

# FIRST BITE



|                       |             |                                                                                                    |
|-----------------------|-------------|----------------------------------------------------------------------------------------------------|
| Beet Hummus           | <b>V</b>    | yellow and red beet, cilantro, micro greens, pita bread   15                                       |
| Fresh Guacamole       | <b>GF</b>   | sliced jalapeno, pico de gallo, lime, spiced paprika chips   16                                    |
| Crispy Calamari       | <b>GF</b>   | citrus-calabrian chili tomato sauce, roasted garlic aioli, frisee, radish   18                     |
| Wagyu Beef Tartare    | <b>GF</b>   | caramelized ketchup, shallot, cornichon, smoked olive oil, potato chips   21                       |
| Uproot Wings          | <b>GF</b>   | coffee-rubbed chicken wings, house-made blue cheese   19                                           |
| Mussels               |             | white wine garlic butter potatoes, moules poulette   22                                            |
| Buffalo Cauliflower   | <b>GF V</b> | 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  | <b>GF V</b> | arugula, seasonal beets, honey lemon vinaigrette, candied walnuts, goat cheese mousseline   17                         |
| Asian Mango    | <b>V</b>    | napa cabbage, mango, avocado, carrots, cucumbers, bell peppers, scallions, cilantro, crispy wontons, mango sesame   18 |
| Autumn Harvest | <b>V</b>    | 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 | <b>V</b> | sautéed mushrooms, caramelized onions, truffle-studded cheese, mozzarella, arugula, honey truffle dressing, thyme   24     |
| White Pizza        | <b>V</b> | spinach, garlic   18                                                                                                       |
| Classico           | <b>V</b> | 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

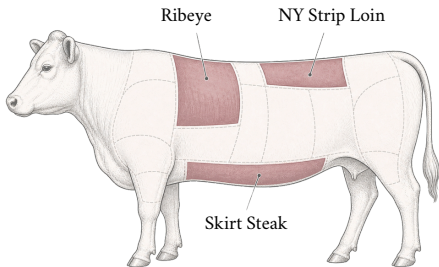
**OCEAN BEEF OF NEW ZEALAND**  
South Island-raised Angus, selected for exceptional marbling, tenderness, and rich umami flavor.

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

Pan Roasted Halibut **GF**  
lobster mushrooms, romanesco, celtnce, seabans, lobster bisque foam, curry oil | 48

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<br>16 <b>GF V</b> | Broccolini<br>12 <b>GF V</b> | Brussels<br>15 <b>GF V</b> | Pommes Puree<br>10 <b>GF V</b> | Layered Potato Cake<br>10 <b>GF V</b> | Mac & Cheese<br>12 <b>V</b> |
|---------------------------------|------------------------------|----------------------------|--------------------------------|---------------------------------------|-----------------------------|