

# FIELD

## BREWING

### SHARABLES

**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 buffalo, bbq, dry hop rub, maple teriyaki (CS) served with blue cheese 9/18 GF

**Charcuterie:** chef selected local cured meats and cheeses, hummus, pickled veggies, mustard, preserves 19 CGF

**Mac & Cheese:** fresh pasta, three cheese blend 5/10 VEG (add 8oz steak 15, 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

**Loaded** with beer cheese, parm ranch, lardons, chives 10 CGF

**Poutine** style with beer gravy, diced butterkase, chive 10

**Roasted Veggies:** Seasonal roasted veggies 6 GF/VEG/CV

**Chili** 3/6

**Soup of the Day:** 3/6 VEG

### SALADS

add pulled chicken 4 // 6 oz salmon 13 // portobello 4

**Pickled Beet Salad:** lemon beet puree, field greens, pistachio, pickled red beet, goat cheese vinaigrette 6/12 GF/VEG/CV

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

**Fall Salad:** field greens, bacon lardons, butternut squash, blue cheese, spiced pecans, maple vinaigrette 7/14 GF/CV

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

### SANDWICH

served w/market salad // upgrade: mac & cheese, fries, Brussels sprouts, soup

**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

**Pimento Patty Melt:** local beef patties, grilled onion, pimento cheese, pickled jalapeno, Amelia's pullman bread 12 CGF

**Backroads Braised Beef:** beef braised in our Backroads Amber, beer cheese, horseradish sauce, Amelia's bun 14

**Portobello Swiss:** marinated portobello, kale and arugula pesto, caramelized pear jam, Amelia's bun 11 CGF/VEG/CV

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

**Pear Jam Grilled Cheese:** double cream brie, butterkase, pear jam, pullman loaf 12 CGF

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

### ENTREE

**Churrasco Steak:** 8oz hand cut sirloin steak, chimichurri, Field fries or smashed potatoes 19 GF

**Pork Chop:** local bone-in pork chop, creamy smashed red potatoes, seasonal veggie 15 GF/CV

**Fall Pasta:** caramelized kale & butternut squash, pickled red onion, grated parmesan, lemon butter 13 VEG/CV

**Salmon:** blackened verlasso salmon, chickpea brown rice veggie blend, garlic butter 17 GF/CV

**Beef Manhattan:** braised chuck roast, brioche garlic toast, smashed red potatoes, chive, gravy 16 CGF

**Rojo Rice Bowl:** rojo spiced rice, white cheddar, seasonal veggies, braised beef, chimichurri, seasonal pickled veggies 15 GF/CV

\*sub pork chop and salmon for portobello mushroom to make vegan 12 pork chop/14 salmon

**Buy a 4-pack for the kitchen \$10**

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

Red Wine, Silverthorn, Amelia's, Full Hand Farm, Nicole-Taylor's Pasta, Dandy Breeze Creamery, Legacy Maker, Marksbury, Wildflower Ridge Honey, Rivet Coffee, Native Bread, Cone & Crumb, Celtic Pretzel, Maplewood Farms, Joe's Butcher Shop, Preservation Jams

VEG: vegetarian // GF: gluten free // CGF: can be gluten free // CS: contains soy // CV can be vegan

\*\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



FIELD BEER

**Our Lightest Beer** German Pilsner  
5.2% ABV / 23IBU  
Our house Pilsner – The name says it all.  
16oz 5 | 4 PK 8.99

**Backroads** Amber Lager  
4.2% ABV / 22 IBU  
Our house Lager – Full bodied with a delicate malt sweetness.  
16oz 5 | 4 PK 8.99

**Night Game** Dark Lager  
5% ABV / 22 IBU  
Our house Dunkel style Lager – Notes of caramel, toffee, coffee, and chocolate. The rich flavor of dark beer with the crisp feel of a lager. 16oz 5 | 4 PK 8.99

**Shift Change** India Pale Ale  
5.6% ABV / 71 IBU  
Our House IPA - Features a strong malt foundation balanced with dry hop additions of Chinook.  
16oz 5 | 4 PK 8.99

**Reunion** Citrus IPA  
6.3% ABV / 64 IBU  
A refreshing IPA brewed with real Tangerine and Grapefruit, while moderately dry hopped. 16oz 7 | 4 PK 9.99

**Camshaft** Double Dry Hopped IPA  
6% ABV / 35 IBU  
Assertively hopped to give off huge notes of tropical, citrus, and stone fruits with a delicate bitterness. 16 oz 7

**Field Harvest** Autumn Brown Ale  
5.3% ABV / 30 IBU  
Notes reminiscent of harvest time, our seasonal brown ale is a great complement to the cool autumn weather 16oz 6

**Time Oat** Pale Ale  
6.6% ABV / 38 IBU  
Light in color, big in flavor. Made with 25% oats. 16oz 6

**Checkered Past** Belgian Black Ale  
7.5% ABV / 30 IBU  
Rich dark base with notes of coffee and chocolate balanced with dark candi sugar and spice notes from Belgian ale yeast. 16oz 6

**Summer Sour Series:** Dill Pickle Sour, Amaretto Sour, Lemon Beet Sour, Mango Sour. 4 PK 5.99

**Beer Flight** - 5 - 4oz pours 10

**Black Friday** Stout  
6.6% ABV / 38 IBU  
Brewed with an array of dark malts, real cocoa nibs, and lactose. This well-bodied stout is roasty, slightly sweet, and just enough bitterness to finish. 16 oz 7  
\* 2021 Indiana Brewers Cup Gold Medal Winner

**12 Stouts of Christmas -**  
Variety pack of 12 -stouts  
12-pack 24.99  
4-pack 9.99  
12oz pour 6

Black Friday, Figgy Pudding, Sugar Plum Fairy, Holiday Latte, Ginger Bread Cookie, Grandma’s Egg Nog, Candy Cane, Feliz Navidad, Black Forest Cake, Cousin Eddy’s Barrel Aged, Cherry Cordial, Stocking Stuffer

**CARRYOUT:**

4-packs

Growler Fill: 1-19

19.2oz Crowler: 6-8

1/6th Barrel keg Available

CARRYOUT CROWLER (19.2oz): 5-6 GLUTEN FREE BEER by GHOSTFISH BREWING

SWEET TOOTH

**Seasonal Pie:**  
Ask your server 7 VEG

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

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

**Baked Goods**  
Seasonal cookies & brownies 3

WINE

**SPARKLING & ROSÉ**  
Prosecco, LaLuca (Italy) 10/38  
Rosé, Villa Viva (France) 9/34

**WHITE**  
Sauvignon Blanc, Biscaye Baie (France) 10/38  
Riesling, Undone Dry (Germany) 10/38  
Chardonnay, Ryan Patrick Naked (Washington) 10/38

**RED**  
Pinot Noir, Block Nine (California) 11/42  
Cabernet Sauvignon, Lyeth (California) 11/42  
Malbec, Santa Alicia (Chile) 9/34

**CIDER:** Cider, Ash & Elm Dry & Seasonal (12oz) (Indianapolis, In) 7

CRAFT COCKTAILS

**Rhubarb Gin Tonic**  
Gin, rhubarb liquor, tiki bitters, tonic 10

**Mexican Mule**  
Tequila, Ancho Reyes liquor, lime, ginger beer 10 (add jalapeno)

**Union Street**  
Vodka, house, pear puree, matcha, lemon, lavender bitters 11

**Sleepy Hallow**  
Bourbon, cynar liquor, allpsice dram, lemon, strawberry 11

**Cherry & Main**  
Vodka, cherry liqueur, dry, curacao, lime cordial, lemon 11

**Champs Principale**  
Bourbon, green chartreuse, lemon, simple syrup, Angostura bitters 11

**Barrel Aged Old Fashioned**  
Harrison Bourbon, Demerara, Angostura, Oak, Orange - Classic and Rotating Selections 13.5

KIDS Kids food comes out first

Grilled Cheese: 10  
Cheese Burger: 10  
Hot Dog: 10

Served with fresh fruit sub fries upon request  
mac & cheese 2

SODA&POP

Glass Bottle Cola 2.75  
Glass Bottle Sprite 2.75  
Abita Root Beer 2.25  
Diet Soda 2.75

**Coffee Bottomless Drip** House Lemonade2.75 3.25

**Circle City Kombucha** 6 Aha Chai’s Black Tea 3.5  
Pear Blossom  
Rotating Seasonal