





### 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 bbq \$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

### main

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

Chicken Thighs (GF)  
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

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

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

(GF) | gluten free

 | vegetarian

See your server for our dessert selection

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



### *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*

- 5oz pour

*GH Fields 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%



Please ask your server about draft & seasonal selections