

CH FIELDS

craft kitchen

small plates

Everything Deviled Eggs (GF)

smoked salmon / everything spice
nest of three local farm eggs \$9

Buffalo Cauliflower (GF)

cauliflower florets / tangy buffalo sauce
gorgonzola crumbles \$9

Poutine (GF)

braised oxtail / triple cooked fries / fresh mozzarella \$11

Free Range Wings (GF)

ten free range chicken wings / celery & carrots / bleu cheese
signature scorpion sea salt, sweet chili or whiskey bbq \$12

Mushroom & Goat Cheese Flatbread

red onion marmalade / arugula / balsamic reduction \$10

Sea Salted Soft Pretzel Sticks

bacon jam / cinnamon honey butter / pimento cheese \$14

soup & salad

Local Kettle Soup

cup \$4 / bowl \$6

Roasted Beet Salad (GF)

coffee roasted beets / gorgonzola / toasted hazelnuts
sundried apricots / balsamic reduction \$10

CH Fields House Salad (GF)

garden lettuce / pickled red onion / feta
cucumber / carrot / cherry tomato \$7

Classic Caesar

romaine / asiago / pan-fried croutons
caesar dressing \$8

add ons

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

mains

Filet Mignon* (GF)

pan-roasted 8oz tenderloin / parmesan fries
herb butter / house-made steak sauce \$28

Pork Tenderloin Medallions (GF)

pan-roasted fingerling potatoes / mango chutney
broccolini \$23

Appalachia Meatloaf

house ground beef & venison / bacon wrapped
yukon gold smash / seasonal vegetables \$18

Brick Chicken

pan-roasted 1/2 chicken / white barbeque sauce
seasonal vegetables / yukon gold smash \$21

Oak Grove Salmon* (GF)

preserved lemon risotto / grilled broccolini
herb crumble / pesto \$23

Craft Kitchen Pasta

broccolini / mushrooms / roasted tomato
white wine garlic sauce / pesto \$18
add on: chicken \$5 / salmon* \$10 / shrimp \$8

held in hand

Served with House-made Chips, substitute Hand-cut Fries for \$2

It's A Wonderful Burger *

signature 1/2 lb. certified angus burger

lettuce / tomato / red onion / pickle / toasted kaiser roll \$14

Indiana Cheesesteak

shaved prime rib / caramelized onions
white cheddar sauce / split baguette \$12

Spring Chicken

grilled chicken breast / sharp white cheddar / bacon
heirloom tomato / arugula / honey sriracha aioli
pickled red onion \$12

"Old School" Reuben

braised corned beef / swiss / sauerkraut
1000 island / marbled rye \$14

French Onion Grilled Cheese

swiss cheese / caramelized onion jam / french bread \$11

(GF) | gluten free

 | vegetarian

See your server for our dessert selection

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

the
CRAFT
bar

COCKTAILS



cucumber mint gimlet

hendrick's gin, mint simple syrup
fresh lime, soda

bourbon betty

four roses bourbon, bourbon cherry juice
house bourbon cherries, orange, club soda

peach mule

vodka, peach schnapps, fresh lime
crabbies ginger beer + copper mug

watermelon margarita

tequila, triple sec, watermelon & lime juice

golden delicious

crown apple, pineapple juice, ginger ale
fresh apple slice

passion fruit bellini

passion fruit puree, prosecco, fresh mint

strawberry smash

honey vodka, lemon, club soda
fresh basil & strawberries

orange basil mojito

rum, fresh basil, orange, club soda
sugar cube

gentleman's fashioned

woodford reserve, cane sugar cube, orange
aromatic bitters, house bourbon cherry
club soda



wines by the glass

- 5oz pour

GH Fields house wines

chardonnay • pinot grigio
cabernet sauvignon • pinot noir 8

white

Langevin Chardonnay - France 9/35
Wente, Morning Fog Chardonnay - California 13/49
White Haven Sauvignon Blanc - New Zealand 14/60
Chateau Ste. Michelle Riesling - Washington 10/42
Elmo Pio Moscato - Italy 9/39
Mezzacorona Pinot Grigio - Italy 9/39
Trivento White Orchid Torrontes - Argentina 13/45

red

Gnarly Head Cabernet Sauvignon - California 11/44
Entwine Cabernet Sauvignon - California 9/41
Noble Vines, "181" Merlot - California 10/42
Love Noir Pinot Noir - California 11/44
Alamos Malbec - Argentina 10/41
Mouton Cadet Bordeaux - France 10/43
Inkberry Red Blend - Australia 12/54
Zaccagnini Montepulciano d'Abruzzo - Italy 14/60
Marques de Riscal Rioja - Spain 16/65

sparkling & rose

La Vieille Ferme Rose - France 9/38
Edna Valley Rose - California 11/42
Moletto Prosecco - Italy 11/40
Korbel Sweet Rose - France 39

our
BREWS



Angry Orchard 5.0%
Blue Moon 5.4%
Leinenkugel's Seasonal (varies)
Coors Light 4%
Levity Brewing Co. Seasonal (varies)
Michelob Ultra 4.2%
Miller Lite 4.2%

Noble Stein Brewing Co. Seasonal (varies)
O'Douls (n/a)
Sam Adams Seasonal (varies)
Southern Tier IPA 8.2%
Stella Artois 5%
Victory Hop Devil 6.7%
Yuengling 4.4%



Please ask your server about draft & seasonal selections