

small plates

Sriracha Deviled Eggs (GF) bacon / chives nest of three local farm eggs \$9

Buffalo Cauliflower (GF) cauliflower florets / tangy buffalo sauce gorgonzola crumbles \$9

Poutine braised beef / triple cooked fries fresh mozzarella \$11

Free Range Wings (GF) ten free range chicken wings / celery & carrots bleu cheese signature scorpion sea salt, sweet chili or whiskey bbg \$12

Sun Dried Tomato & Feta Flatbread spinach / balsamic reduction \$10

Sea Salted Soft Pretzel Sticks bacon jam / noble stein beer cheese honey mustard \$14

Shrimp & Grits toasted grits / blackened shrimp / bacon soft cooked egg / pan sauce \$13

mains

Bistro Filet* grilled teres major / yukon gold smash horseradish mushroom demi / asparagus \$25

Grilled Pork Chop GF mango chutney / sweet potato fingerlings brussels sprouts \$23

Appalachia Meatloaf house ground beef & venison / bacon wrapped yukon gold smash / seasonal vegetables \$18

Prime Rib * (GF) aged & slow roasted / yukon gold smash seasonal vegetables queen \$24 king \$28 available Friday & Saturday only

soup & salad

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

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

Roasted Beet Salad (F) (7) coffee roasted beets / gorgonzola toasted hazelnuts / sundried apricots balsamic reduction \$10

CH Fields House Salad (GF) // garden lettuce / pickled red onion / feta cucumber / carrot / cherry tomato \$7

Wedge Salad pomegranate / bacon / candied pecans gorgonzola / bleu cheese dressing \$14

Classic Caesar romaine / asiago / pan-fried croutons caesar dressing \$8

add ons chicken \$5/salmon* \$10/shrimp \$8

Chicken Thighs (F) pan-roasted chicken thighs / tarragon velouté seasonal vegetables / yukon gold smash \$21

Bianca Lasagna house-made sweet sausage / roasted tomato spinach / bechamel / caramelized onions three-cheese blend \$18

Oak Grove Salmon* (GF) tart cherry glazed / sweet potato curry risotto asparagus \$23

Craft Kitchen Pasta roasted red pepper cream / zucchini / squash tagliatelle \$18 add on: chicken \$5 / salmon* \$10 / shrimp \$8

held in hand

Served with House-made Chips, substitute Hand-cut Fries for \$2

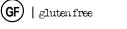
It's A Wonderful Burger * signature 1/2 lb. certified angus burger lettuce / tomato / red onion / pickle \$14

Chicken Apple Cheddar grilled chicken breast / sharp white cheddar bacon / apple butter / arugula \$12

Indiana Cheesesteak shaved prime rib / caramelized onions white cheddar sauce / split baguette \$12

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

French Onion Grilled Cheese swiss cheese / caramelized onion jam / french bread \$11





See your server for our dessert selection





harvest mule

pumpkin spice vodka, crabbies ginger beer +copper mug

1875 manhattan

bulleit bourbon, cherry juice, aromatic bitters, sweet vermouth, house bourbon cherries

bourbon betty

four roses bourbon, bourbon cherry juice, house bourbon cherries, club soda

golden delicious

crown apple, pineapple juice, ginger ale, fresh apple slice

honey bourbon

bourbon, honey sage simple syrup, orange slice & fresh sage

apple cider margarita

silver tequila, apple cider, lemon juice, fresh cranberry & mint, cinnamon-sugar

coffeehouse

vanilla vodka, pravda espresso vodka, frangelico, 1/2 & 1/2, simple syrup, espresso beans

brandy milk punch

disobedient spirits brandy, milk, cream, vanilla bean simple syrup

gentleman's fashioned

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

sutton's pear

pear puree, prosecco, fresh mint



wines by the glass

CHFields house wines 8 chardonnay • pinot grigio • white zinfandel • cabernet sauvignon • merlot

white

Mezzacorona, Pinot Grigio - Italy 9/36 Wente Morning Fog, Chardonnay - California 13/49 White Haven, Sauvignon Blanc - New Zealand 15/60 Marques de Riscal, Rueda Verdejo - Spain 34 Petite, Chenin Blanc - South Africa 41 Chateau Ste. Michelle, Riesling - Washington 40

sparkling & rose

Edna Valley, Rose - California 10/41 Cupcake, Prosecco - California 11/44 red

Alamos, Malbec - Argentina 10/41 Ebbio, Nebbiolo - Italy 11/45 Gnarly Head, Cabernet Sauvignon - California 11/44 Love Noir, Pinot Noir - California 11/44 Federalist, Red Blend - California 52 Zaccagnini Montepulciano d'Abruzzo - Italy 48 Marques de Riscal, Rioja - Spain 60



Angry Orchard 5.0% Blue Moon 5.4% Coors Light 4% Bud Light 4.2% Lagunitas 4% Levity Brewing Co. (varies) Michelob Ultra 4.2% Miller Lite 4.2% Noble Stein Brewing Co. (varies) O'Douls (n/a) Sam Adams Seasonal Southern Tier 2X IPA 8.2% Stella Artois 5% Victory Hop Devil 6.7% Yuengling 4.4%

