



SHARE PLATES

CHEFS BOARD | 17

assorted local meats and cheeses, spicy mustard, sage infused honey, mediterranean olives, Field & Fire focaccia

PRETZEL FLIGHT | 10

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

ADD PRETZEL | 3

HUSHPUPPIES | 10

jalapeno, bacon & cheddar hushpuppies, cajun remoulade, jalapeno syrup

SAUSAGE FLIGHT | 17

blueberry chipotle, chorizo & verde sausages, fried plantains, mexican street corn, crispy potatoes

TEMPURA FRIED MUSHROOMS (VE) | 10

tempura fried Pebble Creek mushrooms, truffle oil, garlic aioli

SHARE PLATES

CHEESY GOUGERES | 12

savory choux pastry, gruyere bechamel

TRUFFLE BUTTER TERRINES | 13

layered and fried yukon gold potato, truffle butter, garlic aioli

SHAVED FILET POUTINE | 14

shaved filet, crispy fries, cognac crema, farmers cheese curds, pepper melange

CHICKEN LOLLIPOPS | 14

five habanero-brined fried drumsticks, peppadew glaze, ranch

SWEET PLATES

HOUSE COOKIES & CREAM | 7

SPICED CARROT CAKE | 7

DUTCH CHOCOLATE MOUSSE | 7

FULL PLATES

BEER BATTERED WALLEYE* | 15

locally sourced walleye, caper tarter sauce, french fries

WAGYU SLIDERS* | 14

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

PEAS AND CARROTS (VE) | 16

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

add chicken | 6

add walleye | 7

add filet tips | 9

SICILIAN SAMPLER | 16

angel hair pasta, red sauce, peppers & onions, meatballs with house blend of beef, veal & pork

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

Please inform your server of any allergies or dietary restrictions.

Operating Hours

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