

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
Lamb Oreganata		Dijon mustard, bread crumbs, house chimimchuri, microgreens (3pc) 19

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

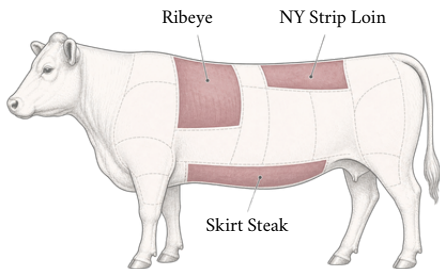
OCEAN BEEF OF NEW ZEALAND
South Island-raised Angus, selected for exceptional marbling, tenderness, and rich umami flavor.

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 | 32

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 Seared Branzino Filet **GF**
red onion, local squash, spiced romesco, olive tapenade, balsamic glaze | 37

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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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