

# FIELD

## B R E W I N G

### STARTERS

**Onion Dip:** crispy house potato chips 8 VEG/GF

**Roasted Beets:** local beets, chewy beets, lemon horseradish labneh, mint pistou, pickled shallot, hazelnut, shaved turnip 11 VEG/GF ‡

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

**Soft Beer Pretzel:** beer cheese, mustard 9 VEG

**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

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

**Barley Carrot Salad:** local roast carrots, barley, yuzu kosho vinaigrette, marinated spinach, feta cara cara orange, basil 11 CGF/VEG ‡

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

**Gazpacho:** tomato, cucumber, paprika oil, herbs 6 ‡

### MAINS

**8oz Flat Iron Steak Frites:** fischer farm's beef, hand cut fries, seasoned salt, house made smoked thousand island, ramp and burnt onion butter 28 GF\*\*

**Lime Leaf Curry Rice Noods:** house made coconut green curry, stir fried mushroom, eggplant, broccoli, baby bok choy 18 GF/VEGAN

**Pan Roasted Salmon:** faroe island salmon, roasted cauliflower, ras el hanout, brown butter aioli, golden raisin soffritto 26 GF\*\* ‡

### HOUSE-MADE PASTAS

**Feta Vodka Rigatoni:** rigatoni pasta, marinated chicken, feta vodka sauce, grana padano 24

**Hawaiian Pizza Malfadine:** house malfadine, house bacon, jerk spice, pomodoro, grana padana, compressed pineapple 24 CV

**Bucatini:** shrimp, gochugaru, preserved lemon, pilsner, black garlic butter 26 C/VEG

### HANDHELDS

served w/field greens salad // mac & cheese, soup, fries, brussels sprouts +2 // loaded fry +3.5

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

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

**Chili Verde Meatloaf:** michelada mayo, marinated romaine, pickled jalapeno, amelia's pullman bread 14

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

**Veggie Burger:** black bean, hummus, half sour giardiniera, greens, cucumber lemon honey, feta 16 VEG, CGF, CV

### 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:** four cheese sauce, house lumache pasta 6/11 VEG (bacon 3, veggies 3)

### SWEET TOOTH

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

**French Toast Cheesecake:** cinnamon sugar, whipped cream 8 VEG/GF

**Ice Cream:** Vanilla 3 GF/VEG

Executive Chef Scott Atkins || General Manager Taylor Wentworth

### WE ARE A SCRATCH KITCHEN

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

Amelia's Bakery, Fischer Farms, Full Hand Farms, Moed Farms, Rivet Coffee, Celtic Pretzel, Viking Farm's Lamb, 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

‡ chef's favorite

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