



small plates

Chipotle Deviled Eggs *gf*
nest of three local farm eggs with chipotle & bacon \$9

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

Poutine *gf*
fresh cut fries / braised brisket
fresh mozzarella \$11

Sea Salted Soft Pretzel *ve*
noble stein beer cheese / honey mustard \$12

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

Mushroom & Goat Cheese Flatbread *ve*
fig & honey marmalade / arugula
balsamic reduction \$11

Roasted Beets & Gorgonzola *gf* *ve*
coffee roasted beets / gorgonzola / toasted hazelnuts
arugula / balsamic reduction \$12

mains

NY Strip Steak *
hand-cut, 12 oz / sautéed wild mushrooms
roasted fingerlings / demi glace / broccolini \$30

Appalachia Meatloaf
house ground beef & venison / bacon wrapped
yukon gold smash / seasonal vegetable \$22

Prime Rib* *gf*
aged & slow roasted / yukon gold smash
seasonal vegetables queen \$26 king \$30
*available Friday & Saturday only

Grilled Pork Chop *gf*
apple rosemary chutney / roasted fingerlings
oven roasted cauliflower \$25

soup & salad

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

French Onion Soup
classic house favorite \$7
"served with scissors"

Field of Greens *gf* *ve*
artisan lettuce / golden raisins & cranberries
goat cheese / toasted pumpkin seeds / vinaigrette
\$10

CH Fields Wedge *gf*
crisp iceberg / bacon / gorgonzola
candied pecans / bleu cheese dressing \$11

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

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

Oak Grove Salmon*
butternut squash risotto / herb crumble
crispy brussels sprouts / hazelnut pan sauce \$26

Bianca Lasagna
sweet sausage / roasted tomatoes / caramelized onions
spinach / béchamel / three cheese blend \$21

Braised Short Rib
polenta cake / red wine & thyme demi
roasted cherry tomato / grilled broccolini \$26

Craft Kitchen Pasta *ve*
pappardelle / roasted squash / mushrooms
tender greens / brown butter sage cream \$19
add on: chicken \$6 / salmon* \$10 / shrimp \$8

held in hand

served with house-made chips, substitute hand-cut fries for \$2

Indiana Cheesesteak
shaved prime rib / caramelized onions
white cheddar sauce / split baguette \$14

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

Carved Turkey Club
oven roasted turkey / cranberry aioli / smoked bacon
tomato / lettuce / wheatberry toast \$13

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

Craft Kitchen Grilled Cheese *ve*
swiss cheese / caramelized onion jam
marbled rye \$11

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

ve | vegetarian

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



the CRAFT bar

winter mule

vodka, raspberry simple syrup, rosemary
lime, crabbies ginger beer +copper mug



1875 manhattan

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

sutton's pear mojito

bacardi silver rum, pear
honey cinnamon simple syrup, fresh lime & mint

tom collins

hendricks's gin, lemon, simple syrup
soda, orange twist

the crimson hawk

disobedient spirits continental cherry whiskey
ginger ale, cherry juice, bourbon cherry

cranberry margarita

silver tequila, cranberry juice
fresh lime

golden delicious

crown apple, pineapple, ginger ale
fresh apple

gentleman's fashioned

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

mixed berry bellini

berry puree, prosecco, fresh mint

coffee house martini

disobedient spirits vanilla vodka
coffee liqueur, frangelico, 1/2 & 1/2
simple syrup, espresso bean

wines by the glass

- 5oz pour

CH fields house wines 8

chardonnay • pinot grigio • moscato

white zinfandel • cabernet sauvignon • merlot • pinot noir



red

Alamos, Malbec - Argentina 10/41

Gnarly Head, Cabernet Sauvignon - California 11/44

Love Noir, Pinot Noir - California 11/44

Columbia Crest, Merlot - Washington 12/54

Penfolds Koonunga Hill, Shiraz Cabernet - Australia 12/54

Beringer Brothers, Bourbon Barrel Cabernet - California 14/57

Trivento, Cabernet-Malbec Blend - Argentina 10/41

white

Mezzacorona, Pinot Grigio - Italy 9/36

White Haven, Sauvignon Blanc - New Zealand 15/60

Shannon Ridge, Chardonnay - California 13/49

Apothic, White Blend - California 9/36

Chateau Ste. Michelle, Riesling - Washington 10/42

sparkling & rose

Starmont, Rose - California 10/41

Cupcake, Prosecco - California 11/44

our BREWS



Rotating selections from our favorite breweries:

Levity Brewing Co. - Indiana, PA

Noble Stein Brewing Co. - Indiana, PA

Hitchhiker Brewing Co. - Pittsburgh, PA

New Trail Brewing Co. - Williamsport, PA

Otto's Brewery - State College, PA

Arsenal Cider House - Lawrenceville, PA

Bell's Two Hearted Ale 7%

Blue Moon 5.4%

Lagunitas IPA 6.2%

Sam Adams Seasonal (varies)

Southern Tier 2X IPA 8.2%

Stella Artois 5%

White Claw 5%