

# LUNCH

## FOR THE TABLE

Uproot yourself from the ordinary. Designed for sharing & will come out as they are ready.

DAILY SOUP // Chef's daily preparation 4.00

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

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

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

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

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

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

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

## LUNCH PAIRING \$13.00

Includes choice of fountain soda, lemonade, or iced tea - sorry no substitutions - available for take out

CHOOSE ONE: *Salad or Soup*

SOUP // Chef's daily preparation

HOUSE SALAD // Local mixed greens, pickled red onions, tomatoes, cucumbers, house-made croutons, balsamic vinaigrette V

GREEK SALAD // Romaine, kalamata olives, cucumbers, pickled red onions, tomatoes, bell peppers, feta, oregano lemon vinaigrette GF V

CAESAR SALAD // Hearts of romaine lettuce, traditional dressing, house-made croutons, parmesan

CHOOSE ONE: *All sandwiches are half size portions:*

GRILLED CHEESE // Choice of: swiss, cheddar, american, mozzarella, provolone, toasted local white bread V

VEGETABLE SANDWICH // Marinated seasonal vegetables, roasted red peppers, mozzarella, basil, arugula, balsamic, local baguette V

ITALIAN SUB // Genoa salami, prosciutto, peppercorn coppa, provolone, red wine vinegar, olive oil, onion, lettuce, oregano, tomato, local baguette

TURKEY CLUB // Smoked North Country turkey breast, swiss, tomato, lettuce, herbed mayo, toasted local white bread

## LIGHT & LOCAL

Showcasing small farms and sustainable meat, fish, & poultry

GREEK SALAD // Romaine, kalamata olives, cucumbers, pickled red onions, tomatoes, bell peppers, feta, oregano lemon vinaigrette 9.00 GF V

CHICKEN CAESAR SALAD // Grilled local Amish PA chicken breast, hearts of romaine lettuce, traditional dressing, house-made croutons, parmesan 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

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

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

## LUNCH ENTRÉE

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

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

SHRIMP STIR FRIED RICE // Marinated organic farm raised shrimp, sesame toasted rice, bell peppers, scallions, zucchini, broccoli, egg, crispy shallot, crushed peanuts, sesame furikake seasoning 18.00 GF

SPICY MUSSELS SOFRITO // Hollander Maine mussels, stewed tomatoes, onions, jalapeño, garlic, cilantro, lime, grilled bread 14.00

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

- Add Chicken Breast 9.00
- Add Skirt Steak 9.00
- Add Grilled Salmon 9.00
- Add shrimp 9.00
- Basket of Belgian Tater Tots 5.00
- House Cut French Fries 4.50
- Steamed Sesame Rice 4.00
- Grilled Asparagus 6.00

Uproot only uses hormone free & naturally raised meats, poultry & game in addition to sustainable seafood. All burgers & steaks are grilled on our wood burning grill.

Checks may only be split up to 4 ways only. We apologize for any inconvenience.

GF Denotes a Gluten Free menu item. We use Gluten Free soy sauce.

V Denotes a Vegetarian item.

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES OR DIETARY RESTRICTIONS

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