

# FIELD

B R E W I N G

## STARTERS

**Soft Pretzel:** soft pretzel made with our backroads amber lager, served with beer cheese, mustard 9 VEG/CV

**Buffalo Hummus:** pickled & raw veggies, grilled amelia's bread 9 VEG/CGF/CV

**Grilled Pork Ribs:** za'atar spice, chimichurri, fresno chili, cilantro, lime yogurt 13 GF

**Field Wings:** choice of house buffalo, bbq, nashville hot, or 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 GF/CV

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

**Short Rib Poutine:** our field fries topped with fischer farms beef short rib gravy, cheese curd, rosemary salt 14 GF

## SOUP & SALADS

add grilled chicken 6 // avocado 1.5 // 6 oz salmon 13

**Beet Salad:** roasted & pickled beets, seasonal citrus, feta, greens, toasted seeds, champagne vinaigrette 8/14 GF/VEG/CV

**Winter Caesar:** romaine, baby kale, parmesan, garlic crouton, caesar vinaigrette 7/13 CGF/VEG

**Tomato Bisque:** garlic crouton 3/6 CGF/VEG

**Pear & Gorgonzola:** spinach, arugula, craisin, bacon, red onion, pistachio, honey vinaigrette 9/15 GF

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

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

## HANDHELDS

served w/field greens salad // mac & cheese, fries, brussels sprouts +2 // poutine +4

**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

**Smokehouse Burger:** fischer farm beef patty, grilled onion, chipotle mayo, tomato, bacon, white cheddar cheese, amelia's bun 15 CGF

**Pork Tenderloin:** fischer farms pork tenderloin, breaded or grilled, lettuce, pickle, onion, dijonnaise, amelia's bun 12 CGF

**Veggie Burger Melt:** house black bean burger, roast mushroom, swiss, grilled onion, bbq sauce, amelia's sourdough 13 VEG

**Fried Chicken Sando:** marinated chicken breast, lettuce, pickle, honey mustard, chipotle mayo, butterkase cheese, amelia's bun 14 CGF

**Field Melt:** roast pork, swiss, butterkase, caramelized onion, dijonnaise, amelia's sourdough 13 CGF

## MAINS

**Ribeye Pork Chop:** parmesan grits, sauteed apple, cured cabbage, house demi-glace, roasted garlic butter 17 GF

**Veggie Pesto Pasta:** basil pesto, caramelized broccoli, roasted sweet potato, parmesan, house ricotta, toasted walnut 15 VEG

**Pan Roasted Salmon:** sustainable verlasso salmon, creamed spinach, melted leek, farro, roasted mushroom 18 CGF

**Brown Rice Bowl:** black bean, pickled fresno chili, feta, cauliflower, sweet potato, za'atar spice, baby kale, avocado cream 15 GF/VEG/CV

**Honey Glazed Chicken:** semi-boneless 1/2 chicken, sweet potato hash, red pepper, thyme, charred lemon 18 GF

**Beef Bolognese:** fresh pasta, parmesan, bread crumb 17 CV

## SWEET TOOTH

**Butterscotch Pots de Creme** salted caramel, cinnamon whipped cream 8 GF/VEG

**Ice Cream:** Vanilla 3 GF/VEG

**Blood Orange Olive Oil Cake:** toasted pistachio, white chocolate cremeux 8

**Sea Salt Brownie Sundae:** espresso chocoalte sauce, vanilla ice cream 8

WE ARE A SCRATCH KITCHEN.

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

Amelia's, Nicole-Taylor's Pasta, Fischer Farms, Dandy Breeze Creamery, Rivet Coffee, Celtic Pretzel, Amelia's Bread, Native Bread

\* 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

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