



APPETIZERS

HUMMUS & PITA 10

Kalamata olives, Za'atar-spiced pita,
and extra virgin olive oil

GARLIC BREAD 9

Hearty portion of broiled ciabatta bread,
garlic butter, pecorino Romano cheese
and chives

SHRIMP & CALAMARI FRITTI 18.50

Served with cocktail sauce
and chipotle sour cream

ARTICHOKE & KALAMATA

OLIVE DIP 11.50

Served with toasted bâtarde

GOAT CHEESE BRUSCHETTA

Tomato 12.50

Smoked Salmon 18

Andouille & Carmelized Onions 17

CAJUN LIVER PÂTÉ 10.50

A rich pâté of chicken livers sautéed in
butter, mushrooms, sherry, red wine
on toasted bâtarde

SMOKED SALMON PÂTÉ 11.50

Honey hot smoked salmon, cream cheese,
sour cream, horseradish, and dill
on toasted bâtarde

HOUSE BREAD 3

Tribeca bâtarde with compound butter

SOUP & SALADS

CUBAN BLACK BEAN SOUP

6 CUP / 8 BOWL

A 30-year house soup tradition, black beans,
vegetable stock, cumin, smoked paprika, onions,
celery, and bell peppers, served with toasted
tortilla strips, sour cream, and chives

HOUSE SALAD 8.50

Romaine, red cabbage, grape tomatoes,
red onion, carrot, and cucumber

WEDGE SALAD 12

Chilled iceberg lettuce wedge, crispy bacon,
hard boiled egg, and diced tomato served with
house made Danish bleu cheese dressing

CHINESE CHICKEN SALAD 16

Romaine, carrots, red cabbage, candied
almonds, fried Lo Mein noodles,
with sesame crusted chicken

HOUSE MADE DRESSINGS

Danish Bleu Cheese, Creamy Sesame, Creamy Garlic,
Sherry Vinaigrette, Mustard Vinaigrette,
Red Raspberry Vinaigrette, Oregano Vinaigrette

MESCLUN SALAD 11

A blend of 14 organic baby lettuces with
Gorgonzola cheese, grape tomato, red onion,
Kalamata olives, and toasted walnuts

SPINACH SALAD

9 SMALL / 11 LARGE

Baby spinach, strawberries, apple slices,
Gorgonzola, and candied pecans,
tossed in a red raspberry vinaigrette

GREEK SALAD

9 SMALL / 11 LARGE

Romaine, cucumber, Kalamata olives,
grape tomatoes, red onion, and feta cheese,
tossed in an oregano vinaigrette

CAESAR SALAD

9 SMALL / 11 LARGE

Fried capers, garlic-herb croutons,
and Romano cheese tossed in Caesar dressing

SALAD ADDITIONS

Pan-Seared Salmon 8 / 6oz Long Island Strip Steak 15
Jumbo Shrimp 9 / Grilled Chicken Breast 7 / Saku Tuna 15

LATE BREAKFAST

POPEYE OMELET 16.50

Sautéed spinach, mushrooms, onions, bacon, and
melted cheddar, served with whole wheat toast
Vegetarian 14.50

AVOCADO TOAST 16

Toasted farm bread, fresh guacamole, pico de gallo,
queso fresco, and two eggs prepared to order
with chorizo 19

CRÈME BRÛLÉE FRENCH TOAST 15

Flaky croissant baked atop a rich vanilla-almond custard

SIDES

7 EACH

UPTOWN MAC 'N' CHEESE

MASHED POTATOES

FRIED RED ONIONS

BASMATI RICE

FRENCH FRIES

SAUTÉED SPINACH

DAILY VEGETABLE

CHEDDAR JALAPEÑO GRITS

SANDWICHES, ETC.

THE NEW YORKER 17

One-half pound char-grilled Certified Angus hamburger served on a toasted brioche bun, with lettuce, tomato, pickle, onion, and mayonnaise, and choice of cheddar, Swiss, or Gorgonzola cheese

IMPOSSIBLE™ BURGER 18

100% plant based protein burger served on a toasted brioche bun, with lettuce, tomato, red onion, and Tzatziki sauce

ARARAT CHICKEN PITA 16.50

Tender chicken breast marinated in olive oil, rosemary, and garlic, char-grilled and sliced, then rolled into warm pita with lettuce, aioli, tomato, onion, and cucumber

CAJUN MEATLOAF SANDWICH 16.50

A 30 year Uptown favorite, char-grilled and served on a toasted brioche bun with lettuce, tomato, and mayonnaise

SALMON WRAP 17

Pan seared salmon fillet wrapped inside a warm flour tortilla with lettuce, tomato, fresh guacamole, green onion, and fresh basil

BLACKENED TUNA 17

Crusted with blackening spices and seared medium rare, served on a brioche bun with lettuce, tomato, and house made tartar sauce

BLACK BEAN BURRITO 15

Warm flour tortilla, spicy black beans, cheddar, basmati rice, pico de gallo, smoky chipotle salsa, sour cream, fresh guacamole, green chili cheese sauce with grilled chicken 17.50 with pot roast 19.50

VEG HEAD SANDWICH 13.50

A spread of broccoli, cheddar cheese, toasted almonds, mayonnaise, and garlic on pita with applewood smoked bacon 16

BEEF TIPS IN PITA 17

6 oz petite strip steak with aioli, lettuce, tomato, and red onion

BEVERAGES

SODAS 3.25

Coca Cola, Diet Coke, Sprite, Root Beer, Ginger Ale

BREWED ICED TEA 3.25

BLACK & HERBAL TEAS 3.50
Earl Grey, English Breakfast, Green, Mint, Chamomile, African Nectar

MILK 3 / OAT MILK 4.50

SAN PELLEGRINO

6 / 500ML BOTTLE

JUICES 4

Orange, Grapefruit, Cranberry, Tomato, Lemonade

UPTOWN CLASSICS

SHRIMP & GRITS 18

Four jumbo shrimp, char-grilled andouille sausage, cheddar jalapeño grits

CHICKEN, ANDOUILLE, & TASSO GUMBO 16

A hearty Louisiana stew served with basmati rice, try it 'Hoosier style' with mashed potatoes!

RED BEANS & RICE 13

add char-grilled andouille sausage 15

LOUISIANA HOT PEPPER CHICKEN 20

Crispy strips of chicken breast, Creole spices, cheesy hot pepper cream sauce, sour cream, and choice of side substitute jumbo shrimp 24

SEAFOOD GUMBO 21

A light tomato based Gumbo with mild spice, jumbo shrimp, oysters, crawfish, scallops, and mussels, served with basmati rice

CRAWFISH ÉTOUFFÉE 20

Dark & smoky Cajun roux, tender crawfish tails, served with basmati rice substitute jumbo shrimp 22

RIGATONI BOLOGNESE 18

Our take on the classic, hearty ragu from Bologna. Italian sausage, ripe red tomatoes Romano cheese, and rigatoni

SPAGHETTI AGLIATA 16

Bold & rich with Gorgonzola cheese and aged balsamic vinaigrette, basil, Romano, toasted pecans, kalamata olives with grilled chicken 23 with jumbo shrimp 25

UPTOWN POT ROAST 23

Port wine demi-glace and choice of side

THAI FRIED CHICKEN 18

Crispy strips of chicken breast tossed in a Thai sweet and spicy sauce substitute jumbo shrimp 22

POLENTA MARINARA 18

Baked polenta layered with goat cheese and spinach substitute bolognese 20

RED THAI CURRY 15

Red curry, coconut milk, bell peppers, onions, carrots, fresh ginger served with basmati rice with grilled chicken 22 with jumbo shrimp 24

CAFÉ

UPTOWN BLEND COFFEE 3.50

add / substitute oat milk 1.50

ESPRESSO 3.50 SINGLE / 5.50 DOUBLE

CAPPUCCINO 5.50

CAFÉ LATTÉ 6.50

CHAI LATTÉ 6.50

CAFÉ MOCHA 6.50

KOHANA COLD BREW 7 / 8OZ CAN

Please alert our staff to any food allergies | A service charge of 20% may be applied to parties of six or more