

CH FIELDS

craft kitchen

small plates

Deviled Eggs ☞	\$12
smoked salmon crispy capers chive arugula	
Buffalo Cauliflower 🌿	\$12
tempura florets tangy buffalo gorgonzola	
Poutine	\$13
fresh cut fries braised brisket fresh mozzarella	
Sea Salted Soft Pretzel 🌿	\$14
noble stein beer cheese spicy pub mustard	
CH Fields Wings	\$15
eight free range chicken wings celery bleu cheese (scorpion sea salt or buffalo)	
Pear & Prosciutto Flatbread	\$13
fig & honey jam roasted pear arugula crispy prosciutto brie	
Crispy Fried Calamari ☞	\$16
roasted garlic aioli house marinara	

signature dishes

Bistro Filet*	\$28
sautéed wild mushroom demi glaze roasted fingerlings grilled broccolini	
Grilled Pork Chop ☞	\$27
8oz ribeye cinnamon rosemary apples roasted fingerlings grilled broccolini	
Appalachia Meatloaf	\$26
bacon wrapped house-ground beef & venison roasted fingerlings seasonal vegetables	
Oak Grove Salmon*	\$28
butternut squash risotto herb crumble crispy brussels sprouts hazelnut pan sauce	
Shrimp & Grits ☞	\$26
blackened shrimp toasted grits sweet corn capers pickled peppers tangy tomato broth	
Fusilli Mac & Cheese	\$19
braised brisket smoked cheddar sauce smoky bbq crispy onion straws	
Craft Kitchen Pasta 🌿	\$24
tri-color cheese tortellini porcini cream wilted greens pearl onions roasted butternut squash fresh basil	
Prime Rib*☞	\$29 \$33
aged & slow roasted roasted fingerlings seasonal vegetables (queen or king) 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

soup & salad

Local Kettle Soup	\$4 \$6
cup bowl	
French Onion Soup	\$8
classic house favorite "served with scissors"	
Field of Greens ☞ 🌿	\$11
artisan lettuce & kale roasted butternut squash feta pistachios dried cranberries cranberry vinaigrette	
Roasted Beets ☞ 🌿	\$12
coffee roasted beets goat cheese candied walnuts arugula & kale balsamic reduction	
Wedge ☞	\$12
crisp iceberg amish-cut bacon tomato bleu cheese	
Classic Caesar 🌿	\$11
romaine asiago pan-fried croutons caesar dressing	
add ons ☞	
chicken salmon* shrimp	\$6 \$10 \$8

held in hand

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

Indiana Cheesesteak	\$15
shaved prime rib caramelized onions white cheddar sauce split baguette	
It's a Wonderful Burger*	\$15
1/2 lb. certified angus burger lettuce tomato red onion pickle toasted kaiser roll	
Carved Turkey Club	\$14
oven roasted turkey cranberry aioli smoked bacon tomato lettuce grilled wheatberry	
CK Grilled Cheese 🌿	\$12
roasted red pepper jam provolone white cheddar sourdough	
Fig & Bleu Chicken	\$14
grilled chicken pear arugula caramelized onion gorgonzola-walnut cream telera roll	

see your server for dessert selections



cocktails \$14

Blood Orange Mule
stateside vodka blood orange syrup ginger beer fresh lime copper mug
Barrel-Aged Manhattan
buffalo trace bourbon aromatic bitters carpano sweet vermouth oak barrel-aged for 30+ days
Bourbon Betty
four roses bourbon soda house bourbon cherries orange peel
Sutton's Pear Martini
house-infused vanilla vodka st. germaine simple syrup pear shrub
Negroni
house-infused orange gin campari sweet vermouth fresh orange
Cranberry Paloma
hornitos blanco cranberry shrub jarritos fresh rosemary raw sugar rim
French 75
empress gin prosecco simple syrup fresh lime
Gentleman's Fashioned
four roses bourbon cane sugar cube orange aromatic bitters house bourbon cherry

Coffeehouse

house-infused vanilla vodka
maggie's farm coffee liquor | cold brew coffee
espresso beans



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
cabernet sauvignon | merlot | pinot noir

white

Risata, Moscato d'Asti - Italy 16/60
Seaglass, Pinot Grigio - California 11/40
Veramonte, Sauvignon Blanc - Chile 12/45
Josh Cellars, Chardonnay - California 14/56
White Haven, Sauvignon Blanc
New Zealand 15/60

red

Backhouse Pinot Noir - California 12/48
Love Noir, Pinot Noir - California 13/49
Alamos, Malbec - Argentina 12/45
Castle Rock Cabernet - California 14/56
Gnarly Head, Cabernet Sauvignon
California 11/44
Robert Hall Cabernet - California 16/64
Penfolds Koonunga Hill Shiraz/Cabernet
Australia 14/57
La Petite Perriere Pinot Noir* - France
*bottle only /75

sparkling & rosé

La Marca, Prosecco - Italy 13/51
Cupcake, Cava - Spain 12/50
Chateau Ste. Michelle, Rosé
Washington 13/49



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 Holland Dragon's Milk
Bourbon Barrel-Aged Stout MI 11%

check out the rotating selections from
our favorite local breweries:

arsenal cider house
levity brewing co.
noble stein brewing co.
otto's brewing