

FIELD

B R E W I N G

STARTERS

Onion Dip: crispy house potato chips 8 VEG/GF

Fried Chicken Salad: house flat bread, koji hot sauce, lemon, black pepper, bitter greens, herbs 10

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

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

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 Denver 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

HOUSE-MADE PASTA

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**

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