## STARTERS

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

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

**Field Wings:** choice of house buffalo, bbq, rojo dry rub served with our parm ranch 9/18 CGF

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

**Brussels Sprouts:** fresh Brussels sprouts, bacon, maple gasterique 8.5 CGF/CV

**Field Fries:** Hand cut daily with shaved parmesan cheese, fresh herbs, parm ranch 8 GF/ VEG/CV

**My Dad's Street Corn:** Two half cobs My Dad's Sweet Corn brushed with house chipotle aoli, cheese, cilantro, lime 8 GF/ VEG/CV

**Fruit Plate:** fresh local fruit, mint, sweet cream dip 10 GF/VEG

### SPECIALS

**Chili Cheese Dog :** 10 **Beer Broccoli Cheddar Soup:** 3/6

## GREENS

add pulled chicken 4  $\prime\prime$  6 oz salmon 13

**Beet Salad:** field greens, sliced beets, fresh strawberries, arugula, farro, red onion, blue cheese, house lemon white balsamic vinaigrette 8/14 GF/VEG/CV

**Mediterranean Salad**: field greens, house hummus, feta, house Mediterranean pico, pita croutons, house Med vinaigrette 7/13 CGF/ VEG/CV/CS

**Citrus Salad:** field greens, marinated kalamata olive, cherry tomato, orange supreme, pickled red onion, parmesan crisp, house orange vinaigrette 8/14 GF/C

## HANDHELDS

served w/market salad // mac & cheese, fries, Brussels sprouts, potato salad +2  $\,$ 

**Field Burger:** Fischer Farm 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:** Fischer Farm beef patties, white cheddar cheese, bbq bacon jam, pickle, Amelia's bun 13 CGF

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

**Veggie Burger:** two house-made burgers with organic oats, rice, black bean, golden beet, apple, tomato, lettuce, cucumber, chimichurri, Amelia's bun 14 VEG

**Caprese BLT:** smoked bacon, fresh mozzarella, tomato, arugula, house 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:** Turchetti's sausage made with our Black IPA sautéed pepper, onion, and beer cheese 13 CGF

### MAINS

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

Veggie Pesto Pasta: fresh herb house pesto, cherry tomato, zucchini, grated parmesan 13 VEG

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

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

# SWEET TOOTH

**Apple Cake:** house made apple cake with vanilla ice cream 10 **Ice Cream:** Vanilla 3

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

### WE ARE A SCRATCH KITCHEN.

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

Amelia's, Nicole-Taylor's Pasta, Dandy Breeze Creamery, Fischer Farms, My Dad's Sweet Corn, Redwine Farm, Rivet Coffee, Turchetti's, Joe's Butcher Shop, Cone & Crumb, Celtic Pretzel, Native Bread

 $\ast$  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

