

STARTERS

Bread Service // 7
warm sourdough batard, salted French butter

Beet Hummus // 15 **V**
yellow and red beet, cilantro, micro greens, pita bread
extra pita // 4 crudité // 4

Buffalo Cauliflower // 18 **GF V**
Maker's Mark bourbon buffalo sauce,
blue cheese crumbles, chives



Fresh Guacamole & Chips // 16 **GF 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, Asian sesame
or garlic parm*

Roasted Beets // 17 **GF V**
*arugula, seasonal marinated beets, sherry-rosemary
vinaigrette, goat cheese mousseline, walnut oil*

LUNCH PREFIX MENU // 18

SOUP & SALAD, SOUP & 1/2 SANDWICH, OR SALAD & 1/2 SANDWICH

Seasonal Soup of the Day
Cup // 7
Bowl // 10

SALADS

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

House Salad // 15 **GF V**
mix of salad greens, tomatoes, cucumbers, pickled red onion, croutons,
balsamic dressing

Caesar // 16
chopped romaine, traditional anchovy Caesar dressing, parmesan,
croutons, black pepper

Greek Salad // 17 **GF V**
romaine, kalamata olives, cucumbers, feta, pickled red onions,
tomatoes, bell peppers, oregano lemon vinaigrette

Asian Mango // 18 **V**
chopped napa cabbage, mango, avocado, carrots, cucumbers, bell
peppers, scallions & cilantro, crispy wontons, mango sesame
dressing

Autumn Harvest // 17 **GFV**
house greens, roasted butternut squash, pink lady apple, cranberry,
almonds, goat cheese, apple cider vinaigrette

HANDHELDS

Steak Sandwich // 24
marinated skirt steak, caramelized onions, gruyere,
chimichurri aioli, crispy french baguette

The Caprese **V** // 17
+bacon // 3
*mozzarella, tomato, lettuce, basil, balsamic vinaigrette, evoo
crispy french baguette*

Eggplant Parmesan Sandwich // 20 **V**
sub grilled chicken // 4
house breaded eggplant, mozzarella, fresh basil,
marinara sauce, sourdough

The Rachel // 22
thinly sliced brisket, sauerkraut, gruyere, russian dressing,
sourdough

PBLT // 18
pork belly, lettuce, tomato, lemon aioli, french baguette

Grilled Chicken Club // 21
lettuce, tomato, onion, bacon, sundried tomato-basil aioli,
focaccia

PIZZA

Gluten Free crust available upon request // +5

Broken Burrata // 21
red pepper flake, prosciutto di parma, local burrata, garlic
roasted grape tomatoes, baby arugula, shaved Spanish
Manchego cheese

Classico // 17 **V**
mozzarella, smoked tomato jam, basil puree, roasted garlic
tomatoes

Soppressata // 19
cured spicy Italian sausage, mozzarella, house-made
tomato sauce, hot honey, red onion, bell peppers,
parmesan, oregano

Veggie Pie // 18 **V**
broccoli, mushroom, garlic tomatoes, spinach, onion,
shredded mozzarella, red sauce

ENTREES

Sandwiches served with house salad, Caesar salad, or fries
sauteed onions // 1.00 fried egg/sauteed mushrooms // 1.50 bacon/avocado // 3

JMM Burger // 25
8oz. john's meat market burger blend, cheese,
Balthazar NY sesame seeded brioche

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

Steak Frites // 54 **GF**
10oz Skirt Steak, carne asada marinated, french fries

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

SIDES

Broccoli & Garlic
8 **GF V**

House-cut Fries
10 **GF V**

Crispy Brussels
15 **GF V**

BOTTLED BEER

Corona Extra | 7
Yuengling | 7
Coors Light | 7
Michelob Ultra | 7

Guinness | 10
Kona Big Wave | 8
TRoEGS “The Mad Elf” | 9
Dogfish Head “60 Minute” | 9



DRAFT BEER

Kane “Head High” | 9
American IPA 6.6%

Maine “Lunch” | 10
American IPA 7%

New Trail “Broken Heels” | 10
Hazy IPA 7%

Sunken Silo “Cool Story” | 8
Blonde Ale 4.9%

Stella Artois | 8
European Lager 5.2%

Jersey Girl ”MO PILS” | 8
Pilsner 4.5%

Goose Island “Neon Beer Hug” | 10
Hazy IPA 6.8%

Golden Road “Mango Cart” | 8
Mango Wheat Ale 4%



CRAFT COCKTAILS

The Lychee One | 17
Vodka, Lemon, Elderflower Syrup, Lychee Puree

MatchaCachaca Mai Tai | 17
Leblon Cachaca, Dry Curacao, Lime, Matcha Orgeat

The Spicy Watermelon One | 17
El Jimador Reposado, Magdala Orange Liqueur, Lime, Agave, Watermelon

Desert Rose | 17
Illegal Mezcal, Blanco Tequila, Solerno blood orange liqueur, Lime, Mango-Rose syrup.

The Strawberry One | 18
Four Roses Bourbon, Lemon, Strawberry Basil Syrup, Coffee Infusion

Kronos Kandy | 18
Bacardi Superior, Golden Falernum, Lime, Tamarind-Coconut syrup, Matcha Orgeat

The Banana One | 19
Old Overholt Rye, Myer’s Rum, Banana Liqueur, Banana Syrup, Chocolate & Ango Bitters

Too Easy | 20
Gentlemen Jack, Domain De Canton, Lemon, Simple Syrup, Ginger Bitters, Tempranillo



SPIRIT FLIGHTS

(POURED STRAIGHT OR SLIGHTLY CHILLED IN A CORDIAL GLASS) 1OZ EACH

Silver Sips | 32
3 pours of 100% Additive Free Blanco Tequila
Lalo | Lokita | El Magico

Angels Envy | 42
3 pours of Angel Envy's Distillery Signature Series
Bourbon | Rye | Triple Oak

Kentucky Royalty | 55
3 Iconic pours of Buffalo Trace Distillery's most famous Bourbon
Blantons | Eagle Rare | Weller 12

ZERO-ABV

Elderflower Punch | 12
Lychee Puree, Elderflower Syrup, Lemon

Minty Baby | 12
Passionfruit, Mint, Lime, Soda

Spring Fling Fizz | 12
Raspberry-Passionfruit, Lemon, Honey, Mint

Blush Leaf | 12
Strawberry- Basil, Green Tea, Hibiscus, Clarified Lemon

NA - Athletic Brewing “Run Wild” IPA | 8

NA - Heineken 0.0 | 8

NA - Stella 0.0 | 8



BOTTLED BEER

Corona Extra | 7
Yuengling | 7
Coors Light | 7
Michelob Ultra | 7

Guinness | 10
Kona Big Wave | 8
TRoEGS “The Mad Elf” | 9
Dogfish Head “60 Minute” | 9



DRAFT BEER

Kane Head High | 9
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Hazy IPA 7%

Sunken Silo “Cool Story” | 8
Blonde Ale 4.9%

Stella Artois | 8
European Lager 5.2%

Jersey Girl ”MO PILS” | 8
Pilsner 4.5%

Goose Island “Neon Beer Hug” | 10
Hazy IPA 6.8%

Golden Road “Mango Cart” | 8
Mango Wheat Ale 4%



CRAFT COCKTAILS

The Pookie | 17
Vodka, St. Germain Elderflower, Creme de Violette, Lemon

Lychee Lani | 17
Vodka, Lemon, Elderflower Syrup, Lychee Puree

Golden Orchard Sangria | 17
Cabernet Sauvignon, Courvoisier VS, Spiced Pear liqueur, Cointreau, Orange, Lemon

Blood Moon Margarita | 17
Jalapeno Infused Tequila, Solerno Blood Orange Liqueur, Lime, Agave

Not Sure.. Up to You | 18
Del Maugey Mezcal, Amaro Nonino, Tangerine, Tiki Bitters, Honey, Absinthe Rinse

Forest Campfire | 18
Old Forestor Rye, All Spice Dram, Montenegro, Smoked Cinnamon

Subway Sour | 19
Earl Grey Infused Gin, Clarified Lemon Juice, Honey, Port

Upper East Side | 20
Bourbon, Coffee Infused Sweet Vermouth, Benedictine, Ango Bitters, Peychaud Bitters, Absinth Rinse.



SPIRIT FLIGHTS

(POURED STRAIGHT OR SLIGHTLY CHILLED IN A CORDIAL GLASS) 1OZ EACH

Silver Sips | 32
3 pours of 100% Additive Free Blanco Tequila
Lalo | Lokita | El Magico

Angels Envy | 42
3 pours of Angel Envy's Distillery Signature Series
Bourbon | Rye | Triple Oak

Kentucky Royalty | 55
3 Iconic pours of Buffalo Trace Distillery's most famous Bourbon
Blantons | Eagle Rare | Weller 12

ZERO-ABV

Elderflower Punch | 12
Lychee Puree, Elderflower Syrup, Lemon

Minty Baby | 12
Passionfruit, Mint, Lime, Soda

Berry Bash | 12
Strawberry, Lemon, Basil

NA - Athletic Brewing “Run Wild” IPA | 8

NA - Heineken 0.0 | 8

NA - Stella 0.0 | 8





WINES BY THE GLASS

Sparkling

Prosecco NV Jeio Brut, Italy	12 45
Cava Rose NV Poema Brut, Spain	13 48

Rosé

Rosé 2022 Peyrassol, Cotes de Provence, France	15 57
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Whites

Riesling 2023 August Kessler “R”, Rheingau, GR	12 45
Sauvignon Blanc 2023 Frenzy, New Zealand	13 54
Albarino 2023 Pazo das Bruxas, Rias Baixas, SP	16 61
Pinot Grigio 2023 Elena Walch, Italy	15 58
White Blend 2023 Kuentz-Bas, Alsace FR	10 38
Chardonnay 2023 La Chevalier, FR	12 45
Chardonnay 2021 Evolution by Sokol Blosser, Willamette Valley OR	15 57
Chardonnay 2023 Grgich Hills, Napa Valley CA	24 105

Reds

Pinot Noir 2020 Pence Ranch, Sta. Rita Hills CA	16 60
Red Burgundy 2022 Domaine Faiveley, Bourgogne FR	20 85
Tempranillo 2022 Altos Ibercios Reserva, Rioja Spain	14 53
Barolo 2021 Azelia, Piedmont Italy	28 115
Syrah 2023 Pride Mountain Vineyards, Sonoma County CA	29 145
Super Tuscan 2020 Le Cupole Trinoro, Tuscany IT	16 58
Bordeaux 2012 Chateau Clarke, Baron Edmund Rothchild, Listrac FR	26 110
Cabernet Sauvignon 2022 Broken Earth, Paso Robles CA	12 45
Cabernet Sauvignon 2023 Whitehall Lane, Sonoma Valley CA	17 65
Cabernet Sauvignon 2021 Jordan, Alexander Valley CA	28 126
Cabernet Sauvignon 2022 Shafer TD9, Stags Leap District, Napa Valley CA	36 160

WINE FLIGHTS

(3oz pour each / Half Cheese Board included!)

Bella Italia Prosecco - Pinot Grigio - Super Tuscan 3 classic Italian styles including Jeio Bisol Prosecco from Veneto, Elena Walch’s Pinot Grigio from Alto Adige & Le Cupole Trinoro Super Tuscan.	25
Running with the Bulls Cava Rose - Albarino - Tempranillo 3 classic Spanish styles including Poema’s Cava Brut Rose from Penedes, Pazo’s Albarino from Rias Baixas & a Reserva Rioja from Altos Ibercios (Torres).	28
The Pinot Noir Experiment Santa Barbara - Burgundy - Willamette Valley 3 Regions, 3 Different Expressions. ALL Pinot Noir!! Pence Vineyards, Sonoma County - Domaine Faiveley Red Bourgogne - Bergstrom “Salice” Willamette Valley OR.	38
Tour de France Le Chevalier Chardonnay - Peyrassol Rose - Chateau Clarke ‘12 Featuring three legendary producers from three benchmark regions (Burgundy, Provence & Bordeaux)	35
Soul of Napa Grgich Hills Chardonnay - Routestock Cab Sauv - Shafer TD-9 Red Blend Pairing Shafer’s bold, benchmark Napa Red, Routestock’s structured Cabernet Sauvignon & Grgich Hills’ historic, terroir-driven Chardonnay.	45



STARTERS

(CHOOSE ONE)



Deviled Eggs & Caviar

classic deviled eggs topped with premium caviar

Spring Burrata **V**

creamy burrata, roasted spring vegetables, olive oil, fresh herbs

Bib Lettuce Salad **V**

goat cheese, dehydrated raspberries, walnuts, raspberry vinaigrette

Mediterranean Salad **V**

feta, cherry tomatoes, cucumbers, red onions, dill, parsley, dijon-soy vinaigrette

Smoked Salmon Tarte

slow braised onions, delicate smoked salmon, citrus herb finish



MAINS

(CHOOSE ONE)

Spring Vegetable Frittata **V**

add smoked salmon (+\$10)

Beef Wellington

filet mignon, mushroom duxelles, golden puff pastry

Roasted Chicken

duck-fat confit potatoes, tri-color carrots, housemade chimichurri

Wester Ross Salmon

ratatouille, olive tapenade

Shrimp

roasted mushrooms, baked asparagus, brandy cream

20z Ribeye Steak

potatoe puree, root vegetables (+\$10)

DESSERT

(CHOOSE ONE)

Warm Strawberry Tart

Home-made Bread Pudding

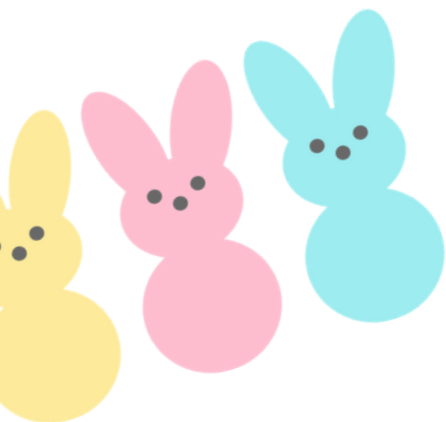
Fermented Berries w/ Whipped Cream

WINE PAIRING

+\$25PP

3 GLASSES OF WINE (3OZ EACH)

OUR SOMMELIER WILL HAND SELECT
WINE PAIRINGS FOR EACH COURSE
OF YOUR MEAL!





STARTERS

(CHOOSE ONE)

Deviled Eggs & Caviar

classic deviled eggs topped with premium caviar

Flamiche **V**

warm brie + leek, reggiano parmesan, in flaky dough

Beet Hummus **V**

yellow & red beets, fresh pita

Avocado Toast + Grilled Shrimp

house-made guacamole, sourdough, grilled shrimp & balsamic glaze

Caesar Salad

romaine, anchovy dressing, parmesan, fresh-baked croutons

Ahi Tuna Bowl

tuna sashimi, spicy tuna mix, avocado, nori, sushi rice, wasabi-soy

French Toast Sticks **V**

banana or, blueberry compote

MAINS

(CHOOSE ONE)

World Class Pancakes **V**

three served with warm Vermont maple syrup (Blueberry or Banana)

Grilled Swordfish

asparagus, olive oil, garlic, white wine reduction, crispy potato strings

Wester Ross Salmon

kalamata olive tapenade with provincial ratatouille

Pasta Purse **V**

poached pear, asiago, parmigiano reggiano, sage brown butter, wild mushrooms

Chicken & Waffles

fried chicken, housemade waffle batter, vermont maple syrup

Steak & Scrambled

grilled skirt steak, homefries & organic scrambled

Beef Wellington

tender filet wrapped in puff pastry, mushroom duxelle

DESSERT

(CHOOSE ONE)

Key Lime Pie

Crunch Bar

Chocolate Mousse

Famous Donuts

Home-made Bread Pudding

Fermented Berries w/ Whipped Cream

BOTTLED BEER

Corona Extra | 7
Peroni | 7
Coors Light | 7
Michelob Ultra | 7

Guinness | 10
Kona Big Wave | 8
Allagash White | 9
Dogfish Head “60 Minute” | 9



DRAFT BEER

Kane Head High | 9
American IPA 6.6%

Maine “Lunch” | 10
American IPA 7%

New Trail “Broken Heels” | 10
Hazy IPA 7%

Sunken Silo “Cool Story” | 8
Blonde Ale 4.9%

Stella Artois | 8
European Lager 5.2%

Jersey Girl “MO PILS” | 8
Pilsner 4.7%

Goose Island “Neon Beer Hug” | 10
Hazy IPA 6.8%

Golden Road “Mango Cart” | 8
Mango Wheat Ale 4%



CRAFT COCKTAILS

The Lychee One | 16

Aloo Vodka, Lemon, Elderflower Syrup, Lychee Puree

Uproot Sangria | 14
Red, White or Rose

Hugo Fizz | 14
Jeio Prosecco, St. Germaine, Club Soda, Mint

Bloody Mary | 14
Aloo Vodka, Tomato Juice, Olive Juice, Horseradish

Mimosa | 12
Jeio Prosecco, Orange Juice

Bellini | 12
Jeio Prosecco, Peach Nectar

Mango Marg | 14
Cadillac Mango Tequila, Triplesec, Lime Juice, Agave

The Strawberry One | 17
Gentleman Jack, Lemon, Strawberry Basil Syrup, Coffee Infusion



ZERO-ABV

Elderflower Punch | 12
Lychee Puree, Elderflower Syrup, Lemon

Minty Baby | 12
Passionfruit, Mint, Lime, Soda

Spring Fling Fizz | 12
Raspberry-Passionfruit, Lemon, Honey, Mint

Blush Leaf | 12
Strawberry- Basil, Green Tea, Hibiscus, Clarified Lemon

Athletic Brewing “Run Wild” IPA | 8

Heineken 0.0 | 8

Stella 0.0 | 8



WINES BY THE GLASS

Sparkling

Prosecco | NV Jeio Brut, Italy 12 | 45
Cava Rose | NV Poema Brut, Spain 13 | 48

Rosé

Rosé | 2022 Peyrassol, Cotes de Provence, France 15 | 57

Whites

Riesling | 2023 August Kessler “R”, Rheingau, GR 12 | 45
Sauvignon Blanc | 2023 Frenzy, Marlborough, NZ 13 | 54
Sancerre | 2024 Domaine Jean-Marc Crochet , Loire Valley FR 19 | 85
Albarino | 2023 Pazo das Bruxas, Rias Baixas, SP 16 | 61
Pinot Grigio | 2023 Elena Walch, Italy 15 | 58
White Burgundy | 2023 La Chevalier, FR 12 | 45
Chardonnay | 2021 Sokol Blosser “Evolution” Willamette Valley OR 15 | 57
Chardonnay | 2023 Grgich Hills, Napa Valley CA 24 | 105

Reds

Pinot Noir | 2020 Cru Winery, Monterey CA 16 | 60
Red Burgundy | 2022 Domaine Faiveley, Bourgogne FR 20 | 85
Tempranillo | 2022 Altos Ibercios Reserva, Rioja Spain 14 | 53
Barolo | 2021 Cantine Povero, Piedmont IT 28 | 115
Grenache-Syrah | 2022 J.L Chave, Cote-du-Rhone, FR 13 | 48
Super Tuscan | 2023 Gran Passaia, Tuscany IT 15 | 56
Bordeaux | 2012 Chateau Clarke “Baron Rothchild”, Listrac FR 26 | 110
Cabernet Sauvignon | 2023 Whitehall Lane, Sonoma Valley CA 12 | 45
Cabernet Sauvignon | 2021 Jordan, Alexander Valley CA 28 | 126
Cabernet Sauvignon | 2022 Shafer TD9, Stags Leap, Napa Valley CA 36 | 160

WINES BY THE BOTTLE | \$50

White

- #421 Grüner Veltliner | Nikolaihof, Austria ‘2022
- #430 Riesling | Selbach Oster “Kabinett” Germany ‘2021
- #425 Riesling | Schloss Johannisberg “Kabinett” Germany ‘2020
- Sauvignon Blanc | Simi, CA ‘2023
- #390 Sauvignon Blanc | Domaine Salvard Cheverny, FR ‘2022
- #282 White Pinot Noir | Willamette Valley Vineyards, OR ‘2022
- #302 White Burgundy | Domaine Faiveley Bourgogne, FR ‘2022
- White Burgundy | Domaine Perraud Macon-Village, FR ‘2023
- #266 Roussanne | Truchard, Napa Valley '2024
- #440 Chardonnay | Pio Cesare L'Altro, Piedmont IT '2022
- #211 Chardonnay | Clos Du Val, Carneros, Napa Valley '2019
- #202 Chardonnay | Wente, Livermore Valley, CA '2021
- #219 Chardonnay | Miner Family, Napa Valley '2019

Lighter Red

- Gamay | M&L Lappierre, Beaujolais, FR ‘2023
- #1005 Red Burgundy | Domaine Collot, Marsannay FR ‘2021
- #965 Red Burgundy | Philippe Le Hardi Mercurey, FR ‘2019
- #951 Red Burgundy | Henri Delagrangé Côtes-De-Beaune FR ‘2021
- #1268 Pinot Noir | Kumeu Village, New Zealand ‘2021

Medium-Heavy Red

- #919 E.Guigal, Croze-Hermitage, FR ‘2017
- Nebbiolo | Longitudine, Piedmont IT ‘2019
- Amarone del Valpolicella | Centenero, IT ‘2019
- #1228 Meritage Blend | Escudo Rojo, Chile ‘2019
- Malbec | Durigutti, Mendoza ‘2019
- #695 Merlot | Decoy, California '2019
- #764a Red Blend | Cain, California NV
- Syrah | Tensley, Santa Barbara, CA ‘2021
- #767 Cabernet Sauvignon | Blackboard, Colombia Valley, WA ‘2019
- #650 Cabernet Sauvignon | Edge, Alexander Valley, CA ‘2019
- #631 Cabernet Sauvignon | Dusoil "Reserve" CA ‘2023
- #527 Cabernet Sauvignon | Eschol, Oak Knoll, Napa Valley ‘2022
- #766 Cabernet Sauvignon | Chasing Rain, WA ‘2021



BOTTLED BEER

- Corona Extra | 7
- Peroni | 7
- Coors Light | 7
- Allagash White | 9
- Kona Big Wave | 8
- Michelob Ultra | 7



DRAFT BEER

- Kane Head High | 9
American IPA 6.6%
- Stella Artois | 8
European Lager 5.2%
- Maine “Lunch” | 10
American IPA 7%
- Jersey Girl “MO PILS” | 8
Pilsner 4.7%
- Dos Equis “Lager Especial” | 8
Pilsner Style - Lager 4.2%
- Untied “Clear Signal” | 8
American Golden Ale 5.5%
- Guinness | 10
Irish Dry Stout 4.2%
- Golden Road “Mango Cart” | 8
Mango Wheat Ale 4%



CRAFT COCKTAILS

- The Lychee One | 17
Aloo Vodka, Lemon, Elderflower Syrup, Lychee Puree
- Hugo Fizz | 14
Jeio Prosecco, St. Germaine, Club Soda, Mint
- Dirty Little Secret | 16
Ketel One, Olive Juice, Baldoria Umami Vermouth, Blue Cheese Olives
- Passion Blossom Sangria | 16
Passion Fruit, Peach Schnapps, Old Overholt Rye, Lemon, Orange Blossom, Frenzy Sauvignon Blanc
- The Spicy Watermelon Marg | 17
El Jimador Reposado, Magdala Orange Liqueur, Lime, Agave, Watermelon, Tajin
- Desert Rose | 16
Illegal Mezcal, Blanco Tequila, Solerno blood orange liqueur, Lime, Mango-Rose syrup.
- The Strawberry One | 17
Four Roses Bourbon, Lemon, Strawberry Basil Syrup, Coffee Infusion
- Cucumber Gimlet no.5 | 16
Botanist Gin, Cucumber, Black Pepper, Lime, Simple syrup
- Tamurai Sour | 17
Suntory Toki Whiskey, Old Overholt Rye, Tamarind, Lemon, Simple Syrup
- Too Easy | 19
Knob Creek Bourbon, Domain De Canton, Lemon, Ginger Bitters, Tempranillo



SPIRIT FLIGHTS

(POURED STRAIGHT OR SLIGHTLY CHILLED IN A CORDIAL GLASS) 1OZ EACH

- Silver Sips | 32
3 pours of 100% Additive Free Blanco Tequila
Lalo | Ocho | Patron
- Angels Envy | 32
3 pours of Angel Envy's Distillery Signature Series
Bourbon | Rye | Triple Oak
- Kentucky Royalty | 50
3 Iconic pours of Buffalo Trace Distillery's most famous Bourbon
Blantons | Eagle Rare | Weller 12

ZERO-ABV

- Elderflower Punch | 12
Lychee Puree, Elderflower Syrup, Lemon
- Athletic Brewing “Run Wild” IPA | 8
- Minty Baby | 12
Passionfruit, Mint, Lime, Soda
- Heineken 0.0 | 8
- Spring Fling Fizz | 12
Raspberry-Passionfruit, Lemon, Honey, Mint
- Stella 0.0 | 8
- Blush Leaf | 12
Strawberry- Basil, Green Tea, Hibiscus, Clarified Lemon

WINES BY THE GLASS

Sparkling

- Blanc de Blancs | NV DePerriere Brut, France12 | 45
- Cava Rose | NV Poema Brut, Spain13 | 48

Rosé & Orange

- Grenache | 2025 Bodegas Muga Rosado, Rioja, SP14 | 57
- Cinsault | 2023 Chateau Trinquededel, Tavel, FR13 | 52
- Inzolia | 2024 Tenute Orestiadi “Orange” Sicily IT12 | 45

Whites

- Riesling | 2023 August Kessler “R”, Rheingau, GR12 | 45
- Sauvignon Blanc | 2023 Frenzy, Marlborough, NZ13 | 52
- Sancerre | 2024 Saint Maxine , Loire Valley FR19 | 85
- Albarino | 2023 Pazo das Bruxas, Rias Baixas, SP16 | 61
- Pinot Grigio | 2023 Elena Walch, IT15 | 58
- White Burgundy | 2023 La Chevalier, FR12 | 45
- Marsanne-Rousanne | 2024 Paul Jaboulet, Rhone Valley FR14 | 53
- Chardonnay | 2021 Sokol Blosser “Evolution” Willamette Valley OR15 | 57
- Chardonnay | 2023 Grgich Hills, Napa Valley CA24 | 105

Reds

- Pinot Noir | 2020 Cru Winery, Monterey, CA16 | 60
- Pinot Noir | 2020 Melville, Sta. Rita Hills, CA23 | 102
- Beaujolais | 2023 M&L Lapierre, Morgon FR15 | 56
- Tempranillo | 2022 Altos Ibercios Reserva, Rioja, SP14 | 53
- Barolo | 2021 Cantine Povero, Piedmont IT25 | 105
- Grenache-Syrah | 2022 J.L Chave, Côtes-du-Rhône FR13 | 48
- Brunello di Montalcino | Val di Suga “Poggio al Granchio” IT35 | 158
- Super Tuscan | 2023 Gran Passaia, Tuscany IT15 | 56
- Bordeaux | 2022 Château de Janicon, Graves FR18 | 80
- Cabernet Sauvignon | 2021 Broken Earth, Paso Robles CA12 | 45
- Cabernet Sauvignon | 2021 Jordan, Alexander Valley CA28 | 126
- Cabernet Sauvignon | 2018 Frank Family, Carneros, Napa Valley CA36 | 160



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
Chicken Tinga Wontons		roasted chicken, tomato, pickled red onion, pico pepper 16
Tuna Carpaccio		asian inspired medley, avocado crema. passionfruit coulis 24
Rice Cakes		spicy salmon, sliced avocado, jalapenos, soy-wasabi (3pc) 17
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
Tuna Ceviche		red dragonfruit, diced Jalepenos, cilantro, avocado, red onion, chopped pecans 21

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
Raspberry Salad	V	strawberry, sliced red onion, candied pecans, feta cheese, arugula 16
The Caesar		baby gem, traditional anchovy caesar dressing, parmigiano reggiano, pickled anchovies, crouton crumble 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
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/ apricot glaze

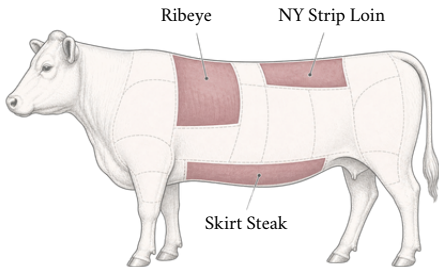
OCEAN BEEF OF NEW ZEALAND
South Island-raised Angus, selected for exceptional marbling, tenderness, and rich umami flavor.

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**
local chicken breast, corn succotash, petite herb salad | 34

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

Pan Roasted Halibut **GF**
lobster mushrooms, romanesco, celtuce, seabears, lobster bisque foam, curry oil| 48

U-10 Scallops
snow peas, orange-ginger reduction, toasted almonds, chili oil | 48

Long Island Duck Breast
blackberry reduction, english pea, shallots, garlic, mint | 44

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
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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
Chicken Tinga Wontons		roasted chicken, tomato, pickled red onion, pico pepper 16
Wagyu Beef Tartare		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
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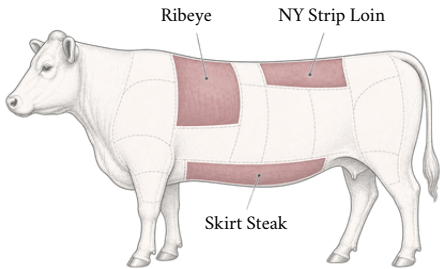
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BOTTLED BEER

Corona Extra 7	Allagash White 9
Peroni 7	Kona Big Wave 8
Coors Light 7	Michelob Ultra 7



DRAFT BEER

Kane Head High 9 American IPA 6.6%	Stella Artois 8 European Lager 5.2%
Maine “Lunch” 10 American IPA 7%	Jersey Girl “MO PILS” 8 Pilsner 4.7%
Michelob Ultra 7 Light Lager 4.2%	Untied “Clear Signal” 8 American Golden Ale 5.5%
Guinness 10 Irish Dry Stout 4.2%	Golden Road “Mango Cart” 8 Mango Wheat Ale 4%



CRAFT COCKTAILS

The Lychee One 17 Aloo Vodka, Lemon, Elderflower Syrup, Lychee Puree	
Spiced Appletini 17 Aloo Vodka, Lemon, Dry Vermouth, House Spiced Apple Syrup	
Caesar Martini 17 Parmigiano-infused Vodka, Olive Juice, Lemon, Worcestershire, Black Pepper	

Chamomile Sangria 15 Chamomile Tea, Mint, Peach Schnapps, Triple Sec, Simple Syrup, Alabrino

Negroni Sbagliato 14 Campari, Sweet Vermouth, Prosecco

Ginni In A Glass 16 Botanist Gin, Coffee Infused Creme de Cacao, Lillet Blanc
--

Pear Necessities 16 Orendain Tequila Blanco, St. Georges Spiced Pear, Lime, House Pear Syrup

Pink Senora 17 Jalapeno infused llegal Mezcal, Lime, Triple Sec, Rhubarb Bitters, Hibiscus, Agave
--

Up In Smokes 18 Four Roses Bourbon, Vanilla-Cinnamon Syrup, Cherry Ango Bitters, Cherry Woodchips
--

Peachy Sidecar 19 Hennessy VSOP, House Spiced Peach Cobbler Syrup, Peach Schnapps, Lemon

SPIRIT FLIGHTS

(POURED STRAIGHT OR SLIGHTLY CHILLED IN A CORDIAL GLASS) 1OZ EACH

Silver Sips 32 3 pours of 100% Additive Free Blanco Tequila Espanita Ocho Patron
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Angels Envy 32 3 pours of Angel Envy's Distillery Signature Series Bourbon Rye Triple Oak

Kentucky Royalty 50 3 Iconic pours of Buffalo Trace Distillery's most famous Bourbon Blantons Eagle Rare Weller 12
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ZERO-ABV

Elderflower Punch 12 Lychee Puree, Elderflower Syrup, Lemon	Athletic Brewing “Run Wild” IPA 8
Minty Baby 12 Passionfruit, Mint, Lime, Soda	Heineken 0.0 8
Spring Fling Fizz 12 Raspberry-Passionfruit, Lemon, Honey, Mint	Stella 0.0 8
Blush Leaf 12 Strawberry- Basil, Green Tea, Hibiscus, Clarified Lemon	

WINES BY THE GLASS



Sparkling	
Blanc de Blancs NV DePerriere Brut, France	12 45
Cava Rose NV Poema Brut, Spain	13 48

Rosé & Orange	
Tempranillo 2025 Bodegas Muga Rosado, Rioja, SP	14 57
Cinsault 2023 Chateau Trinquevedel, Tavel, FR	13 52
Inzolia 2024 Tenute Orestiadì “Orange” Sicily IT	12 45

Whites	
Riesling 2023 August Kessler “R”, Rheingau, GR	12 45
Sauvignon Blanc 2023 Frenzy, Marlborough, NZ	13 52
Sancerre 2025 Domaine Jean-Marc Crochet, Loire Valley FR	19 85
Albarino 2023 Pazo das Bruxas, Rias Baixas, SP	14 53
Pinot Grigio 2025 Attems, Friuli, IT	13 52
Marsanne-Rousanne 2024 Paul Jaboulet, Rhone Valley FR	14 53
Chardonnay 2023 La Chevalier, FR	12 45
Chardonnay 2020 Kutch, Sonoma Coast CA	24 105

Reds	
Pinot Noir 2020 Cru Winery, Monterey, CA	16 60
Pinot Noir 2017 Robert Sinskey, Carneros, Napa Valley CA	25 115
Beaujolais 2023 M&L Lapierre, Morgon FR	15 56
Tempranillo 2021 Ramirez de la Piscina Crianza, Rioja, SP	13 49
Primitivo 2021 Copertino, Apulia, IT	10 42
Malbec 2025 Adeluna “Raices” Mendoza, Argentina	14 53
Super Tuscan 2023 Gran Passaia, Tuscany IT	15 56
Bordeaux 2019 Plaisir de Siaurac, Lalande de Pomerol, FR	22 95
Cabernet Sauvignon 2022 Broken Earth, Paso Robles, CA	12 45
Cabernet Sauvignon 2021 Jordan, Alexander Valley, CA	25 126
Cabernet Sauvignon 2022 Groth, Oakville, Napa Valley CA	32 160



WINE FLIGHTS

(3oz pour each / Half Cheese Board included!)

Bella Italia Orange Wine - Primitivo - Super Tuscan Blend	25
3 unique Italian styles including Tenute Orestiadì’s “Orange Wine” from Sicily, Copertino’s “Primitivo” aka Zinfandel! from Apulia & a Merlot-Sangiovese Super Tuscan from Gran Passaia	

Running with the Bulls Cava Rose - Albarino - Tempranillo	32
3 classic Spanish styles including Poema’s Cava Brut Rose from Penedes, Pazo’s Albarino from Rias Baixas & a Crianza Rioja from Ramirez de la Piscina.	

The Pinot Noir Experiment Monterey - Bourgogne - Napa Valley	38
3 Regions, 3 Different Expressions. ALL Pinot Noir!! Cru Winery, Monterray, Faiveley Red Burgundy - Robert Sinskey Vineyards, Carmeros, Napa Valley	

Tour de France Sancerre - Beaujolais - Bordeaux	35
Featuring three legendary producers, Jean-Marc Crochet Sancerre, M&L Lapierre “Morgon” Beaujolais & Plaisir de Siaurac from Pomerol	

Straight Outta Cali Kutch - Jordan - Groth	58
Pairing Kutch’s historic, terroir-driven Chardonnay, Jordans lush Cabernet Sauvignon & Groths structured Cabernet Sauvignon from Oakville	



Half the Bottle!		
#21	Savary Domaine Chablis	22
#22	Champalou Vouvray	44
#23	Dépire Château Savernerries moelleux	19
#24	Oliver Leflaive Bourgogne	22
#27	Gaja Gaia Rey Langhe Chardonnay	22
#6	Pride Mountain Chardonnay	22
#52	Bodegas Muga Rioja Reserva	18
#59	Marchesi Barolo	'16
#51	Chateau Petit-Figeac	20
#40a	Pride Mountain Cab Franc	21
#43	Pride Mountain Cabernet Sauvignon	19
#41	Shafer Cabernet Sauvignon One Point Five	21
#49	Quintessa	

Bubbles

#176	Schramsburg Blanc De Blancs	'19
#175	Schramsburg Brut Rose	'18
#158	Piper Heidsick NV	
#150	Veuve Clicquot Yellow Label NV	
#152	Billecart Salmon Brut NV	
#153	Billecart Salmon Brut Rose NV	

White wines that pair with greens, citrus & shellfish

#421	Nikolaihof Grüner Veltliner	22
#418	Fritsch Grüner Veltliner Schlossburg	19
#430	Selbach Oster Riesling Kabinett	21
#425	Schloss Johannesberg Riesling Kabinett	20
#442	Benati 'Contrada Rinazzo' ETNA Bianco Sicily	21

Sauvignon Blanc

#269	Grgich Hills Sauvignon Blanc	22
#218	Frogs Leap Napa Valley	20
#380	Ducroux, Sancerre	'24
#384	Domaine Daniel Crochet, Sancerre	'22

White wines that pair with jalapeño, chili & sesame

#282	White Pinot Noir Willamette Valley Vineyards	'22
#484	Chenin Blanc Milton, 'Te Arai Vineyard	'21
#392	Chenin Blanc Famille Joly, 'Coulee de Serrant'	21
#278	Pinot Gris Elk Cove, Willamette Valley	'21
#268	Viognier Pride Mountain	'24

White wines that pair with burrata, chicken, & pasta

#302	Domaine Faiveley Bourgogne Blanc,	22
#303	Bouchard et Fils Bourgogne Blanc	21
#307	Domaine Fichet Maçon-Burgy 3 Terroir	20
#	Domaine Perraud, Macon-Villages	'23
#309	Domaine des Boutires Pouilly-Fuissé	21
#306	Domaine Leflaive Puligny-Montrachet	'21
#341	Domaine Faiveley Chassagne-Montrachet	'22
#410	Domaine du Beurenard 'CDP Blanc'	22
#440	Pio Cesare L'Altro, Chardonnay	22
#460	Alvaredos-Hobbs Godello	20

White wines to pair with chops, mushrooms & creamy sauces

#378	Bordeaux Blanc Duhart-Milon	'21
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Chardonnay

#481	Kumeu River Estate, NZ	22
#275	Bergstrom 'Singrid' Willamette Valley	'19
#277	Siduri, Willamette Valley	'20
#208	Landmark, “Overlook” Sonoma	'19
#209	Porter Creek, Russian River Valley	'18
#211	Clos Du Val, Carneros	'19
#202	Wente, Livermore Valley	'21
#221	Rombauer, Carneros	21
#226	Shafer, "Red Shoulder Ranch"	22
#217	Arista, "El Diablo"	21
#219	Miner Family, Napa Valley	'19
#220	Jason Pahlmeyer, Napa Valley	'18
#	Chateau Montelena, Napa Valley	'23
#213	Hyde De Villaine, Carneros	'19



Red wines that pair with pizza, cheeses & truffles

Burgundy

#955	Domaine Lapierre Morgon	'23
#957	Château Du Moulin A Vent, Beaujolais	18
#952	Domaine Faiveley Red Bourgogne	'22
#960a	Domaine Faiveley "Champ Lalot" Givry	'22
#1005	Domaine Coillot, 'La Charme Prêtres', Marsannay	'21
#965	Philippe Le Hardi Mercurey Vieilles Vignes	'19
#897	Domaine Arnaud Lambert "Montée des Roches"	21
#967	Domaine Genot-Boulangier Mercurey 1er Cru	22
#951	Domaine Henri Delagrange Côtes-De-Beaune	'21
#996	Domaine Faiveley, Gevrey-Chambertin	'20
#999	Domaine Faiveley, Chambolle-Musigny	'23
#1008	Domaine Faiveley, Nuits-Saint-Georges	'23
#997	Drouhin-Laroze, Gevrey-Chambertin "St Jaques"	'19
#895	Cabernet Franc Clau De Nell, 'Violette',	17

Pinot Noir

#1268	Kumeu Village, Pinot Noir	'21
#1265	Te Mata "Alma" Pinot Noir	'20
#707	Melville, Pinot Noir, Sta Rita Hills	'20
#791	Bergstrom, Pinot Noir 'Salice'	22
#662	Domaine Eden, Pinot Noir	'17
#714	Paul Hobbs Sonoma County	21
#711	Arista, Pinot Noir 'Lucky Well' RR Valley	'19
#710	Hyde De Villaine, Pinot Noir, Carneros	'20
#721	DuMol 'Macintire Estate Vineyard'	21
#715	Hundred Acre Summer Dreams "Stargazing"	

Red wines that pair with chimichurri, chops & duck

#916	E Guigal Crozes Hermitage, Rhone Valley FR '17	96
#919	JL Chave Selections "Offerus" Saint-Joseph, FR '22	78
#927	Domaine de Beaulenard "Le Boistenard" CDP, FR '20	125
#936	Château La Nerthe Châteauneuf-du-Pape, FR '17	120
#1212	Vega Sicilia, Tinto Valbuena, Ribera del Duero, Spain '93	205
#1158	Benati 'Cotrada Monte Seera' Etna Rossa' Sicily IT '21	110
#1145	Castello Di Volpaia Chianti Riserva, IT 21	105
#1088	Piaggia Carmignano Il Sasso, Bolgheri IT '07	125
#1121	Poggio al Granchio, Brunello di Montalcino IT '19	165
#1073	Arnaldo Caprai Montefalco Rosso Reserva IT '18	105
#1055	Centenero Amarone del Valpolicella, IT '19	78
#1063	Bertani, Amarone Della Valpolicella, IT '15	165
#1167	Giacosa Nebbiolo D'Alba, Piedmont IT '19	115
#1175	Cantine Povero Barolo IT '21	90
#1181	Gaja Barbaresco Sori San Lorenzo, IT '21	1050
#1177	Gaja, Contesia, IT '19	550

Red wines that pair with soy, pepper, burgers & steak

Bordeaux

#859	Chateau de Janicon, Graves '22	80
#834	Chateau Clark, Lustrac '12	110
#829	Duhart Milon, Pauillac '14	125
#867	Cos D'Estournel, St. Estephe '94	295
#815	Plaisir de Siaurac, Pomerol '19	82
#800	La Gravette de Certan, Pomerol '05	105
#812	Chateau Client, Pomerol '00	205
#856	Lassegue, Grand Cru Saint-Émilion '00	165

South America, Oceania

#1228	Meritage Blend Barron Rothschild, Escudo Rojo, Chile '19	42
#1245	Meritage Blend Caro, Chile 17	145
#1267	Red Blend Te Mata 'Coleraine' NZ 20	210
#1266	Meritage Blend Te Mata "Awatea" NZ '20	85
#1260	Shiraz Henschke, Barossa Valley '18	98
#1254	Shiraz Torbreck "Woodcutters" Barossa Valley '22	62
#1258	Penley Estate '20	48

California

#695	Decoy Merlot, California '19	65
#691a	Pride Mountain Merlot, Howell Mountain '21	195
#693	Pahlmeyer Merlot Napa Valley '99	275
#764a	Cain Red Blend, California NV	85

Cabernet Sauvignon

#767	Blackboard, Colombia Valley '19	42
#650	Edge, Alexander Valley '19	62
#566	Papillon by Orin Swift, California '03	125
#631	Dusoil "Reserve" 23	42
#527	Eschol by Trefethen, Oak Knoll, Napa Valley '22	65
#525	Paul Hobbs Coombsville Napa '19	215
#766	Chasing Rain Cabernet Sauvignon '21	45
#769	Mullah Road Cabernet Sauvignon '16	135
#563	Chappellet Mountain Cuvee Napa '20	118
#543	Robert Craig Howell MTN Cuvee '19	108
#643	Jordan Sonoma County '18	156
#515	Duckhorn, Napa '20	115
#506	Frank Family Napa Valley '18	160
#505	John Anthony Napa '17	135
#559	Heitz Cellars Napa Valley '18	165
#567	J Davies Napa '19	135
#569	Eisele Vineyard '19	720
#562	Chappellet "Signature" Howell Mountain '19	175
#635	Cain Five, Spring Mountain '12, '13, & '14	190
#529	Cade Howell Mountain '21	265
#537	Cakebread, Dancing Bear, Rutherford '04, '05 & '06	225
#594	Pride Mountain Reserve '18	380
#560	Harlan Estate, The Mascot '18	225
#636	Promotory by Harlan '20	950
#513	Shafer Hillside Select '19	495
#644a	DuMol "Moon Mountain" 21	230

