, spicy Thai chili sauce, citrus coconut milk, crushed almonds 26.00 GF

ROASTED CHICKEN // Organic local Amish chicken breast, heirloom carrots, sugar snap peas, yukon gold mashed potato, chicken jus 25.00 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 24.00 GF

SKIRT STEAK // 6oz. Allen Brothers grilled & marinated steak, red chimichurri chutney, local NJ creamed corn, caramelized pearl onions, roasted bell peppers, yukon gold potatoes 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 15.00

SIDES

- Mashed Potatoes 4.00
- Steamed Sesame Rice 4.00
- Grilled Asparagus 6.00
- Steamed Broccoli 4.00
- Local Corn & Bell Peppers 6.00
- Basket of Belgian Tater Tots 5.00
- House Cut French Fries 4.50
- Side Caesar Salad 6.00
- Side House Salad 6.00
- Side Greek Salad 6.00

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES OR DIETARY RESTRICTIONS

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