

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

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

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

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

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

CHICKEN BACON RANCH SANDWICH // Chicken breast, thick cut bacon, house-made ranch, cheddar cheese, jalapeño, red onion, rustic hero

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

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

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

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

## LUNCH ENTRÉE

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

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

## 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

TURKEY CLUB // Smoked North Country turkey breast, swiss, tomato, lettuce, herbed mayo, toasted local white bread 15.00  
ADD APPLEWOOD SMOKED BACON +2.50

## 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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