



SHARE PLATES

CHEFS BOARD | 17

assorted local meats and cheeses, ground mustard, sage infused honey, cranberry chutney, olives, Field & Fire focaccia

PRETZEL FLIGHT | 10

hop salt, everything, siracha honey beer cheese, ground mustard, buffalo bleu dipping sauces

ADD PRETZEL | 3

CRAB & CORN HUSHPUPPIES | 9

crab and corn hush puppy, sweet corn remoulade, jalapeno syrup

HUMMUS SPREAD | 12

roasted garlic hummus, assorted vegetables, house made pretzel crisps

BRUSSELS | 10

shaved almond, bacon & shallot, house made beer cheese

SMALL PLATES

SMOKED SALMON* | 16

goat cheese spread, baby arugula, capers, lemon zest, Field & Fire focaccia

MAC | 10

farmers cheese sauce, bacon, jalapeno, browned butter bread crumbs

DUTCH STAMPPOT | 6

garlic whipped golden potatoes, kale, bratwurst, shaved parmesan

SPRING SHRIMP | 12

white wine garlic honey glaze, microgreen and apple salad

SWEET PLATES

HOUSE COOKIES & CREAM | 7

SPICED CARROT CAKE | 7

DUTCH CHOCOLATE MOUSSE | 7

FULL PLATES

FISH & CHIPS* | 16

fresh walleye - flash fried tossed in herb garlic oil, hop salt fries, caper tartar

WAGYU SLIDERS* | 14

three wagyu sliders, white cheddar, fried shallot, garlic aioli, tomato, baby arugula, served with hop salt fries

PEAS AND CARROTS | 16

baby heirloom carrots, sugar snap peas, shaved rye with horseradish carrot coulis, sweet pea puree (vegan)

add chicken | 6

add cubed steak | 8

**Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.*

Please inform your server of any allergies or dietary restrictions.

Operating Hours

Sunday Rooftop Brunch - 11:00 am - 4:00 pm
Tuesday - Thursday: 4:00 pm - 10:00 pm
Friday - Saturday: 3:00 pm - Midnight

Postively Local

Farm Country Cheeses
Field and Fire Bakery
Tolmans Meats