

FIELD

B R E W I N G

STARTERS

Soft Beer Pretzel: beer cheese, mustard 9 VEG

Stuffed Dates: dates, beer sausage, shishito ricotta, smoked tomato jam 11

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

Onion Dip: crispy house potato chips 8 VEG/GF

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

SALADS

add grilled chicken 8 // avocado 1.5

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, peppercon red wine vinaigrette 7/13 VEG/CV/CGF

Kale Salad: country ham, apple, smoked bleu cheese, sorghum vinaigrette 11 GF

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

MAINS

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

8oz Denver Steak: fischer farm's beef, gorgonzola fondue, butter poached fingerling potatoes, marinated kale, peppadew vierge 34 GF †

HOUSE-MADE PASTA

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

Candelle: house candele, red pepper pesto, chicory, pine nuts, grana padano 26 🌶️ VEG

Reginette: house reginette, spiced meatballs, carmelized cream, roasted garlic, demi glaze 28 †

HANDHELDS

served w/field greens salad // mac & cheese, fries, brussels sprouts +2 // loaded fry +3.5 premium sides +5

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

The Taproom Burger: fischer farm beef patty, bacon, grilled mushroom and onions, guaca-mayo, ariabatta ketchup, lettuce, tomato, three cheese blend, brioche bun 18 CGF, CS

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, brioche bun 15 CGF** CS

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

SWEET TOOTH

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

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

Stout Float: your choice of stout, scoop of vanilla 9

Ice Cream: Vanilla 3 GF/VEG

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

Butter Poached Fingerling Potatos: gorgonzola fondue 8

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

Glazed Carrots: brown butter, sumac aioli 8

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:

Cornerstone 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 🌶️ spicy

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