



EDDY ESCRIBA  
EXECUTIVE CHEF



# UPTOWN

## KITCHEN & BAR



### PLATES

<b>Uptown Fried Chicken</b>	12
Southern fried chicken served with creamed collard greens	
<b>Chicken Pot Pie</b>	13
Slow cooked chicken with peas, carrots, and flaky pastry crust	
<b>Trout a la Plancha</b>	18
North Carolina trout served with smoked corn succotash and fingerling potatoes	
<b>Veal Ricotta Meatballs</b>	15
Veal and ricotta meatballs served with Bucatini, arrabbiatta sauce	
<b>Smoked Beef "Shorty" with Intuition King Street Stout</b>	22
Beef short ribs, smoked and slow braised served with roasted vegetables	
<b>Steak Frites</b>	18
Pan-roasted hanger steak, served with hand-cut fries and aioli	
<b>Smoked Double Cut Berkshire Pork Chop</b>	22
House-smoked Berkshire pork chop, grilled, creamed greens, white bean salad	
<b>Vegan Vegetable Plate</b>	14
Roasted vegetable plate with curry-dusted brussel sprouts, cauliflower, carrots, leeks, parsnips, onions,	
<b>Vegetable Shepherd's Pie</b>	15
Selection of sautéed farm vegetables, blended with cream sauce and mashed potatoes	

### SOUPS

Fresh Tomato Basil with Garlic Crouton	3 / 4
Soup du jour	MRKT

### BURGERS & SANDWICHES

SERVED WITH A PICKLE  
CHOICE OF SIDE SALAD, FRENCH FRIES OR COLESLAW

<b>Brisket, Short Rib and Chuck</b>	14
Custom blend of choice meats, Muenster cheese, bacon, fried egg, LTO on brioche bun	
<b>Smash Burger</b>	10
Double beef patty, American cheese, tomato, homemade pickles, lettuce, secret sauce on brioche bun	
<b>Uptown Prime</b>	12
All natural Angus Prime Beef, lettuce, tomato, onion, homemade pickle on brioche bun	
<b>Turkey Burger</b>	9
Grilled turkey patty, provolone cheese, avocado, LTO on brioche bun	
<b>Chick Pea Veggie Burger</b>	9
Blend of chickpea, tofu, edamame, tempeh, cumin spice, LTO	
<b>All the Extras</b>	
Grilled onions + .50 Mushrooms + .50 Cheese +   All Natural Cherrywood Smoked Bacon + 2	
<b>#awesomefourgrilledcheesemelt</b>	6
Muenster, pimento, mozzarella, American cheeses on Country loaf	
<b>Grilled Yard Bird Sandwich</b>	9
Grilled chicken BBQ basted, cheddar, bacon, LTO on brioche bun	
<b>Uptown Kitchen Cuban</b>	10
House-smoked pork shoulder, ham, homemade pickles, Swiss, yellow mustard on Cuban bread	
<b>Po Boy of the Day</b>	Market Price
Chef's choice of ingredients, always served with LTO and NOLA remoulade	

### SIDES

Mac and Cheese	6	Hand Cut Fries	2	Brussel Sprouts	4
Poblano Pepper Cheese	2	Skinny Fries	1.50	Collard Greens	2
Pimento Cheese	2	Smoked Corn	2	Biscuit	1
Smoked Gouda Grits	2.50	Creamed Collards	3		



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## KITCHEN & BAR



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### STARTERS & BAR SNACKS

- House-Smoked Bar Nuts** 6  
Chili-spiced
- Pork Belly and Pickles** 6  
BBQ braised pork belly, house-made pickles,  
smoked Gouda grits
- Deviled Eggs and Ham** 6  
Salmon caviar, dill and deviled ham
- Marinated Olives** 7  
Olive oil and herbs, French Pantry baguette
- Fried Green Tomatoes** 5  
Drizzled with comeback sauce
- Louisiana BBQ Shrimp** 9  
Andouille sausage, King Street Stout, French bread
- Pimento Cheese** 6  
Grilled bread, crackers
- Smoked Q Wings** 10  
House-smoked wings, BBQ spice, remoulade

### BEVERAGES

- |                     |          |  |      |
|---------------------|----------|--|------|
| <b>Orange Juice</b> | 2.25 / 3 | <b>Fountain Soda</b>   | 2.50 |
|                     |          | Coke, Diet Coke, Coke Zero, Mr. Pibb, Pink Lemonade, Sprite, Root Beer |      |
| <b>Apple Juice</b>  | 2.50 / 3 | <b>Martin Coffee</b>   | 2.50 |
| <b>Hot Tea</b>      | 2.50     |  |      |
| <b>Milk</b>         | 2.25 / 3 |  |      |

Price subject to change without notice

### SALADS

- Kale Caesar** 6  
Chopped locally grown kale, radicchio, garlic croutons, Caesar dressing  
Add protein for additional cost
- Roasted Beets** 7  
Gold and red salt-crusted roasted beets, onions  
Stilton, Walnut Vinaigrette
- Butter Lettuce Salad** 8  
Black-eyed Pea Vinaigrette, crispy bacon, sweet onions and grape tomatoes
- Lil Wedge** 10  
Little Gem wedge, bacon, Gorgonzola, tomatoes, onions, Gorgonzola-Jerez Vinaigrette
- Farmer Salad** 6  
Market greens, tomatoes, onions, radishes, Sherry Vinaigrette

### SALAD ENTRÉES

- Mediterranean Salmon Salad** 13  
Grilled North Atlantic Salmon, artichoke hearts, chickpeas, Kalamata olives, onions, tomatoes, Mustard vinaigrette
- Grilled Hanger Steak and Spinach Salad** 13  
Bacon, caramelized shallots, tomatoes, avocado, egg, Tarragon dressing
- Steakhouse Mushroom Salad** 9  
Roasted mushrooms, marinated in herbs and olive oil, served with spinach, tomatoes, onions, pinenuts, and Old School French dressing
- Fried Green Tomato** 10  
Hand breaded green tomatoes, bacon, roasted corn, onion, basil, Ranch dressing

#### We support local economy & community.

Our chefs work with farms and small food vendors in the area to bring you the best products available. Our emphasis on freshness, creativity, and healthy eating shows in our menu and daily specials.

#### Our partners:

French Pantry	Sweet Pete's	Black Hog Farms
Village Bread	Art's Tempeh	Twinn Bridges
Blue Buddha	Intuition Ale Works	Blue Sky Farms

This establishment recognizes the increased risk of eating certain raw or undercooked foods, such as ground beef, eggs, or raw oysters. For your safety, we will only serve raw or undercooked foods per customer order.

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