

FIRST BITE		
Classic Hummus	V	Mediterranean salad, warm seasoned za'ztar flat bread 15 (extra pita 4 - crudité 4)
Fresh Guacamole	GF V	sliced jalapeno, pico de gallo, lime, spiced paprika chips 16
Tuna Carpaccio		asian inspired medley, avocado crema. passionfruit coulis 24
Chicharron Arancini		chorizo, jalapeno, mozzarella, scallions, roasted red pepper sauce 17
Uproot Wings	GF	coffee-rubbed chicken wings, house made blue cheese 19
Mussels		chorizo spanish spiced tomato base sauce, grilled sourdough 22
Buffalo Cauliflower	GF V	Maker's Mark bourbon buffalo sauce, blue cheese crumbles, chives 18
Duck Tacos		3pc crispy wontons, mango pepper relish, avocado, sesame & chipotle mayo 23
Shrimp Wontons		hoisin lime sauce, chili oil, chive oil 18

GARDEN		
Roasted Beets	GF V	arugula, seasonal beets, sherry-rosemary vinaigrette, goat cheese mousseline, walnut oil, beet puree 17
Asian Mango	V	napa cabbage, mango, avocado, carrots, cucumbers, bell peppers, scallions, cilantro, crispy wontons, mango sesame 18
Crunchy Frisee	V	arugula, apple, sliced orange, Manchego cheese, mint, dry cranberries, almond, honey lemon dressing 17
The Caesar		chopped romaine, traditional anchovy Caesar dressing, parmesan, croutons, black pepper 17
Greek Salad	GF V	romaine, kalamata olives, cucumbers, feta, pickled red onions, tomatoes, bell peppers, oregano lemon vinaigrette 17

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
Veggie Pie	V	fresh broccoli, sautéed mushroom, garlic, tomatoes, spinach, onion, shredded mozzarella, red sauce 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/ apricot glaze
10oz Lamb Chops 56
coffee rub, butternut squash puree, golden potatoes, red wine fig reduction
10oz Prime Skirt Steak 54
carne asada marinated, chimichurri sauce
10oz Prime Filet Mignon 58
12oz Cedar River, Prime Strip 64
46oz Tomahawk Ribeye 145

Half Bottle Pairing | 45
(half bottle price w/ any steak or chop or burger)

Brut | Franciocorta, Ca'del Bosch NV
Chardonnay | Frank Family, 2021
Chianti Classico | Castello Volpaia, 2019
Bordeaux | Clerc Milon, 2011
Cabernet Sauvignon | Honig, 2021

MAINS	
Pasta Purse V	poached pear, asiago, parmigiano reggiano, sage brown butter, wild mushrooms 29
Uproot Dubu Jorim 	seared tofu, korean inspired sauce, rice 24
Pappardelle	shrimp, basil, crushed tomatoes, sliced garlic 38
The Burger	arugula, red onion bacon jam, gruyere, house bbq 27
Roasted Chicken GF	local chicken breast, potato puree, chicken jus 34
Miso Black Cod GF	blood orange grapefruit salad, mint, garlic, roasted broccoli 36
Pan Seared Branzino GF	baby carrots, asparagus, yellow beets, green olives, beurre blanc 36
Duck Confit GF	miso-glazed confit duck leg, sweet potato, dashi poached daikon, bok choy 42

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