



small plates

Deviled Eggs

chipotle | maple-caramelized bacon | gorgonzola \$13

Crispy Fried Calamari

roasted garlic aioli | house marinara \$16

Pear & Prosciutto Flatbread

fig & honey jam | roasted pear | arugula
crispy prosciutto | brie \$14

Sea Salted Soft Pretzel

house beer cheese \$14

Crimson Cauliflower

tempura florets | scorpion sea salt | gorgonzola \$13

Poutine

fresh cut fries | braised brisket | fresh mozzarella \$14

CH Fields Wings

five whole chicken wings | celery | bleu cheese
scorpion dust, whiskey bbq, roasted garlic pecorino \$15

Wild Mushroom Flatbread

wild mushroom | goat cheese | caramelized onion
roasted garlic | arugula | balsamic glaze \$14

held in hand

served with house-made chips
substitute fries or sweet potato waffle fries \$3

Indiana Cheesesteak

shaved prime rib | caramelized onions
white cheddar sauce | split baguette \$15

It's a Wonderful Burger*

1/2 lb. certified angus burger | lettuce | tomato
red onion | pickle | toasted brioche \$15

Carved Turkey Club

oven roasted turkey | cranberry aioli
smoked bacon | tomato | lettuce
grilled wheatberry \$14

Chicken Cheddar Pear

grilled chicken breast | pear butter
sliced pears | white cheddar | smoked bacon
toasted ciabatta \$14

Craft Kitchen Grilled Cheese

caramelized onion jam | swiss
toasted rye \$12

“Old School” Reuben

braised corned beef | swiss | sauerkraut
1000 island | marbled rye \$16

soup & salad

Local Kettle Soup

cup \$4 | bowl \$6

French Onion Soup

classic house favorite \$8
“served with scissors”

Field of Greens

artisan lettuce | roasted butternut squash | feta | pepitas
dried cranberries | cranberry vinaigrette \$12

Roasted Beets

coffee roasted beets | goat cheese | arugula & kale
honey-roasted walnuts | balsamic reduction \$13

Classic Caesar

romaine | asiago | pan-fried croutons
caesar dressing \$12

add ons: chicken \$7 | salmon* \$11 | shrimp \$9

main

Filet Medallions*

wild mushrooms | bourbon demi | yukon smash
broccolini \$32

Grilled Pork Chop

cinnamon rosemary apples | yukon smash
roasted carrots \$29

Appalachia Meatloaf

bacon wrapped | house-ground beef & venison
yukon smash | seasonal vegetables \$28

Oak Grove Salmon*

butternut squash risotto | brussels sprouts
hazelnut pan sauce \$31

Shrimp & Grits

blackened shrimp | toasted grits
sweet corn | capers | pickled peppers
spicy tomato broth | fresh parsley \$26

Fusilli Mac & Cheese

white cheddar sauce | chorizo sausage
panko crust \$21

Craft Kitchen Pasta

mafaldine | porcini cream | wilted kale | pearl onions
roasted butternut squash | fresh basil \$24

Prime Rib*

aged & slow roasted | yukon smash
seasonal vegetables queen \$31 | king \$35
>>> available Friday & Saturday only

gluten friendly

vegetarian

We cannot guarantee that gluten friendly items are free from trace contamination of gluten during the preparation processes
*Consuming raw or undercooked food increases your risk of foodborne illnesses

Parties of 6 or more receive one check with a 20% gratuity included



ask your bartender for the current
selection of bourbon, rye, &
American single malt whiskeys

cocktails

\$15

Pomegranate Rosemary Mule

tito's | pomegranate shrub | rosemary syrup
fresh lime | ginger beer

Honey Elderflower Paloma

silver tequila | st. germaine | honey
club soda | honey & salt rim

Spiced Cherry Rum

spiced rum | cherry jam | spiced simple syrup
fresh orange | soda

Rosemary Gimlet

tanqueray | house rosemary syrup | fresh lime

Sutton's Plum

vanilla vodka | plum shrub | fresh basil | honey

Bourbon Betty

rebel 100 | bourbon cherry juice
house bourbon cherries | orange | club soda

French 75

empress gin | prosecco | simple syrup | fresh lime

Gentleman's Fashioned

four roses bourbon | cane sugar cube
orange aromatic bitters | house bourbon cherry

spirit free

Plum Basil Cooler

Spiced Cherry Lemonade

Pomegranate Rosemary n/a Mule

hump day happies

every wednesday 4 – 6 PM

\$2 off house wines by the glass

\$2 off draft beer

\$2 off craft cocktails

1/2 priced select small plates



wine selection

5 oz pour

CH Fields House Wines \$8

chardonnay | pinot grigio | moscato | sauvignon blanc
cabernet sauvignon | pinot noir

White

Simonetti, Pinot Grigio – Italy 12/55

Josh Cellars, Chardonnay – California 14/56

White Haven, Sauvignon Blanc – Marlborough 14/60

Villa Sorono, Sauvignon Blanc – Italy 10/40

Red

Murphy-Goode, Red Blend – California 12/50

Castle Rock, Cabernet – California 14/56

Tassajara, Pinot Noir – Monterey 14/65

Silver Palm, Cabernet Sauvignon – California NC 15/65

Robert Hall, Cabernet – California 16/64

Don Rodolfo, Malbec – Argentina 13/55

Sparkling

House Prosecco, split/15

La Marca, Prosecco – Italy bottle only/51



our brews

Allagash White, Witbier – ME 5.2%

New Belgium Fat Tire, American Amber Ale – CO 5.2%

Troeg's Perpetual IPA, Imperial IPA – PA 7.5%

Stella Artois, Pale Lager – Belgium 5%

Voodoo Ranger IPA, American IPA – CO 7%

New Trail Trail Marker, West Coast IPA – PA 6.5%

check out the rotating selections
on tap from our
favorite local breweries:

arsenal cider house

levity brewing co.

noble stein brewing co.