



# CH FIELDS

craft kitchen

## small plates

Tempura Cauliflower *gf*  
cauliflower florets / gorgonzola / ranch  
choice of tangy buffalo or scorpion sea salt \$9

Poutine  
braised beef / triple cooked fries  
fresh mozzarella \$12

Caprese Flatbread *gf*  
fresh burrata / local tomatoes / basil  
balsamic reduction / olive oil \$11

Sea Salted Soft Pretzel Sticks  
noble stein beer cheese / honey mustard \$11

Shrimp & Grits *gf*  
toasted grits / blackened shrimp / bacon  
soft egg / pan sauce \$15

## main

Bistro Filet \*  
grilled teres major / horseradish mushroom demi  
parmesan herb fries / asparagus \$25

Appalachia Meatloaf  
house ground beef & venison / bacon wrapped  
yukon gold smash / seasonal vegetable \$20

Chicken Thighs *gf*  
pan-roasted chicken thighs / velouté  
seasonal vegetables / yukon gold smash \$18

## soup & salad

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

French Onion Soup  
Classic house favorite \$7  
"served with scissors"

Roasted Beet Salad *gf*  
coffee roasted beets / gorgonzola  
toasted hazelnuts / sundried apricots  
lemon vinaigrette / balsamic reduction \$10

CH Fields Wedge *gf*  
crisp iceberg / bacon / gorgonzola crumble  
candied pecans / bleu cheese dressing \$14

Classic Caesar *gf*  
romaine / asiago / pan-fried croutons  
caesar dressing \$8

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

Grilled Pork Chop *gf*  
apple ginger chutney / pan-roasted yukon golds  
asparagus \$23

Oak Grove Salmon\*  
pesto / herb crumble / lemon risotto  
seasonal vegetable \$23

Craft Kitchen Pasta *gf*  
roasted red pepper cream / zucchini / squash  
fettucine \$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 / farm tomato / artisan greens  
honey sriracha aioli / toasted ciabatta \$12

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

French Onion Grilled Cheese *gf*  
swiss cheese / caramelized onion jam / marbled rye \$11

See your server for our dessert selection

*gf* | gluten free

*gf* | vegetarian

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



# the CRAFT bar

## *peach mule*

peach vodka, peach schnapps  
crabbies ginger beer +copper mug



## *1875 manhattan*

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

## *strawberry mojito*

rum, fresh strawberry, simple syrup, soda  
fresh lime & mint

## *cucumber lime gimlet*

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

## *pineapple jalapeño margarita*

silver tequila, pineapple juice  
fresh jalapeño

## *blueberry lemonade cooler*

disobedient spirits blueberry vodka  
lemonade, club soda & mint

## *gentleman's fashioned*

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

## *mixed berry bellini*

berry puree, prosecco, fresh mint

## *peanut butter martini*

disobedient spirits PB vodka,  
peanut butter 1/2 & 1/2, chocolate rimmed glass



## *wines by the glass*

- 5oz pour

*CH Fields house wines 8*

chardonnay • pinot grigio • moscato  
white zinfandel • cabernet sauvignon • merlot

### *white*

Mezzacorona, Pinot Grigio - Italy 9/36  
White Haven, Sauvignon Blanc - New Zealand 15/60  
Wente Morning Fog, Chardonnay - California 13/49  
Apothic, White Blend - California 9/36  
Chateau Ste. Michelle, Riesling - Washington 10/42

### *red*

Alamos, Malbec - Argentina 10/41  
Gnarly Head, Cabernet Sauvignon - California 11/44  
Love Noir, Pinot Noir - California 11/44  
Noble Vines "181", Merlot - California 10/42  
Penfolds Koonunga Hill, Shiraz Cabernet - Australia 12/54

### *sparkling & rose*

Edna Valley, Rose - California 10/41  
Cupcake, Prosecco - California 11/44

## our BREWS



Bell's Two Hearted Ale 7%  
Blue Moon 5.4%  
Lagunitas IPA 6.2%  
Sam Adams Seasonal (varies)  
Southern Tier 2X IPA 8.2%  
Stella Artois 5%  
White Claw 5%

Rotating selections from our favorite breweries:

Levity Brewing Co. - Indiana, PA  
Noble Stein Brewing Co. - Indiana, PA  
Hitchhiker Brewing Co. - Pittsburgh, PA  
New Trail Brewing Co. - Williamsport, PA  
Otto's Brewery - State College, PA  
Arsenal Cider House - Lawrenceville, PA