

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

CHICKEN LIVER PÂTÉ // Local organic Amish chicken liver, apricot gelée, artisanal grilled sourdough, hibiscus pickled pearl red onions 10.00

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

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

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

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

GREENS & GRAINS

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

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

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

ITALIAN SUB // Genoa salami, prosciutto, peppercorn coppa, provolone, red wine vinegar, olive oil, onion, lettuce, oregano, tomato, local baguette 13.00

LUNCH ENTRÉE

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

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

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

WOOD FIRE GRILLED BURGER // 8oz. Local John's Meat Market burger blend, brioche sesame seed bun. Choice of french fries or side salad 16.00

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
- Steamed Broccoli 4.00

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. 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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