



CH FIELDS

craft kitchen

small plates

Deviled Eggs *gf*
beets / candied walnuts / goat cheese
arugula \$11

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

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

Sea Salted Soft Pretzel *gf*
noble stein beer cheese / spicy pub mustard \$14

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

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

mains

NY Strip Steak*
hand-cut, 12 oz / chimichurri
roasted fingerlings / charred green beans \$32

Appalachia Meatloaf
house ground beef & venison / bacon wrapped
yukon gold smash / seasonal vegetables \$24

Prime Rib* *gf*
aged & slow roasted / yukon gold smash
seasonal vegetables queen \$29 king \$33
*available Friday & Saturday only

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

soup & salad

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

French Onion Soup
classic house favorite \$8
"served with scissors"

Field of Greens *gf*
artisan lettuce / strawberries / cucumbers
mint / pickled red onion
mascarpone vinaigrette \$11

Wedge *gf*
crisp iceberg / amish-cut bacon
tomato / bleu cheese \$12

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

add ons
chicken \$6
salmon* \$10
shrimp \$8

Shrimp & Grits
blackened shrimp / toasted grits / sweet corn
capers / pickled peppers / tangy tomato broth \$26

Fusilli Mac & Cheese
braised brisket / smoked cheddar sauce / smoky bbq
crispy onion straws \$19

Craft Kitchen Pasta *gf*
spaghetti squash / spinach / cherry tomato
garlic-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

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

Spring Chicken
grilled chicken / fresh mozzarella / pesto aioli
heirloom tomato / toasted ciabatta \$14

It's A Wonderful Burger*
1/2 lb. certified angus burger / lettuce / tomato
red onion / pickle / toasted kaiser roll \$15

Craft Kitchen Grilled Cheese *gf*
pimento cheese / fried green tomato / sourdough \$12

See your server for our dessert selection

gf | gluten free

gf | 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



the CRAFT bar

Berry Basil Mule

blueberry disobedient spirits vodka, fresh lemon
strawberry-basil shrub, ginger beer +copper mug

1875 Manhattan

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

Pickled Mary

wigle eau de pickle vodka, house bloody mary mix
house pickles

Bee's Knees

gin, lemon shrub, honey simple syrup, cava

Spicy Paloma

silver tequila, fresh grapefruit, jarritos
jalapeno simple syrup, spicy 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

Coffeeshouse

vodka, coffee liquor, espresso, frangelico, 1/2 & 1/2
simple syrup, espresso beans

Bourbon Betty

four roses bourbon, house bourbon cherries
soda, orange peel



SPIRIT-FREE

citrus-mint spritz
mint-lime shrub, soda, fresh mint & lime

sweet & spicy
fresh grapefruit, jalapeno simple syrup, jarritos

strawberry-basil cooler
strawberry-basil shrub, lemonade

wines by the glass

- 5oz pour

CH Fields house wines 8

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



white

Clean Slate, Riesling - Germany 12/50
Risata, Moscato d'Asti - Italy 16/60
Seaglass, Pinot Grigio - California 11/40
Veramonte, Sauvignon Blanc - Chile 12/45
White Haven, Sauvignon Blanc - New Zealand 15/60
Josh Cellars, Chardonnay - California 14/56
Decoy, Chardonnay - Sonoma 16/64

red

Hazlett Vineyards Red Cat, Sweet Red - Finger Lakes 10/42
Love Noir, Pinot Noir - California 13/49
Alamos, Malbec - Argentina 12/45
Beringer Bros. Bourbon Barrel Aged Cabernet - Napa 14/60
Gnarly Head, Cabernet Sauvignon - California 11/44
Penfolds Koonunga Hill, Shiraz/Cabernet - Australia 14/57

sparkling & rose

La Marca, Prosecco - Italy 13/51
Cupcake, Cava - Spain 12/50
Chateau Ste. Michelle, Rose - Washington 13/49

HUMP DAY

A P P L E S

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

OUR BREWS



Allagash White, Witbier - ME 5.2%
New Belgium Fat Tire, American Amber Ale - CO 5.2%
New Holland Dragon's Milk, Bourbon Barrel-Aged
Stout - MI 11%

Stella Artois, Pale Lager - Belgium 5%
Trög's Perpetual IPA, Imperial IPA - PA 7.5%
Voodoo Ranger IPA, American IPA - CO 7%

Check out the rotating selections from our favorite local breweries:

arsenal cider house - levity brewing co. - noble stein brewing co. - otto's brewing