



CH FIELDS

craft kitchen

small plates

- Deviled Eggs *gf*
nest of three local farm eggs / candied bacon
hot honey \$11
- Buffalo Cauliflower *gf* 
tempura cauliflower florets / tangy buffalo
gorgonzola \$10
- Pear & Prosciutto Flatbread
fig & honey jam / roasted pear / crispy prosciutto
brie / arugula \$13
- Poutine *gf*
fresh cut fries / braised brisket
fresh mozzarella \$13
- Sea Salted Soft Pretzel 
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
- Mushroom & Gorgonzola Flatbread 
caramelized onion / arugula / balsamic reduction \$12

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 / roasted butternut squash / feta
pistachios / dried cranberries & golden raisins
cranberry vinaigrette \$11
- Wedge *gf*
crisp iceberg / amish-cut bacon
tomato / bleu cheese \$12
- Roasted Beets & Goat Cheese *gf* 
coffee roasted beets / goat cheese / candied walnuts
arugula & kale / balsamic reduction \$12
- Classic Caesar 
romaine / asiago / pan-fried croutons
caesar dressing \$10
- add ons
chicken \$6
salmon* \$10
shrimp \$8

mains

- NY Strip Steak*
hand-cut, 12 oz / cabernet compound butter
roasted fingerlings / broccolini \$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*
brown butter & sage risotto / orange maple glaze
roasted carrots / pistachio \$28
- Trout Parmesan
herb crumble / celery root puree / brussels sprouts
parmesan broth \$26
- Fusilli Mac & Cheese
braised brisket / smoked cheddar sauce / smoky bbq
crispy onion straws \$19
- Craft Kitchen Pasta 
butternut squash cream / white wine
wilted greens / roasted tomato \$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
- Chicken Cheddar Pear
grilled chicken breast / roasted pear / white cheddar
pear butter / arugula / toasted ciabatta \$14
- "Old School" Reuben
braised corned beef / swiss / sauerkraut
1000 island / marbled rye \$14
- It's A Wonderful Burger*
signature 1/2 lb. certified angus burger / lettuce
tomato / red onion / pickle / toasted kaiser roll \$15
- Craft Kitchen Grilled Cheese 
roasted tomato / red pepper jam
cheddar & provolone / rustic white \$12

See your server for our dessert selection

gf | gluten free

 | 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

Cranberry Mule

disobedient spirits vodka, fresh lemon cranberry shrub, crabbies ginger beer +copper mug

1875 Manhattan

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

Caramel Apple Crimsonopolitan

caramel vodka, spiced apple shrub, cointreau fresh lemon

Sutton's Pear Martini

vanilla vodka, st. germaine, simple syrup pear shrub, fresh pear slice

Limoncello Sage Gimlet

gin, wigle limoncello, sage simple syrup

Cinnamon Tequila Sour

silver tequila, cinnamon simple syrup, house sours

Gentleman's Fashioned

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

French 75

empress gin, prosecco, simple syrup, fresh lime

Coffeshouse

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

spiced apple shrub, simple syrup, ^{apple spritz} soda

cinnamon simple syrup, fresh orange & ^{sweet & spicy} lime

sage simple syrup, fresh lemon & sage, ^{lemon sage cooler} tonic

HUMP DAY

A every wednesday
P 4 - 6 pm
P \$2 off house wines
 by the glass
L \$2 off draft beer
E \$2 off craft cocktails
S 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

Clean Slate, Riesling - Germany 12/50
 Seaglass, Pinot Grigio - California 11/40
 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 12/46
 Decoy, Pinot Noir - Sonoma 16/64
 Alamos, Malbec - Argentina 12/45
 Doña Paula Estate, Malbec - Argentina 16/65
 Beringer Bros. Bourbon Barrel Aged Cabernet - Napa Valley 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

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%

Tröeg's Perpetual IPA, Imperial IPA - PA 7.5%
 Victory Prima Pils, Pilsner - PA 5.3%
 Voodoo Ranger IPA, American IPA - CO 7%

Check out the rotating selections from our favorite local breweries:

levity brewing co. & noble stain brewing co.