



small plates

Tempura Cauliflower *gf* *ve*
cauliflower florets / gorgonzola / ranch
choice of tangy buffalo or scorpion sea salt \$9

Parmesan Truffle Fries *ve*
fresh cut fries / truffle oil
parmesan \$9

Chef's Risotto
arborio rice / parmesan / micro greens
weekly seasonal variety \$15

Sea Salted Soft Pretzels *ve*
noble stein beer cheese / honey mustard \$11

CH Fields Wings *gf*
eight chicken wings / celery / ranch
buffalo, lemon pepper, garlic parmesan \$14

soup & salad

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

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

Roasted Beet Salad *gf* *ve*
coffee roasted beets / gorgonzola
toasted hazelnuts / sundried apricots
lemon vinaigrette / balsamic reduction \$10

CH Fields Wedge *gf*
crisp iceberg / bacon / gorgonzola crumbles
candied pecans / bleu cheese dressing \$14

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

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

mains

NY Strip Steak *
hand-cut, 12 oz / béarnaise sauce
truffle mac & cheese / sautéed haricot vert \$28

Appalachia Meatloaf
house ground beef & venison / bacon wrapped
yukon gold smash / seasonal vegetable \$20

Brick Chicken *gf*
1/2 chicken, pan-seared / chicken jus
yukon gold horseradish mashed potatoes
tri-colored sautéed baby carrots \$25

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

Grilled Pork Chop *gf*
rosemary garlic fingerlings
spicy oven roasted cauliflower \$23

Oak Grove Salmon*
pesto / herb crumble / lemon risotto
seasonal vegetable \$23

Cabernet Braised Short Rib
polenta cake / red wine demi
roasted cherry tomato / grilled broccoli \$25

Craft Kitchen Pasta *ve*
classic alfredo / mixed egg & spinach pastas
breadstick \$18
add on: chicken \$5 / salmon* \$10 / shrimp \$8

held in hand

served with house-made chips, substitute hand-cut fries for \$2 or parmesan truffle fries for \$4

Indiana Cheesesteak
shaved prime rib / caramelized onions
cheddar & american cheeses / split baguette \$14
add sautéed mushrooms & peppers \$3

Apple Grilled Chicken
grilled chicken breast / granny smith apple
bacon / farm tomato / artisan greens
honey mustard aioli / toasted ciabatta \$14

Triple Decker Turkey Club
roasted turkey breast / smoked bacon / provolone
beefsteak tomato / aioli / sourdough toast \$15

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

Pulled Pork BBQ
slow roasted pork shoulder / house-made carolina bbq
sweet carolina slaw / brioche bun \$14

It's A Wonderful Burger *
signature 1/2 lb. certified angus burger
lettuce / tomato / red onion / pickle
toasted kaiser roll \$14
substitute impossible burger \$3

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

autumn mule

vodka, apple cider, lime, fresh rosemary
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

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monday
thru
friday
4 - 6:30 pm

\$2 off house wines
by the glass

\$2 off draft beer

enjoy an extra 1/2 hour
on Wednesdays!



wines by the glass

- 5oz pour

*CH*fields house wines 8

chardonnay • pinot grigio • moscato
white zinfandel • cabernet sauvignon • merlot • pinot noir

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

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

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%