

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

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

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

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

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

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

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

LUNCH ENTRÉE

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

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

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