FIRST BITE

Beet Hummus	V	yellow and red beet, cilantro, micro greens, pita bread | 15
Fresh Guacamole	GF	sliced jalapeno, pico de gallo, lime, spiced paprika chips | 16
Crispy Calamari	GF	citrus-calabrian chili tomato sauce, roasted garlic aioli, frisee, radish | 18
Wagyu Beef Tartare	GF	caramelized ketchup, shallot, cornichon, smoked olive oil, potato chips | 21
Uproot Wings	GF	coffee-rubbed chicken wings, house-made blue cheese | 19
Mussels		white wine garlic butter potatoes, moules poulette | 22
Buffalo Cauliflower	GF V	Maker's Mark bourbon buffalo sauce, blue cheese crumbles, chives | 18
Peking Duck Flatbread		confit duck, mozzarella, hoisin, red onion, asian slaw, cilantro, crispy shallot, chili crisp | 16

GARDEN

Roasted Beets	GF V	arugula, seasonal beets, honey lemon vinaigrette, candied walnuts, goat cheese mousseline | 17
Asian Mango	V	napa cabbage, mango, avocado, carrots, cucumbers, bell peppers, scallions, cilantro, crispy wontons, mango sesame | 18
Autumn Harvest	V	house greens, roasted butternut squash, pink lady apple, cranberry, almonds, goat cheese, apple cider vinaigrette | 17
The Caesar		baby gem, traditional anchovy caesar dressing, parmigiano reggiano, pickled anchovies, crouton crumble | 16

BRICK OVEN

Gluten Free crust available upon request | 5 supp.

Broken Burrata		red pepper flake, prosciutto di parma, burrata, garlic roasted grape tomatoes, baby arugula, shaved Manchego cheese | 21
Truffle Champignon	V	sautéed mushrooms, caramelized onions, truffle-studded cheese, mozzarella, arugula, honey truffle dressing, thyme | 24
White Pizza	V	spinach, garlic | 18
Classico	V	mozzarella, smoked tomato jam, basil puree, roasted garlic tomatoes | 17
Soppressata		cured spicy Italian sausage, mozzarella, homemade tomato sauce, hot honey, red onion, bell peppers, parmesan, oregano | 19

WOODFIRE STEAKS & CHOPS

16oz Durac Pork Chop | 44
w/ apple mostarda

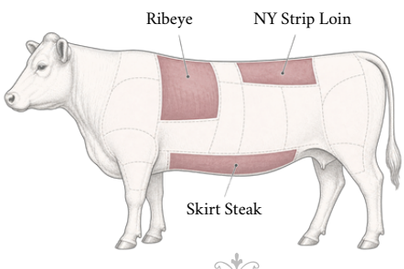
OCEAN BEEF OF NEW ZEALAND
South Island–raised Angus, selected for exceptional marbling, tenderness, and rich umami flavor.

12oz Marbled Ribeye | 58

10oz Angus Skirt Steak | 54

12oz Center-Cut NY Strip | 64

Chefs Select Cut | MP



MAINS

Cacio e Pepe V
campanelle, pecorino sardo, cultured butter, telicherry peppercorn | 26

Spicy Rigatoni V
fermented chili, stracciatella cheese, parmigiano | 24

Uproot Lasagna
sunday sauce, herb bechamel, mozzarella, parmigiano | 28

The Chicken Sandwich
fried chicken, bacon, cheddar, carrot slaw, pickles, sesame seed bun | 25

Five Star Burger
JMM blend, arugula, red onion bacon jam, gruyere, house bbq | 27

Roasted Chicken GF
truffled polenta, forest mushroom, preserved lemon caper jus | 34

Wester Ross Salmon
beluga lentils, kohlrabi, green apple, smoked salmon roe | 35

Roasted Cod GF
gigantes beans, mirepoix, charred napa cabbage, buttermilk blanquette | 36

U-10 Scallops
black & white cauliflower, verjus beurre blanc, black radish, osetra caviar, finger lime | 48

Rougie Duck Breast
5 spice, ruby port cherry demiglace, okinawa sweet potato, bok choy | 44

SIDES

Truffle Fries	*Broccolini*	*Brussels*	*Pommes Puree*	*Layered Potato Cake*	*Mac & Cheese*
16 GF V	12 GF V	15 GF V	10 GF V	10 GF V	12 V

Checks may be split up to 4 ways only • We apologize for any inconvenience 20% service charge to groups of 6 or more. PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES OR DIETARY RESTRICTIONS GF - gluten free V - vegetarian item vegan item. Note: While we offer gluten-free products, we are not a gluten-free environment. Our chefs use common prep & cooking areas