



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

HUSHPUPIES | 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

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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

Ask your server about menu items that are cooked to order or served raw.

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

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