

FIELD

B R E W I N G

STARTERS

Blistered Shishito Peppers: kabayaki, sesame, jorseradish, tahini yogurt, fresh herbs 12 VEG/CS

Onion Dip: crispy house potato chips 8 VEG/GF

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

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

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

Marinated Olives: mix of spanish, italian, & greek olives marinated in garlic, chili, & citrus 6 GF/CV

Black Eyed Pea Hummus: pork rinds, house pickled vegetables 12 GF/CV

SOUP & SALADS

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

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

Little Gem: fresh peaches, red onion, shallot vinaigrette, bread crumb, ricotta salata 7/13 VEG/CV/CGF

Bone Broth: spicy ginger green chili sambal, chive 7 GF

Heirloom Tomato Salad: house farmer's cheese, tomato vinegar, black pepper, basil oil, toasted amelia's sourdough 14 CGF/VEG

Smoked Salmon & Avocado: house smoked salmon, arugula, grilled corn, cherry tomato, goat cheese vinaigrette 16 GF

MAINS

Roasted Pork Chop: brined fischer farms pork chop, peperonata, castelvetro olives, radicchio, house beer brat meatballs 27

Smoked Yard Bird: 1/2 chicken, pimento dumplings, pistachio pesto, heirloom tomato 24

Butcher's Steak: 8oz fischer farms beef flank steak, eggplant harissa, marinated white beans, marble potato, aged balsamic, bitter greens 27 GF

Red Curry Rice Noods: house made coconut red curry, stir fried mushroom, eggplant, broccoli, baby bok choy 18 GF/VEG/CV

Grilled Salmon: faroe island salmon, shaved local squash & zucchini, red onion, buttermilk dressing, dill, tomato beurre blanc 25 GF

Late Summer Pasta: house made pasta, charred corn & peppers, cherry tomato, whey, parmesan 22 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

CDM Burger: fischer farm beef patty, smoked gouda, pickled cherry peppers, remoulade slaw, amelia's bun 15 CGF

Birria Mushroom Melt: birria braised mushrooms, mozzarella & cheddar, pico relish, salsa borracha amelia's sourdough 13 VEG

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

Cubano Melt: roast pork, smoking goose city ham, swiss cheese, yellow mustard, house pickles, 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

Bay Leaf Panna Cotta: sweet bay leaf cream, grilled peach, aged balsamic 8

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

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

Ice Cream: Vanilla 3 GF/VEG

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, Full Hand Farms, Rivet Coffee, Celtic Pretzel, Smoking Goose Meatery

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.