

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, port gelée, crostini, wine pickled red seedless grapes, candied pecans 10.00

PORK BAO BUNS // Steamed buns, citrus pulled pork, mojo aioli, cucumber, pickled pepper, lime, cilantro 12.00 2 pieces per order

WHIPPED RICOTTA // Lemon, extra virgin olive oil, marinated artichokes, arugula, warm artisanal baguette 12.00 V

CRISPY MUSHROOMS // Shiitake & oyster mushrooms, tempura, su-mac cayenne dust, lemon caper tomato sauce 12.00 GF V

PIEROGIES // Cheese & potato filling, onion jam, horseradish crema, brussels sprouts, crispy kale 12.00 V

BURRATA // Fresh & grilled strawberries, spiced cashews, crostini, balsamic sorghum reduction, extra virgin olive oil 14.00 V

DUCK POT STICKERS // Duck confit, chard, scallions, shiitake mushrooms, hoisin, togarashi, sesame soy sauce, spicy orange aioli 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

SPRING WHITE // Sautéed cremini mushrooms, asparagus, chard, lemon confit, local fresh ricotta, house-made mozzarella, parmesan 15.00 V

ZUPPA TOSCANA // White bean purée, sautéed kale, sweet Italian sausage, potato, house-made mozzarella, parmesan 15.00

ROMANA // Kalamata olives, marinated artichokes, currants, hot honey, NJ tomato sauce, house-made mozzarella, parmesan, basil 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, citrus, aged goat cheese, dill, marcona almonds, lemon pepper vinaigrette 13.00 GF V

GOCHUJANG STEAK SALAD // Butter lettuce, Allen Brothers marinated skirt steak, snap peas, cucumber, radish, cilantro, mint, peanuts, gochujang vinaigrette 25.00

SPRING SALAD // Local mixed red & green leaf lettuce, asparagus, heirloom cherry tomatoes, shaved fennel, aged cheddar, brown butter croutons, yogurt sriracha vinaigrette 13.00 V

SALMON POKE BOWL // Wester Ross organic salmon, cucumber, quinoa, sesame soy dressing, avocado, radish, sliced plums, cilantro, spicy mayo, puffed rice 20.00 GF

BALSAMIC CAULIFLOWER // Roasted cauliflower, baba ghanoush, arugula, cherry tomatoes, basil, currant agrodolce 16.00 GF V

HAND HELDS

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

CHICKEN BACON RANCH SANDWICH // Thinly sliced roasted chicken breast, thick cut bacon, house-made ranch, cheddar cheese, jalapeño, red onion, rustic hero 16.00

PORK TORTA // Citrus braised pork shoulder, cabbage slaw, avocado, jalapeño relish, mojo aioli, cilantro, 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 YAKITORI // Tamari marinated chicken thighs, sesame slaw, radish, scallions, cilantro, cashews 13.00 GF

THAI COCONUT MUSSELS // Hollander Maine mussels, Thai red curry, cucumber, pickled red onion, Thai herbs, lime, 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

SHRIMP & GRITS // North Carolina grits, sofrito purée, charred scallion, pickled citrus, crispy ham 14.00 GF

LARGE PLATES

SHRIMP FRIED RICE // Roasted local mushrooms, sesame toasted rice, scallions, broccoli, egg, cabbage, carrots, sesame furikake seasoning, togarashi, soy mushroom sauce 19.00 GF

SALMON // Wester Ross organic salmon, fregola, blistered tomatoes, smoked eggplant purée, fried kale, pomegranate molasses, parsley 29.00

SCALLOPS // Seared day boat scallops, spring green purée, grilled maitake mushrooms, snap peas, crispy ham, white soy 32.00

RICOTTA CAVATELLI // House-made local ricotta cavatelli, melted leeks, asparagus, potato, lemon confit, grana padano, garlic chips 19.00 V

PORK CHOP // 10oz. Local John's Meat Market bone-in pork chop, tuscan beans, shaved fennel & asparagus, orange segments, parsley 29.00 GF

ROASTED CHICKEN // Local PA Amish chicken breast, cipollini onions, sautéed rainbow chard, yukon gold mashed potato, chicken jus 28.00 GF

SKIRT STEAK // Wood fire grilled 10oz. Allen Brothers skirt steak, pepperonata, rosemary parmesan rock potatoes 29.00 GF

SIDES

- Mashed Potatoes 4.00
- Steamed Sesame Rice 4.00
- Mushrooms 6.00
- Steamed Broccoli 4.00
- Creamy Grits 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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