



# CH FIELDS

craft kitchen

## small plates

**Chipotle Deviled Eggs** *gf*  
nest of three local farm eggs with chipotle & bacon \$10

**Buffalo Cauliflower** *gf* *v*  
tempura cauliflower florets / tangy buffalo  
gorgonzola \$10

**Pear & Prosciutto Flatbread**  
fig jam / gorgonzola / roasted pear / crispy prosciutto  
arugula \$13

**Foutine** *gf*  
fresh cut fries / braised brisket  
fresh mozzarella \$13

**Sea Salted Soft Pretzel** *v*  
noble stein beer cheese / spicy pub mustard \$14

**CH Fields Wings** *gf*  
eight free range chicken wings / celery / bleu cheese  
sorption, sea salt or buffalo \$15

**Brussels & Cranberry Flatbread** *v*  
shaved brussels sprouts / cranberry-pepper jam  
hazelnuts / balsamic reduction \$13

## mains

**NY Strip Steak\***  
hand-cut, 12 oz / peppercorn demi cream  
roasted fingerlings / grilled broccolini \$32

**Appalachia Meatloaf**  
house ground beef & venison / bacon wrapped  
yukon gold smash / seasonal vegetables \$24

**Prime Rib\*** *gf*  
aged & slow roasted / yukon gold smash  
seasonal vegetables queen \$29 king \$33  
\*available Friday & Saturday only

**Buttermilk Fried Chicken**  
boneless chicken thighs / yukon gold smash  
seasonal vegetables / black pepper gravy \$20

## soup & salad

**Local Kettle Soup**  
cup \$4 / bowl \$6

**French Onion Soup**  
classic house favorite \$8  
"served with scissors"

**Field of Greens** *gf* *v*  
artisan lettuce / golden raisins & cranberries  
feta / pepitas / apple cider vinaigrette \$11

**Wedge** *gf*  
crisp iceberg / arish-cut bacon  
tomato / bleu cheese \$12

**Roasted Beets & Goat Cheese** *gf* *v*  
coffee roasted beets / goat cheese / candied walnuts  
arugula & kale / balsamic reduction \$12

**Classic Caesar** *v*  
romaine / asiago / pan-fried croutons  
caesar dressing \$10

add ons  
chicken \$6  
salmon\* \$10  
shrimp \$8

**Oak Grove Salmon\***  
butternut squash risotto / herb crumble  
crispy brussels sprouts / hazelnut pan sauce \$28

**Bianca Lasagna**  
sweet sausage / roasted tomatoes / caramelized onions  
spinach / béchamel / three cheese blend \$24

**Musilli Mac & Cheese**  
braised brisket / smoked cheddar sauce / smoky bbq  
crispy onion straws \$19

**Craft Kitchen Pasta** *v*  
cheese tortellini / roasted pumpkin / wilted greens  
toasted pepitas / kale & pumpkin seed pesto \$19  
add on: chicken \$6 / salmon\* \$10 / shrimp \$8

## held in hand

served with house-made chips, substitute hand-cut fries or sweet potato waffle fries for \$3

**Indiana Cheesesteak**  
shaved prime rib / caramelized onions  
white cheddar sauce / split baguette \$16

**Carved Turkey Club**  
oven roasted turkey / pumpkin aioli / cranberries  
smoked bacon / lettuce / wheatberry toast \$14

**Craft Kitchen Grilled Cheese** *v*  
cheddar & provolone / red pepper jam  
caramelized onions / sourdough \$11

**"Old School" Reuben**  
braised corned beef / swiss / sauerkraut  
1000 island / marbled rye \$14

**Chicken Apple Cheddar**  
grilled chicken breast / white cheddar / apple butter  
smoked bacon / arugula / toasted ciabatta \$14

**It's A Wonderful Burger\***  
signature 1/2 lb. certified angus burger / lettuce  
tomato / red onion / pickle / toasted kaiser roll \$15

See your server for our dessert selection!

*gf* | gluten-free

*v* | vegetarian

We cannot guarantee that gluten free items are free from trace contamination of gluten during the preparation process.

\* consuming raw or undercooked food increases your risk of foodborne illness.

**COCKTAILS**



*caramel apple mule*  
caramel vodka, spiced apple shrub, apple cider  
crabtree's ginger beer + copper mug & apple slice

*1875 manhattan*  
bulleit bourbon, cherry juice, aromatic bitters  
sweet vermouth, house bourbon cherries

*pom crimsonopolitan*  
tito's vodka, pomégranate, cointreau, fresh lime

*lemon sage gimlet*  
bombay sapphire gin, sage simple syrup  
fresh lemon, fresh sage leaf

*smoked maple walnut old fashioned*  
knob creek smoked maple bourbon, local maple syrup  
black walnut bitters, whole smoked maple walnut

*sutton's pear martini*  
vanilla vodka, elderflower liqueur, simple syrup  
spiced vanilla pear shrub, pear slice

*cinnamon tequila sour*  
silver tequila, cinnamon simple syrup  
house sours, egg white

*gentleman's fashioned*  
four roses bourbon, cane sugar cube, orange  
aromatic bitters, house bourbon cherry

*gin sidecar*  
empress gin, cointreau, simple syrup  
fresh lemon, cane sugar rim

*irish cold brew*  
jameson cold brew whiskey, kahlua, coffee  
bailey's float, espresso beans

*bourbon betty*  
four roses bourbon, house bourbon cherries  
soda, orange peel

**HUMP DAY**

**A** every wednesday  
4 - 6 pm  
**P** 50% off house wines  
by the glass  
**P** 50% off draft beer  
**I** 50% off craft cocktails  
**E** 1/2 priced  
select small plates  
**S**



Allagash White, Witbier - NE 5.2%  
Great Lakes Edmund Fitzgerald, Porter - FA 6%  
New Belgium Fat Tire, American Amber Ale - CC 5.2%  
New Holland Dragon's Milk, Bourbon Barrel-Aged  
Stout - MI 11%

Stella Artois, Pale Lager - Belgium 5%  
Tröeg's Perpetual IPA, Imperial IPA - FA 7.5%  
Victory Prima Pils, Pilsner - FA 5.3%  
Voodoo Ranger IPA, American IPA - CC 7%

*wines by the glass*

- 5oz pour

*CH Field's house wines 8*

chardonnay • pinot grigio • moscato  
cabernet sauvignon • merlot • pinot noir



*white*  
Seaglass, Pinot Grigio - California 11/40  
White Haven, Sauvignon Blanc - New Zealand 13/60  
Beringer Bros. Tequila Barrel Aged Sauvignon Blanc - California 14/50  
Ashbourne Sauvignon Blanc/Chardonnay - South Africa 12/40  
Shannon Ridge, Chardonnay - California 13/51

*red*

Harlett Vineyards Red Cat, Sweet Red - Finger Lakes 10/42  
Love Noir, Pinot Noir - California 12/46  
Hob Nob, Pinot Noir - France 14/55  
Alamos, Malbec - Argentina 12/43  
Beringer Bros. Rye Barrel Aged Red Blend - California 14/50  
Joan Cellars Merlot - California 13/56  
Gnarly Head, Cabernet Sauvignon - California 11/44  
Penfolds Koonunga Hill, Shiraz/Cabernet - Australia 14/57  
Boxhead, Shiraz - Australia 13/54

*sparkling - rose - dessert*

La Marca, Prosecco - Italy 13/51  
Cupcake, Cava - Spain 12/50  
Chateau Ste. Michelle, Rose - Washington, 12/49  
Frost Bitter, Ice Riesling - Washington, 16/40

ask your server about this week's fresh sangria

Check out the rotating selections from our favorite local breweries:

*levity brewing co. & noble stein brewing co.*