

STARTERS

Balthazar Bread // 7

sourdough bread from famous NYC Bakery, served with warm French butter

Roasted Beet Hummus // 15 V

mediterranean salad, warm za'atar seasoned flat bread
extra pita // 4 crudité // 4

Caprese Salad // 16 V

heirloom tomatoes, fresh mozzarella, basil, aged balsamic

Fried Brussels // 12 GF V

fried Dominican cheese, pickled red onions, cheese, pickled red onions, guava glaze, pumpkin seeds

Truffle Fries // 15 GF V

house-made fries, parmesan, truffle essence, parsley, basil aioli

Buffalo Cauliflower // 16 V

Maker's Mark bourbon buffalo sauce, blue cheese crumbles, chives

Shrimp Tostada // 15 GF

sautéed wild caught shrimp, avocado, fresh mango, chipotle honey

Fresh Guacamole & Chips // 12 V

sliced jalapeno, pico de gallo, lime, cilantro

Uproot Wings // 19 GF

coffee rubbed chicken wings, house made blue cheese

Choice of Sauce: Maker's Mark bourbon buffalo or Asian sesame

LUNCH PAIRING \$16

Choose two

Seasonal Soup of the Day

House Salad GF V

mix of salad greens, tomatoes, cucumbers, pickled red onion, croutons, balsamic dressing

Caesar Salad

chopped romaine, traditional anchovy Caesar dressing, parmesan, croutons, black pepper

Greek Salad // 16 GF V

romaine, kalamata olives, cucumbers, feta, pickled red onions, tomatoes, bell peppers, oregano lemon vinaigrette

Grilled Cheese

bacon // 2.50 tomato // 1.00

Choice of: gruyere, cheddar, American, mozzarella, toasted country white bread

1/2 Eggplant Parmesan Sandwich

sub grilled chicken // 4

house breaded eggplant, mozzarella, fresh basil, marinara sauce, sourdough

1/2 The Rachel

thinly sliced brisket, sauerkraut, gruyere, Russian dressing, sourdough

1/2 Grilled Chicken Club

lettuce, heirloom tomato, onion, bacon, sundried tomato-basil aioli, sourdough

GREENS

shrimp // 10 marinated chicken // 10 salmon // 14 skirt steak // 20

Roasted Beets // 16 GF V

arugula, seasonal beets, sherry-rosemary vinaigrette, goat cheese mousseline, walnut oil, beet puree

Citrus Burrata // 17 GF

mixed greens, fennel, orange & blood orange segments, citrus-honey vinaigrette

Asian Mango // 17 V

chopped napa cabbage, mango, avocado, carrots, cucumbers, bell peppers, scallions & cilantro, crispy wontons, mango sesame dressing

Crunchy Frisee // 12 V

arugula, apple, sliced orange, Manchego cheese, mint, dry cranberries, almond, honey lemon dressing

Caesar // 14

chopped romaine, traditional anchovy Caesar dressing, parmesan, croutons, black pepper

PIZZA

Gluten Free crust available upon request // 5 supp.

Broken Burrata // 20

red pepper flake, prosciutto di parma, local burrata, garlic roasted grape tomatoes, baby arugula, shaved Spanish Manchego cheese

Truffle Champignon // 21 V

sautéed mushrooms, caramelized onions, truffle cheese, truffle salt, mozzarella, arugula, lemon honey truffle dressing, thyme

STEAKS & CHOPS

served a la carte cooked over a wood burning grill

*Uproot Steak Sauce // complimentary,
Cabernet Beef Jus, Au Poivre // 2.50*

10oz Skirt Steak // 48

carne asada marinated, chimichurri sauce

10oz Prime Filet Mignon // 58

10oz NY Prime Strip // 56

16oz Durac Pork Chop // 44

house-made Uproot applesauce

ENTREES

Sandwiches served with house salad, Caesar salad, or fries
sautéed onions // 1.00 fried egg/sautéed mushrooms // 1.50 bacon/avocado // 2.50

Pasta Purse // 24 V

poached pear, asiago, brown butter sauce, sage, parmesan

Grilled Chicken Club // 21

lettuce, tomato, onion, bacon, sundried tomato-basil aioli, sourdough bread

Tuna Poke Bowl // 30

line caught tuna, sticky rice, jicama salad, pickled ginger, apples, miso sriracha aioli, avocado, edamame, seaweed

Eggplant Parmesan Sandwich // 16 V

sub grilled chicken // 4

house breaded eggplant, mozzarella, fresh basil, marinara sauce, sourdough

Wester Ross Salmon // 35 GF

asparagus, potato, tomato emulsion, capers

The Rachel // 18

thinly sliced brisket, sauerkraut, gruyere, Russian dressing, sourdough

JMM Burger // 21

8oz. john's meat market burger blend, cheese, Balthazar NY sesame seeded brioche

BLTA // 18

bacon, lettuce, heirloom tomato, fresh avocado, mayo, sourdough

Fried Chicken Chipotle Sandwich // 23

fried chicken, apple wood smoked bacon, cheddar, shredded cabbage, carrot & cilantro slaw, chipotle mayo, pickles, Balthazar NY sesame seed brioche

Veggie Pie // 18 V

broccoli, mushroom, garlic tomatoes, spinach, onion, shredded mozzarella, red sauce

Classico // 15 V

mozzarella, smoked tomato jam, basil puree, roasted garlic tomatoes

SIDES

Layered Potato Cake // 8 GF V


Broccoli & Garlic // 8 GF V

Mac & Cheese - breadcrumbs // 10 V

House-cut Fries // 8 GF V

Roasted Mixed Mushrooms // 9 GF 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

UPROOT CLASSICS

Lychee Lani

Wheatley Vodka, Lemon, Elderflower Syrup, Lychee Puree
16

Smoke, Spice, And Everything Nice

Palomo Mezcal, Cointreau, Lime, Agave, Chili-Salt Rim
17

Smoke + Mirrors

Knob Creek Smoked Maple, Rich Demerara, Angostura Bitters, Maplewood Smoke
18

SEASONAL COCKTAILS

A Little Razzle Dazzle

Ketel One Orange Blossom & Peach, Raspberries, St. Germaine,
Grand Mariner, Lime
16

Hibiscus Green Elixir

Tattersol Barreled Gin, Wheatly Vodka, Hibiscus, Lemon,
Matcha-Almond and Coconut Foam
15

Paradise Island

Brugal Anejo Rum, Montenegro Amaro, Campari, Orgeat,
Pineapple, Lime, Homemade Tiki Bitters
15

Holla-Rita

Libilula Tequila, Ancho Chili liquor, Roasted Jalapeno,
Passionfruit, Lime
14

The Full Gallop

Buffalo Trace, Blood Orange Liquor, Lo-Fi Amaro,
Lemon, Basil, Foam
16

Beauty In Thyme

Rosé, Ketel One Grapefruit & Rose, Thyme, Bubbles
(a perfect spring spritz)
15

Ginger-Peach Sangria

Domaine De Canton, Peaches, Lemon, Cabernet Sauvignon
15

MOCKTAILS \$9

Elderflower Punch

Lychee Puree, Elderflower Syrup, Lemon

Minty Baby

Passionfruit, Mint, Lime, Soda

Berry Bash

Strawberry, Lemon, Basil

N/A BEER \$8

Athletic Brewery- Run Wild IPA

Heineken Zero

WINES BY THE GLASS

Reds

Cabernet Sauvignon //2020 Simply, Washington 9/24

Cabernet Sauvignon // 2021 Routestock, Napa Valley
California 17/51

Merlot //2018 Cascade Heights, Washington 11/33

Pinot Noir //2021 Pike Road, Willamette Valley,
Oregon 15/45

Pinot Noir //2021 Unsorted, California 12/36

Toscana//2020 Citto, Castello Di Volpaia, Italy 13/39

Toscana //2020 Yantra, Tenuta Sette Cieli, Italy 17/51

Chianti // 2022 San Lorenzo, Italy 9/24

Malbec // 2021 Escorihuela Gascon 12/39

Organic Single Vinyard

Red Blend // 2020 "The Arborist" Paso Robles, CA
12/36

Whites

Chardonnay // 2022 Blue Quail, California 12/34

Chardonnay //2021 La Chevaliere, France 12/34

Chardonnay //2021 Routestock, California 15/52

Sauvignon Blanc //2022 Carmel Road, California 12/38

Sauvignon Blanc //2022 Frenzy, New Zealand 12/38

Semillon //2022 Torbreck, Australia 12/36

Albarino //2022 Pazo das Bruxas, Spain 16/54

Riesling//2021 Pierrer Sparr, Alsace, France 14/36

Pinot Grigio // 2022 ERA, Italy 9/24

Pinot Grigio//2022 Santi Sortesele, Italy 12/34

Rosé

Rosé //2021 Peyrassol, Cotes De Provence, France 10/32

Sparkling

Prosecco //NV Bisol Jeio, Italy 12/36

Brut //Zardetto , Italy 14

SOFT DRINKS

sodas are made with pure cane sugar

Sprite
Coke
Diet Coke
Ginger Ale

Lemonade
Unsweetened Iced Tea
Arnold Palmer
Shirley Temple

Coffee
Decaf Coffee
Specialty Coffee
Hot Tea

Earl Grey, Peppermint, English
Breakfast, Green, Chamomile, Chai