



small plates

Everything Deviled Eggs *gf*
smoked salmon / everything spice
nest of three local farm eggs \$10

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

Poutine *gf*
fresh cut fries / braised brisket
fresh mozzarella \$13

Sea Salted Soft Pretzel *ve*
noble stein beer cheese / pimento cheese \$14

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

Caprese Flatbread *ve*
local heirloom tomato / fresh mozzarella / basil
olive oil / balsamic reduction \$12

Roasted Beets & Goat Cheese *gf* *ve*
coffee roasted beets / goat cheese / candied walnuts
arugula & kale / balsamic reduction \$12

mains

NY Strip Steak*
hand-cut, 12 oz / horseradish mushroom demi
roasted fingerlings / grilled asparagus \$32

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 \$29 king \$33
*available Friday & Saturday only

Buttermilk Fried Chicken
boneless chicken thighs / yukon gold smash
seasonal vegetable / black pepper gravy \$20

Oak Grove Salmon*
lemon risotto / herb crumble
grilled asparagus / dill crème fraîche \$28

Bianca Lasagna
sweet sausage / roasted tomatoes / caramelized onions
spinach / béchamel / three cheese blend \$22

Fusilli Mac & Cheese
fusilli pasta / creamy white cheddar sauce
chorizo sausage / panko crust \$18

Craft Kitchen Pasta *ve*
campanelle / summer squash / tomato
tender greens / parmesan broth \$19
add on: chicken \$6 / salmon* \$10 / shrimp \$8

held in hand

served with house-made chips, substitute hand-cut fries or sweet potato waffle fries for \$3

Indiana Cheesesteak
shaved prime rib / caramelized onions
white cheddar sauce / split baguette \$15

Spring Chicken
grilled chicken breast / white cheddar / kale
heirloom tomato / roasted garlic aioli / ciabatta \$14

Carved Turkey Club
oven roasted turkey / avocado aioli / smoked bacon
tomato / lettuce / wheatberry toast \$14

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

Craft Kitchen Grilled Cheese *ve*
pimento cheese / fried green tomato / sourdough \$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

We cannot guarantee that gluten free items are free from trace contamination of gluten during the preparation processes

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

COCKTAILS



summer mule

blueberry vodka, fresh lemon
blueberry simple syrup
crabbies ginger beer +copper mug

1875 manhattan

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

peach mojito

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

cucumber mint gimlet

hendricks's gin, muddled cucumber, mint & lime
simple syrup, tonic

chf whiskey sour

disobedient spirits continental cherry whiskey
house sours, bourbon cherry, orange peel

lemon meringue martini

vanilla vodka, wigle limoncello
simple syrup, fresh lemon, egg white*

paloma

silver tequila, fresh grapefruit & lime, soda
grapefruit-salt rim

gentleman's fashioned

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

french 75

empress gin, prosecco, simple syrup, fresh lime

cold brew-tini

jameson cold brew whiskey, coffee, foam
simple syrup, espresso beans

bourbon betty

four roses bourbon, house bourbon cherries, soda
orange peel

HUMP DAY

A
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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

wines by the glass

- 5oz pour

CH Fields house wines 8

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



white

Seaglass, Pinot Grigio - California 10/36
White Haven, Sauvignon Blanc - New Zealand 15/60
Prophecy, Buttery Chardonnay - California 11/42
Alasia, Moscato d'Asti - Italy 13/52
Shannon Ridge, Chardonnay - California 13/49
Nobilo, Sauvignon Blanc - Marlborough 13/48
Beringer Bros. Bourbon Barrel Aged Chardonnay - California 14/57
Chateau Ste. Michelle, Riesling - Washington 10/42

red

Alamos, Malbec - Argentina 10/41
Love Noir, Pinot Noir - California 11/44
Penfolds Koonunga Hill, Shiraz Cabernet - Australia 12/54
Gnarly Head, Cabernet Sauvignon - California 11/44
Trivento, Cabernet-Malbec Blend - Argentina 10/41

sparkling & rose

Chateau Ste. Michelle, Rose - Washington 12/49
La Marca, Prosecco - Italy 13/51
Domaine St Michelle, Brut - Washington 10/39

» ask your server about our fresh sangria



Rotating selections from our favorite breweries:

Levity Brewing Co. - *Indiana, PA*

Noble Stein Brewing Co. - *Indiana, 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%

Fat Tire 5.2%

Lagunitas IPA 6.2%

Press Signature Seltzer 4%

Sam Adams Seasonal (varies)

Stella Artois 5%

Voodoo Ranger IPA 7%

White Claw 5%