

FIELD

B R E W I N G

STARTERS

Onion Dip: crispy house potato chips 8 VEG/GF

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

Broccoli Toast: tahini yogurt, pistachio chili crisp, parmesan, amelia's sourdough 10 CV, CS

Fresh Flat Bread: house made flat bread, almond romesco, confited tuna, pickles, manchego, cauliflower, herbs 16 CGF/CV

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

Soft Beer Pretzel: beer cheese, mustard 9 VEG/CV

SOUP & SALADS

add grilled chicken 8 // avocado 1.5 // 6 oz salmon 14

Sweet Gem: ramp green goddess, roasted tomato, red onion, bacon, ricotta salata, sunflower seed 9/15 GF

Spring Salad: arugula, mixed greens, honey pecan, feta, asparagus, strawberry, cucumber, charred citrus vinaigrette 8/14 VEG/GF/CV

Spring Caesar: romaine, pea, radish, parmesan, garlic crouton, caesar vinaigrette 7/13 CGF/VEG

Field Green Salad: mixed greens, shaved parmesan, pickled onion, toasted bread crumbs, parmesan ranch vinaigrette 6/11 CGF/VEG

Tomato Bisque: garlic crouton 4/7 CGF/VEG

Beef & Beer Chili: cheddar, sour cream 5/9

MAINS

Ribeye Pork Chop: parmesan polenta, grilled broccolini, roasted grape, 8yr balsamic 19 GF

Brown Rice Bowl: black bean, pickled fresno chili, feta, roasted carrot, broccolini, za'atar spice, arugula, avocado cream 16 GF/VEG/CV

Ramp & Scampi Pasta: house made ramp pasta, shrimp, garlic, calabrian chili butter, bread crumb, grilled ramp gremolata 23

Glazed Half Chicken: semi-boneless 1/2 chicken, honey harissa glaze, roasted brussels, carrot, herb rice 21 GF

Pan Roasted Salmon: faroe island salmon, roasted potato, asparagus, dill creme fraiche, fried caper, lemon 22 GF

Ricotta Gnocchi: house made dumplings, peas wild mushrooms, parm cream, asparagus 19 VEG

HANDHELDS

served w/field greens salad // mac & cheese, fries, brussels sprouts +2

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

Veggie Burger: house veggie burger, feta, arugula, tomato ramp jam, roasted garlic aioli, amelia's bun 13 VEG/CGF/CV

Black & Bleu Burger: fischer farm beef patty, blacken spiced bleu cheese, bacon, pickled jalapeno, basil aioli, potato chips, amelia's bun 15 CGF

Fried Chicken Sando: marinated chicken breast, lettuce, pickle, honey mustard, chipotle mayo, butterkase cheese, amelia's bun 15 CGF

Adobo Pulled Pork: adobo bbq sauce, pickled mango, jalapeno slaw, basil aioli, amelia's bun 14 CS

Ham -n- Cheese Melt: smoking goose city ham, swiss cheese, berry mustardo, amelia's sourdough 14 CGF

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: fresh fusilli pasta, four cheese sauce 6/11 VEG (bacon 3, veggies 3)

SWEET TOOTH

Vanilla Panna Cotta: macerated strawberry, crunchy granola 8 CGF

Blueberry Corn Cake: sweet mascarpone, lemon, thyme 8 VEG

Ice Cream: Vanilla 3 GF/VEG

Sea Salt Brownie Sundae: vanilla ice cream,

WE ARE A SCRATCH KITCHEN.

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

Amelia's Bakery, Nicole-Taylor's Pasta, Fischer Farms, Viking Farms, Rivet Coffee, Celtic Pretzel,

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

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