

FIELD

BREWING

STARTERS & SALADS

Soft Beer Pretzel: beer cheese, mustard 9 VEG

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

Glazed Carrots: brown butter, sumac aoli 8

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 or blue cheese 9/18 CGF



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

add grilled chicken 8 / salmon 9 / avocado 1.5

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



FRESH PASTA

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

Bucatini: Queen City bolognese, black and pinto beans, white onion, Kenny's cheddar, fresno hot sauce 28

Reginette: house reginette, spiced meatballs, caramelized cream, roasted garlic, 28 † CVEG

MAINS

Taco Rice Bowl: cilantro lime rice, black beans, fajita veggies, avocado, pico, salsa verde, pickled onions. 14 GF/VEGAN

grilled chicken, beef, or veggie burger +8
salmon +9, Fisher Farm Egg +2

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

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 Potatoes: gorgonzola fondue 8 GF/VEG

Mac & Cheese: four cheese sauce, house lumache 6/11 VEG
add bacon +3, veggies +3

HANDHELDS

served w/ field greens salad

sub mac & cheese, fries, brussels sprouts +2
loaded fry +3.5 premium sides +5
add Fisher Farm Egg +2, Bacon +3

Field Burger: Fischer farm beef patty, white cheddar cheese, lettuce, tomato, onion, pickle, field sauce, brioche bun 14 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, Cornerstone 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 gardiniera, greens, cucumber lemon honey, feta 16 VEG, CGF, CV, CS

WE ARE A SCRATCH KITCHEN

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

Cornerstone, Fischer Farms, Full Hand Farms, Moed Farms, Rivet Coffee, Amish Pretzel Company, Viking Farm's Lamb, Smoking Goose Meatery

** WE USE DEDICATED GLUTEN FREE FRYERS.

VEG: vegetarian // GF: gluten free // CGF: can be gluten free // CV: can be vegan // CS: contains soy † chef's favorite 🌶️ spicy

**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.

Executive Chef: Scott Atkins || General Manager: Taylor Wentworth

•••••

BRUNCH

Saturday & Sunday 10am-2pm

add fruit cup +3 add bacon +3

Breakfast Sandwich:

English muffin, maple sausage or
bacon, souffle egg, breakfast sauce,
havarti 12 CGF

Chicken Biscuit:

smoked cheddar buttermilk biscuit,
Calabrian chili remoulade, bread and
butter pickles, strawberry hot honey 12

Farmhouse Bloody Mary: vodka, bloody mix, garnish 12

Pineapple Paloma: tequila, pineapple, lime, tres agaves, soda and tajin rim 10

Espresso Martini: vodka, espresso vodka, espresso, buffalo trace cream liquor 12

Beermosa: Reunion IPA and orange Juice 7

Biscuits & Gravy:

smoked cheddar buttermilk biscuit,
maple sausage gravy 14
Add egg +2

Dutch Baby Pancake:

coffee cream, blackberry jam, white
chocolate, mint 14

Home Fries:

house seasoned salt 8 GF
Add brown gravy & cheese curds +4

•••••

COFFEE & ESPRESSO

Hot Coffee bottomless in house 3

Espresso 3

Flat White / Cappuccino espresso, steamed milk 4

Cinnamon Vanilla Latte cinnamon, vanilla syrup, steamed milk, espresso 5.25

Field Cuban brown sugar, half & half, espresso 5.25

Honey Lavender Latte local honey, lavender syrup, espresso 5.25

Toffee Nut Latte toffee nut syrup, steamed milk, espresso 5.25

Mocha choice of chocolate, espresso 4.75

Chai Tea Latte chai, milk 4.75

Milk Alternatives almond, oat .75

SWEET TOOTH

Sea Salt Brownie Sundae:

vanilla ice cream, espresso
chocolate sauce 8 VEG

Ice Cream:

Vanilla 3 GF/VEG

French Toast Cheesecake:

cinnamon sugar, whipped cream
8 VEG/GF †

SODA - LEMONADE - TEA

Mexican Coke glass bottle 3.5

Mexican Sprite glass bottle 3.5

Triple X Rootbeer glass bottle 3

Diet Coke can 3

House Lemonade 3

Iced Tea Nelson's blackberry mint 3.5

KIDS

served with fresh fruit

Grilled Cheese

Cheese Burger

Hot Dog

*sub fries upon request/mac &
cheese +2 VEG/GF †

TELL A PERSON!
LET US KNOW HOW WE DID



YOUR PARTY WOULD LOOK
GOOD HERE!



GOOD TIMES AHEAD!
SCAN FOR THINGS TO DO

