

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, apricot gelée, artisanal grilled sourdough, hibiscus pickled pearl red onions 10.00

PASSION FRUIT CEVICHE // Seasonal raw fish, passion fruit aguachile, red onion, avocado, cilantro, crispy taro root chip 13.00 **GF**

HUMMUS & BASIL // Chickpea hummus & basil spread, roasted peppers, almonds, kalamata olive crumble, crispy chickpea, garlic chips, basil leaves, parmesan, olive oil, served w/ corn chips 12.00 **GF V**

TUNA TOSTADA // Raw line caught tuna, avocado, citrus soy ponzu, sriracha aioli, queso fresco, Peruvian popped corn, cilantro, lime, toasted cashews, warm griddled corn cake 14.00 **GF**

SHRIMP TOSTONE // Lightly fried plantain, crispy pork belly, organic shrimp, tomato sofrito, fresh cilantro, red onions, lemon 12.00 **GF**

SWEET PEPPER GLAZED PORK BELLY // Roasted Berkshire pork belly, jalapeño, red beet & currant coulis, chicharrón crumbs, pickled mustard seed, fried yucca 13.00

ARTISANAL PIZZA

We only use house-made mozzarella, local fall produce, 100% U.S. organic 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

SPICY SOPPRESSATA // Thinly sliced local spicy sausage, house-made mozzarella, NJ tomato sauce, local hot honey, sautéed kale 15.00

PANCETTA & BUTTERNUT // Roasted squash, goat cheese, fresh sage, house-made mozzarella, pumpkin seeds, maple syrup, sweet & sour red onions 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

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**

CHICKEN N' WAFFLE // Lightly fried local chicken, maple butter hot honey, warm house-made buttermilk waffle, kale pickled mustard seed slaw 13.00

STEAMED MUSSELS // Hollander Maine mussels, cilantro broth, pancetta, blackened paprika powder, grilled sourdough bread 15.00

WINGS // Maker's Mark vanilla bean buffalo sauce or sweet & tangy BBQ sauce 6pc. 10.00 12pc. 18.00 18pc. 25.00 **GF**

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

GREENS & GRAINS

Showcasing small farms and sustainable meat, fish, & poultry

FALL UPROOT SALAD // Artisanal baby greens, local apples, comte cheese, cinnamon roasted walnuts, dried cranberries, walnut vinaigrette, cranberry nut crostini 13.00 **V**

WARM POLENTA & PARMESAN // Warm crispy parmesan polenta, melted provolone cheese, baby arugula, parmesan ribbons, crumbled kalamata olives, warm tomato eggplant vinaigrette 16.00 **GF V**

SALMON POKE BOWL // Wester Ross soy miso marinated salmon, warm sesame infused rice, pickled cucumbers, black organic seaweed salad, avocado, chamomile & star anise infused asian pears, cilantro, radish, sesame seeds 20.00 **GF**

BEETS & STEAK BOWL // Chilled beets, grilled marinated 6oz. skirt steak, Vermont aged goat cheese, local pears, walnut honey pumpkin bread croutons, pickled shallots, arugula, frisée, lemon honey vinaigrette 24.00

HAND HELDS

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

PROSCIUTTO & ROASTED CHICKEN SANDWICH // Thinly sliced St. Louis prosciutto, melted aged provolone, sundried tomato basil aioli, baby arugula, thinly sliced red onion, balsamic, rustic hero 16.00

SALMON MISO SANDWICH // Wester Ross soy ginger marinated salmon, thinly sliced red cabbage citrus slaw, cucumber ribbons, avocado, miso aioli, rustic hero 16.00 **ADD APPLEWOOD BACON +2.00**

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

LARGE PLATES

SHRIMP & PORK FRIED RICE // Sautéed local mixed mushrooms, sesame toasted rice, scallions, broccoli, egg, zucchini, sesame furikake seasoning, pickled fresno peppers, soy mushroom sauce 19.00 **GF**

SALMON // Roasted Wester Ross organic farm raised salmon, ginger miso glaze, spiced butternut purée, seared bok choy, scallion cilantro carrot salad 29.00 **GF**

SCALLOP RISOTTO // Parmesan risotto, seared day boat scallops, apples, butternut squash purée, crispy baby sage, crumbled pancetta, maple pancetta jus 32.00 **GF**

LOCAL BASS // Seasonal local line caught bass, cardamom scented farro grain, spiced carrot purée, roasted carrots, baby arugula, fresh cilantro, toasted walnuts, honey gastrique 29.00

ROASTED CHICKEN // Organic local Amish chicken breast, caramelized cippolini onions, roasted heirloom carrots, yukon gold mashed potato, natural chicken jus 28.00 **GF**

STRIP STEAK // Wood fire grilled 10oz. prime John's Meat Market NY strip, crispy papa criolla, tomato fondue, chimichurri 39.00 **GF**

SIDES

- Mashed Potatoes 4.00
- Steamed Sesame Rice 4.00
- Onions & Mushrooms 6.00
- Steamed Broccoli 4.00
- Creamy Parmesan Polenta 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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