



UPTOWN KITCHEN & BAR



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PLATES

Uptown Fried Chicken

Southern fried chicken served with creamed collard greens and local honey 14

Chicken Pot Pie

Slow cooked chicken with peas, carrots, and flaky pastry crust 13

Pork Roulade

Spinach and Boursin cheese rolled in an apricot glazed pork tenderloin served with mustard gravy and brussel sprouts 17

Bacon Wrapped Meatloaf

Cherrywood bacon wrapped meatloaf blanketed in mushroom gravy with a side of buttery mashed potatoes 14

Fried Catfish

Cornmeal-crusting catfish, deep fried and served with lemon crème fraiche and pear slaw 16

Steak Frites

Pan-roasted flat iron steak, served with hand-cut fries and garlic aioli 18

Stuffed Pork Chop

Spinach, bacon and gouda stuffed grilled pork chop with a hard cider gravy served with pimento cheese fingerling potatoes 22

Bangers and Mash

Two plump English sausages, mashed potatoes, peas and a mustard gravy 11

Shrimp and Andouille Grits

Mayport shrimp and Andouille sausage sautéed with spinach, Portobello mushrooms, cherry tomatoes, garlic and shallots then blended with creamy grits 15

Cajun Chicken Pasta

Blackened chicken breast served in a Cajun alfredo sauce with tomatoes and scallions over Bucatini with French Pantry garlic bread 14
Substitute blackened shrimp 4

Filet Bordelaise

8oz filet, Bordelaise sauce, asparagus, lyonnaise potatoes with bearnaise 35
Upgrade to Oscar style (crab meat & cream) MRKT

BURGERS & SANDWICHES

SERVED WITH A HOUSE MADE PICKLE, ON FRENCH PANTRY KAISER ROLL.
CHOICE OF SIDE SALAD, FRENCH FRIES OR COLESLAW

Smash Burger

Double beef patty, American cheese, LTO, secret sauce 11

Uptown Brisket Burger

All natural Angus Prime Beef, LTO 10

Turkey Burger

Grilled turkey patty, provolone cheese, avocado, LTO 10

Philly Cheesesteak

Seasoned Philly meat and cheddar cheese sauce on a French Pantry hoagie roll 10

All the Extras

Grilled onions .75 Mushrooms .75 Peppers .75
All Natural Cherrywood Smoked Bacon 2

Grilled Yard Bird Sandwich

Grilled chicken BBQ basted, cheddar, bacon, LTO 11

Uptown Kitchen Cuban

House-smoked pork shoulder, ham, homemade pickles, Swiss, yellow mustard on Cuban bread 11

Po Boy of the Day

Chef's choice of ingredients, always served with LTO and NOLA remoulade MRKT

Pulled Pork Sandwich

House-smoked pork shoulder, tobacco onion straws, Muenster cheese, house-made BBQ sauce 9

SIDES

Mac and Cheese 6

Fried Okra 4

Smoked Gouda Grits 4

Sautéed Asparagus 4

French Fries 3

Mashed Potatoes 3

Sweet Potato Fries 3.5

Lyonnaise Potatoes 4

Brussel Sprouts 4.5

Baked Beans 3

Creamed Collards 4

Cole Slaw 2.5

Collard Greens 3

1303 N. Main Street, Suite 112 | phone 904.355.0734 | fax 904.355.0751

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STARTERS & BAR SNACKS

Pork Belly and Fried Okra

BBQ braised pork belly, fried pickled okra, grit cake, bearnaise 7

Deviled Eggs and Ham

Salmon caviar, dill and deviled ham 6

Louisiana BBQ Shrimp

Andouille sausage, Aardwolf Styrofoam Pony Stout, French bread 9

Pimento Cheese

Grilled bread, crackers 6

Wings

Hot, honey mustard, BBQ, cajun ranch, or smoked 10

Charcuterie and Cheese

Chef's choice of artisanal meats and cheeses MRKT

Crab and Shrimp Dip

Crab, shrimp, spinach and grated Parmesan Cheese, toasted baguettes 10

Hummus

Ground chickpeas, garlic, olive oil, cayenne pepper, lemon, celery and carrots 7

Add toasted baguettes 1

Shrimp Bruschetta

Mayport shrimp, tomatoes, basil, olive oil, balsamic glaze, Parmesan cheese, toasted baguettes 13

Creole Crab Cakes

Cajun style crab cakes, remoulade 11

Ahi Tuna

Honey ginger soy glazed Ahi, wasabi, pickled ginger 12

SOUPS

Fresh Tomato Basil with Garlic Crouton 3 / 4

Soup du Jour MRKT

BEVERAGES

Fountain Soda

Coke, Diet Coke, Coke Zero, Mr. Pibb, Pink Lemonade, Sprite, Root Beer 2.5

Orange Juice 2.5 / 3

Apple Juice 2.5 / 3

Rishi Hot Tea 3.5

Martin Coffee 2.5

Milk 2.5 / 3

SALADS

Blackened Chicken Caesar Salad

Chopped locally grown romaine, garlic croutons, Caesar dressing 10
Substitute shrimp for 3

Roasted Beets

Gold and red salt-crusted roasted beets, onions bleu cheese, Walnut Vinaigrette 8

Farmer Salad

Market greens, tomatoes, onions, Sherry Vinaigrette 6

Mediterranean Salmon Salad

Grilled Salmon, chickpeas, Kalamata olives, onions, tomatoes, Mustard vinaigrette 14

Grilled Steak and Spinach Salad

Bacon, caramelized shallots, tomatoes, avocado, egg, Tarragon dressing 14

VEGAN OPTIONS

Beet Burger

Beet and Black bean patty, LTO, on a French Pantry Kaiser roll 10

Vegan Tempeh Reuben

Pastrami seasoned tempeh, Vegan cheese, sauerkraut, served on French Pantry marbled rye, side of Vegan 1000 Island 12

Portobello & Veggie Grilled Cheese

Marinated portobellos, sauteed spinach, tomatoes, vegan cheese on French Pantry white bread 10

Sriracha Peanut Bowl

Thai peanut sauce and noodles mixed with apples, tomatoes, snow peas, corn, carrots and scallions 13

Cauliflower Steak

Honey-soy glazed Cauliflower steak served with curried vegetables 12

Price subject to change without notice

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	SustainableSpringfield	Aardwolf Brewing
The Garden Produce	Herb & Core	Engine15BrewingCo.
Blue Buddha	The Zen Butcher	
B&D Hot Sauce	Intuition Ale Works	

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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