

small plates

Deviled Eggs ☼	\$12
chipotle candied bacon gorgonzola	
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 pimento cheese	
BLT Crostini	\$13
bacon jam crisp lettuce local farm tomato tangy aioli	
Crispy Fried Calamari ☼	\$16
roasted garlic aioli house marinara	
CH Fields Wings	\$15
five whole chicken wings celery bleu cheese scorpion dust, whiskey BBQ, roasted garlic pecorino	
Caprese Flatbread 🌿	\$13
local farm tomato fresh burrata basil olive oil balsamic reduction	

signature dishes

Filet Medallions*	\$30
wild mushrooms red wine demi charred green beans roasted fingerlings	
Grilled Pork Chop ☼	\$27
sweet potato risotto mango chutney haricot verts	
Appalachia Meatloaf	\$26
bacon wrapped house-ground beef & venison roasted fingerlings seasonal vegetables	
Oak Grove Salmon*	\$28
lemon risotto dill crème fraîche herb crumble asparagus	
Shrimp & Grits ☼	\$26
blackened shrimp toasted grits sweet corn capers pickled peppers spicy tomato broth fresh parsley	
Fusilli Mac & Cheese	\$19
pulled chicken white cheddar bacon whiskey BBQ crispy jalapeno	
Craft Kitchen Pasta 🌿	\$24
mafaldine summer squash basil roasted tomato fresh burrata	
Prime Rib* ☼	\$29 \$33
aged & slow roasted roasted fingerlings seasonal vegetables (queen or king) >>> available Friday & Saturday only	

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 cucumber strawberries mint feta cucumber-blueberry vinaigrette	
Roasted Beets ☼ 🌿	\$12
coffee roasted beets goat cheese candied walnuts arugula balsamic reduction	
Wedge ☼	\$11
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 potato 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 avocado aioli smoked bacon tomato lettuce grilled wheatberry	
Spring Chicken	\$14
grilled chicken breast rhubarb jam arugula caramelized onion gorgonzola-walnut cream toasted ciabatta	
CK Grilled Cheese 🌿	\$12
pimento cheese fried green tomato sourdough	

see your server for
dessert selections

☼ 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

To ensure proper service, parties of 6 or more will receive one check with a 20% gratuity included.
We appreciate your support!



ask your bartender for the current
selection of bourbon, rye, &
American single malt whiskeys

cocktails \$14

Angry Mule

mango & habanero infused tequila | ginger beer
fresh lime | copper mug

Clarified Metropolitan

citrus infused vodka | liquor 43 | pomegranate
fresh lime

Honey Bee

fresh herb infused gin | lemon | mint
honey simple syrup

Blackberry Gin Lemonade

blackberry-lime infused gin | simple syrup | soda
fresh lemon

CH Fields Mojito

citrus-basil infused rum | soda | fresh lime | mint

Barrel-Aged Manhattan

buffalo trace bourbon | aromatic bitters
carpano sweet vermouth
oak barrel-aged for 30+ days

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

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

spirit free

Cucumber Mint Lime Cooler

smashed cucumber & mint | simple syrup | jarritos
fresh lime

Berry Mocktail Mule

blackberry shrub | fresh lime | NA ginger beer

Sweet Citrus Spritz

honey simple syrup | soda | fresh lemon

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 | sauvignon blanc
cabernet sauvignon | pinot noir

white

Risata, Moscato d'Asti - Italy 16/60

Simonetti, Pinot Grigio - Italy 12/55

Josh Cellars, Chardonnay - California 14/56

White Haven, Sauvignon Blanc - Marlborough 14/60

Ricanti, Yasmin White - Israel 16/70

red

Silver Palm, Cabernet Sauvignon - California NC 14/65

Don Rodolfo, Malbec - Argentina 12/55

Tassajara, Pinot Noir - Monterey 14/65

Murphy-Goode, Red Blend - California 12/50

sparkling & rosé

House Prosecco, split/14

La Crema, Pinot Noir Rose - California 14/65

Cupcake, Cava - Spain 12/50

La Marca, Prosecco - Italy bottle only/51



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