

STARTERS

Pita Nachos: warm pita, hummus, Mediterranean pico, feta 11 VEG/CV/CS

Soft Pretzel: soft pretzel made with Backroads Amber Lager, served with beer cheese, beer mustard 9 VEG/CV

Field Wings: choice of house buffalo, bbq, rojo dry rub served with blue cheese 9/18 GF

Mac & Cheese: fresh pasta, three cheese blend 5/10 VEG (bacon 3, veggies 3)

Brussels Sprouts: bacon lardons, maple gasterique 8.5 GF/CV

Field Fries: Shaved parmesan cheese, fresh herbs, parm ranch 6 GF/VEG/CV

Midwest Street Corn: creamy hominy & fresh corn, parmesan, rojo spice, lime & cilantro 8.5 GF/VEG/CV

Mussels: miso yuzu broth, grilled baguette 1/2 lb 8, 1lb 14 CGF/CS

Soup of the Day: 3/6

GREENS

add pulled chicken 4 // 6 oz salmon 13

Beet Salad: field greens, sliced beets, fresh strawberries, arugula, farro, red onion, blue cheese, lemon white balsamic vinaigrette 7/14 GF/VEG/CV

Mediterranean Salad: field greens, hummus, cucumbers, feta, preserved tomato, olive, za'atar pita croutons 6/12 CGF/VEG/CV/CS

Spring Salad: field greens, cherry tomato, asparagus, parmesan, radish, green goddess dressing 7/14 GF/CV

Market Salad: garden greens, pickled onions, walnuts, parm ranch 4/8 GF/VEG/CV

HANDHELDS

served w/market salad // mac & cheese, fries, Brussels sprouts, soup, potato salad 2

Field Burger: double beef patty, white cheddar cheese, farm greens, pickle, tomato, field sauce, Amelia's bun 14 (add egg 2, bacon 3) CGF

BBQ Bacon Smash Burger: local beef patties, white cheddar cheese, bbq bacon jam, pickle, Amelia's bun 12 CGF

Veggie Sloppy Joe: oat-based protein, house sloppy Joe sauce, pickled jalapeno, sliced onion 13 CGF/VEG/CV

Tenderloin: hand cut pork tenderloin, breaded or grilled, beer mustard, red onion, pickle, Amelia's bun 12 CGF

Caprese BLT: smoked bacon, fresh mozzarella, tomato, arugula, balsamic aioli, Amelia's baguette 13.5 CGF

Pulled Chicken Sandwich: slow roasted chicken, fresh greens, tomato, blue cheese, pickles, buffalo sauce 13 CGF

Beer Brat Bahn Mi: OLB beer bratwurst, sesame pickles veggies, fresh cucumber, lime & cilantro, Amelia's baguette 13 CGF

MAINS

Ribeye Pork Chop: grilled reserve ribeye chop, smashed red potato salad, grilled asparagus, apple onion gravy 15 GF

Veggie Pesto Pasta: fresh herb pesto, cherry tomato, zucchini, grated parmesan 13 GF/CV

Beer Can Chicken: marinated & grilled chicken quarter, market salad, fresh cut fries 18 CGFV

Salmon: sustainable Verlasso Salmon, blackening spice, farro, roasted wild mushroom, coconut basil cream 17

Rojo Rice Bowl: rojo spiced rice, white cheddar, seasonal veggies, pulled chicken, chimichurri, seasonal pickled veggies 14 GF/CV

SWEET TOOTH

Black Friday Silk Pie: Cookie crust, Black Friday Stout infused creamy chocolate filling, fresh whipped cream 7 CS

Cone & Crumb Ice Cream: Vanilla, Chocolate, Rotating Seasonal & Vegan 3 GF

Seasonal Dessert: Ask your server 7

Baked Goods Seasonal cookies & brownies 3-5

KIDS Grilled Cheese: 10 // Cheese Burger: 10 // Hot Dog: 10 (Served with fresh fruit *sub fries upon request /mac & cheese 2)

WE ARE PROUD OF OUR LOCAL CO-OP OF FARMERS AND ARTISANS:

Amelia's, Full Hand Farm, Nicole-Taylor's Pasta, Dandy Breeze Creamery, Legacy Maker, Green Beard Grower, Red Wine Farm., Rivet Coffee, Cone & Crumb, Celtic Pretzel, Preservation Jams

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

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

FIELD
B R E W I N G