

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 naturally brewed 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

ROASTED BRUSSELS SPROUTS // White onion purée, smoked maple syrup, grana padano, lemon, parsley, Colombian aji 13.00 GF V

WHIPPED RICOTTA // Lemon, extra virgin olive oil, dried olives, torn basil, warm artisanal baguette 12.00 V

CORN TAMALE // House-made w/ pickled red onion, queso fresco, lime, cilantro 12.00 GF CHOICE OF: Chicken Tinga or Vegetarian

CRISPY KABOCHA SQUASH // Aji amarillo, sweetened soy glaze, katsuobushi, cilantro, sesame seeds 12.00 GF

SALMON TARTARE // Honeycrisp apple, Hass avocado, fresh mint, pickled fresno peppers, aji verde sauce 13.00 GF

SHRIMP SCAMPI // Garlic, peperoncino, white wine, lemon, parsley, grilled garlic bread 13.00

BUFFALO CAULIFLOWER // Lightly fried cauliflower, Maker's Mark vanilla bean buffalo sauce, blue cheese, chive, celery, carrot 13.00 GF V

ARTISANAL PIZZA

We only use house-made mozzarella, local 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

MUSHROOM // Sautéed cremini mushrooms, thyme, oregano, local fresh ricotta, house-made mozzarella, parmesan 15.00 V

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

THAI PEANUT // Julienned carrot, red onion, celery, red bell pepper, scallions, sesame seeds, lime, soy glaze 15.00 V

BAR PIE // NJ tomato sauce, house-made mozzarella, parmesan 14.00 V

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

GREENS & GRAINS

Showcasing small farms and sustainable meat, fish, & poultry

KALE & BRUSSELS SALAD // Shaved raw brussels sprouts, shredded raw kale, pomegranate seeds, parmesan, fine herbs, marcona almonds, lemon pepper vinaigrette 13.00 GF V

GRILLED STEAK SALAD // Baby arugula, frisée, Allen Brothers marinated hanger steak, avocado, pomegranate seeds, candied pecans, aged goat cheese, green apple vinaigrette 24.00 GF

QUINOA BOWL // Chilled quinoa, queso fresco, bell peppers, dried cranberries, baby arugula, cucumbers, scallions, crispy quinoa, cranberry vinaigrette 13.00 GF V

TUNA POKE BOWL // Line caught tuna, pineapple, cucumbers, jicama, avocado, asian slaw, cilantro, spicy ponzu, sesame seeds 20.00 GF

CAULIFLOWER STEAK // Herb rubbed & roasted cauliflower, cranberry walnut sage gremolata, confit garlic cauliflower purée, fresh apple, roasted beet jus 16.00 GF V

HAND HELDS

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

CHICKEN & PROSCIUTTO SANDWICH // Thinly sliced roasted chicken breast, prosciutto, roasted piquillo peppers, arugula, basil, balsamic reduction, extra virgin olive oil 16.00

STEAK SANDWICH // Allen Brothers marinated & grilled skirt steak, chimichurri aioli, seasoned tomatoes, red onion, shredded lettuce, crispy potato sticks, rustic hero 16.00 ADD AGED MANCHEGO CHEESE +1.00

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

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' BISCUIT // Lightly fried local chicken, Nashville hot sauce, house-made buttery biscuit, pickled onion dill salad 12.00

STEAMED MUSSELS // Hollander Maine mussels, leek fondue, Stella Artois beer broth, dijon mustard, lemon, parsley, grilled 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

SERRANO HAM & MANCHEGO // Thinly sliced 18 month cured Spanish ham, aged manchego cheese, marcona almonds, marinated pepper flake olives, warm bread 15.00

CASSOULET // White beans, house-made French garlic sausage, duck confit, garlic bread crumbs, parsley 12.00

LARGE PLATES

SHRIMP FRIED RICE // Roasted local mushrooms, sesame toasted rice, scallions, broccoli, egg, kabocha squash, kohlrabi, sesame furikake seasoning, pickled fresno peppers, soy mushroom sauce 19.00 GF

SALMON // Almond & sesame crusted Wester Ross organic salmon, celery root three ways, braised red cabbage, scallions, parsley 29.00 GF

ROASTED DUCK // Forbidden rice, roasted heirloom carrots, fresh orange, sautéed frisée, duck cracklings, duck jus 29.00 GF

HALIBUT // Pan seared line caught halibut, warm spicy chipotle tomato salsa, lentils, pancetta, frisée salad, fresh lime, cilantro 29.00 GF

CHICKEN // Organic local Amish chicken breast, cipollini onions, sautéed kale, yukon gold mashed potato, natural chicken jus 28.00 GF

HANGER STEAK // Wood fire grilled 8oz. Allen Brothers hanger steak, savory mushroom bread pudding, charred broccoli, salsa verde 28.00

SIDES

- Mashed Potatoes 4.00
- Steamed Sesame Rice 4.00
- Mushrooms 6.00
- Steamed Broccoli 4.00
- Roasted Heirloom Carrots 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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