

FIELD

B R E W I N G

STARTERS

Roasted Delicata: gorgonzola fonduta, crispy mortadella, pomegranate, bitter greens 12 GF

Onion Dip: crispy house potato chips 8 VEG/GF

Loaded Fries: parmesan ranch, beer cheese, bacon, green onion 13 CGF

Soft Beer Pretzel: beer cheese, mustard 9 VEG/CV

Field Wings: choice of house buffalo, honey bbq, house dry rub, or alabama white bbq served with our parm ranch 9/18 CGF

SOUP & SALADS

add grilled chicken 8 // avocado 1.5 // 6 oz salmon 14

Field Green Salad: mixed greens, shaved parmesan, pickled onion, toasted bread crumbs, parmesan ranch vinaigrette 6/11 CGF/VEG

Brassica Caesar: roasted broccoli, shaved brussels, caesar vinaigrette, pickled egg, parmesan, brioche crouton 8/14 CGF/VEG

Apple, Bacon, Kale: toasted pecan, shaved radish, avocado, ricotta salata, maple vinaigrette 9/15 GF/CV

Fall Chop Salad: chopped romaine, feta, roasted squash & cauliflower, pepperoncini, genoa salami, peppercon red wine vinaigrette 7/13 VEG/CV/CGF

Broccoli Cheddar Soup: cheesy broccoli goodness 8 VEG

Mushroom Miso Soup: mushroom dashi, silkin tofu, shiitake, wakame, white miso, scallion 7 CS/VEG/CV

MAINS

Pork Ribeye: warm yukon potato salad, celery, mustard vinaigrette, schmalt labneh, urfa biber, grape, dill 25 GF**

Semi-Boneless 1/2 Chicken: sweet potato jojo's, fermented hot honey, rosemary, crispy mortadella, pistachio, basil creme fraiche 25 GF**

8oz Denver Steak: fischer farm's beef, smashed sunchoke, grilled radicchio, sunchoke aioli, chimichurri, white anchovy, brown butter 28 GF**

Red Curry Rice Noods: house made coconut red curry, stir fried mushroom, eggplant, broccoli, baby bok choy 18 GF/VEG/CV

Pan Roasted Salmon: faroe island salmon, barley, fall squash, cauliflower puree, charred cabbage & fennel, banyuls vinegar 26 CGF**

Saffron Pappardelle: house made saffron pasta, mushroom ragu, hazelnut gremolata, goat cheese crema 23 VEG

HANDHELDS

served w/field greens salad // mac & cheese, fries, brussels sprouts +2

Field Burger: fischer farm beef patty, white cheddar cheese, lettuce, tomato, onion, pickle, field sauce, amelia's bun 14 (add egg 2, bacon 3) CGF**

OTM Burger: of the moment burger that rotates weekly. ask your server for details 15 CGF**

Fried Chicken Sando: marinated chicken breast, lettuce, pickle, honey mustard, chipotle mayo, havarti, amelia's bun 15 CGF**

Roast Beef Melt: shaved black pepper roast beef, havarti, horsey sauce, onion marmalade, amelia's pullman brioche 16 CGF

Carnitas Pulled Pork: latin spiced braised pork, corn salsa, guajillo bbq, avocado crema, amelia's bun 13 CGF

SIDES

Field Fries: hand cut fries, parmesan, fresh herbs, parm ranch 8 GF/VEG/CV

Brussels Sprouts: crispy brussels, house bacon, maple gastrique 9 GF/CV

Mac & Cheese: fresh fusilli pasta, four cheese sauce 6/11 VEG (bacon 3, veggies 3)

SWEET TOOTH

Sea Salt Brownie Sundae: vanilla ice cream, espresso chocolate sauce 8

Ice Cream: Vanilla 3 GF/VEG

WE ARE A SCRATCH KITCHEN.

WE ALSO PROUDLY SOURCE FROM OUR LOCAL CO-OP OF FARMERS AND ARTISANS:

Amelia's Bakery, Nicole-Taylor's Pasta, Fischer Farms, Full Hand Farms, Rivet Coffee, Celtic Pretzel, Smoking Goose Meatery

VEG: vegetarian // GF: gluten free // CGF: can be gluten free // CV: can be vegan // CS: contains soy
**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

* 20% gratuity will be added on parties of 8 or more.