

# STARTERS

## Balthazar Bread // 7

sourdough bread from famous NYC Bakery, warm French butter

## Spring Beet Hummus // 15 V

Mediterranean salad, warm seasoned za'zitar flat bread  
extra pita // 4    crudité // 4

## Caprese Salad // 16 V

heirloom tomatoes, fresh mozzarella, basil, aged balsamic

## Bao Buns // 14

pork belly, hoisin, kimchi, yellow apples  
sub chicken // 2

## Tuna Carpaccio // 16 GF

roasted pepper, shaved fennel confetti,  
roasted pine nuts, citrus cream

## Fresh Guacamole & Chips // 12 V

sliced jalapeno, pico de gallo, lime, spiced paprika chips

## Chicharron Arancini // 15

crispy chicharron crusted risotto balls stuffed with Mexican chorizo,  
jalapeno, mozzarella, scallions, with roasted red pepper sauce

## Buffalo Cauliflower // 16 GF V

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

## Shrimp Tostada // 15 GF

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

## Uproot Wings // 19 GF

coffee rubbed chicken wings, house made blue cheese  
Choice of: Maker's Mark bourbon buffalo sauce or Asian sesame

## Duck "Tacos" // 22

3pc crispy wontons, mango pepper relish, avocado, sesame,  
chipotle mayo, arugula

## Shrimp Dumplings // 18

hoisin lime sauce, chili oil, chive oil

# GREENS

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

## Roasted Beets // 16 V GF

arugula, seasonal beets, sherry-rosemary vinaigrette, goat cheese  
mouseline, 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

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

## Goat Cheese & Bacon // 16

caramelized onions, applewood bacon, rosemary, parmesan,  
sour cream, EVOO

## Veggie Pie // 18 V

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

## Classico // 15 V

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

## Soppressata // 16

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

# SIDES

Mac & Cheese // 10 V

Lobster Mac & Cheese // 20

House-cut Fries // 8 GF V

Broccoli & Garlic // 8 GF V

Roasted Mixed Mushrooms // 9 GF V

Fried Brussels - Dominican cheese,  
pickled red onions, cheese, pickled  
red onions, guava glaze // 12 GF V

Layered Potato Cake // 8 GF V

# 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

## Roasted Cauliflower Steak // 24 GF V

grilled seasonal vegetables, corn puree

# ENTREES

Sandwiches served with house salad, Caesar salad, or fries

## Linguini Primavera // 28 GF V

zucchini, eggplant, bell pepper, carrot, snap peas, light "cream" sauce

## Duck Confit // 42

caramelized Anjou pear, roasted brussel sprouts, black berry demi

## Rosted Chicken // 33

local chicken breast, couscous, seasonal vegetables,  
Albufeira demi-glace

## Miso Black Cod // 34

blood orange grapefruit salad, mint, wasabi, garlic, roasted broccoli

## Wester Ross Salmon // 35 GF

asparagus, potato, tomato emulsion, capers

## Pappardelle // 38

shrimp, basil, crushed tomatoes, sliced garlic

## Tuna Poke Bowl // 30

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

## Thai Mussels // 30

PEI mussels, thyme, kaffir lime, mussel bread  
| extra bread // 2 |

## JMM Burger // 21

8oz. john's meat market burger blend, cheese, Balthazar NY sesame  
seeded brioche, side fries or house/Caesar salad

## Five Star Burger // 23

caramelized red onion bacon jam, gruyere, arugula, BBQ sauce

## 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

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

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# UPROOT CLASSICS

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## 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

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## SEASONAL COCKTAILS

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### 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

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## MOCKTAILS \$9

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### Elderflower Punch

Lychee Puree, Elderflower Syrup, Lemon

### Minty Baby

Passionfruit, Mint, Lime, Soda

### Berry Bash

Strawberry, Lemon, Basil

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## N/A BEER \$8

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Athletic Brewery- Run Wild IPA

Heineken Zero

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## WINES BY THE GLASS

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### 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

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## 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