



SHARE PLATES

CHEFS BOARD | 18

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

PAPAS RELLENAS (VE) | 11

stuffed potato croquette, lentils, zucchini, red onions, tomatoes, squash, avocado chimichurri

OLD FASHION BACON | 12

bourbon glazed bacon, oranges, arugula, luxardo cherry

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

KOREAN FRIED CHICKEN BAO | 14

Korean fried chicken, pickled vegetables, siracha aioli, steamed bun

SWEET PLATES

HOUSE COOKIES & CREAM | 7

SPICED CARROT CAKE | 7

CHOCOLATE WHOOPIE PIE | 7

SHARE PLATES

WAGYU SLIDERS* | 14

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

TEMPURA FRIED MUSHROOMS (VE) | 11

tempura fried Pebble Creek mushrooms, truffle oil, garlic aioli

ST. LOUIS STYLE RIBS | 17

st. louis style tender ribs, house-made bbq sauce, coleslaw

MUSSELS AND BACON BROTH | 14

PEI mussels, bacon lardons, onion, creamy bacon broth, jalapenos, toasted bread

**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

Monday - Thursday: 4:00 pm - 10:00 pm
Friday - Saturday: 3:00 pm - midnight

Postively Local

Farm Country Cheeses
Field and Fire Bakery
Tolmans Meats