

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

five whole chicken wings | celery | bleu cheese scorpion dust, whiskey BBQ, roasted garlic pecorino

Caprese Flatbread 🦾

local farm tomato | fresh burrata | basil olive oil | balsamic reduction

Filet Medallions*

\$30

wild mushrooms | red wine demi charred green beans | roasted fingerlings

Grilled Pork Chop 3

\$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

Local Kettle Soup cup | bowl

French Onion Soup

\$8

\$4 | \$6

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

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

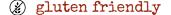
Spring Chicken

\$14

grilled chicken breast | rhubarb jam | arugula caramelized onion | gorgonzola-walnut cream toasted ciabatta

CK Grilled Cheese 🦫

pimento cheese | fried green tomato | sourdough







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

cochtails \$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

every Wednesday 4 - 8 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



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:

evity brewing co.
noble stein brewing co
otto's brewing