



STARTERS & SMALL PLATES

- STEAMED CLAMS \$13**
1 lb of Penn Cove clams steamed with beer, garlic, and chili butter served with grilled bread
- v GF TRUFFLE FRIES \$7**
Crispy fries tossed with black truffle salt and parsley served with a sambal blackberry ketchup and a preserved lemon aioli
- v MINI MAC & CHEESE \$9**
White cheddar cream sauce, cavatappi pasta topped with seasoned breadcrumbs
- GF FIELDS WINGS \$13**
6 Soy ginger marinated jumbo chicken wings tossed in choice of apricot hot mustard or a spicy sriracha butter sauce topped w/sesame seeds and scallions
- MEATBALLS & SAUCE \$9**
Lamb meatballs with a Sicilian red sauce, topped with parmesan and herbs served with garlic bread.
- PORK BELLY BAO \$9**
Three bao filled with spicy tamarind caramel glazed pork belly
- GF SPICY GREEN BEANS \$7**
Green beans sautéed with garlic, birdseye chiles and fish sauce caramel topped with crispy shallots and peanuts
- CHILE FRIES \$11**
Fries smothered in green chile stew, cotija, corn salsa and lime crema

SOUPS & SALADS

- GREEN CHILE STEW cup \$8 bowl \$13**
Hatch green chile pork stew topped with lime crema and corn salsa served with warm flour tortillas
- v PUMPKIN CHILI cup \$7 bowl \$12**
Sugar pumpkin, peppers, tomatillos, chickpeas, black beans, corn and spices topped with grated cheddar, sour cream, and spicy pepitas served with warm flour tortillas
- v QUINOA AND KALE SALAD \$14**
Kale, red quinoa, chickpeas, pickled cauliflower, avocado, cherry tomatoes, corn salsa, pickled egg, spicy pepitas, cumin yogurt dressing
- ★ GF STEAK SALAD \$16**
Sirloin steak grilled to medium rare served with mixed greens, danish blue cheese, balsamic onions and white wine vinaigrette
- CHICKEN CAESAR SALAD \$15**
Chopped romaine tossed with Caesar dressing, grilled chicken, parmesan and herbed bread crumbs
- GF THAI CHICKEN NOODLE SALAD \$16**
Thai inspired roasted chicken, green papaya & banana blossom salad, roasted peanuts, crispy shallots and glass noodles served with a spicy fish sauce dressing
~ substitute fried tofu by request

SANDWICHES AND LARGE PLATES

- ★ FIELDS BURGER \$16**
8 oz. Angus burger grilled to temp, white cheddar, bacon, zucchini relish, preserved lemon aioli, potato bun served w/fries (veggie burger available)
- BRISKET SANDWICH \$13**
Slow smoked brisket with Elysian Dragonstooth bbq and slaw on a potato bun served with french fries
- CARNITAS TORTA \$14**
Braised pork shoulder with guacamole, mango salsa, lime crema and shredded cabbage served on a torta roll served w/fries
- FISH TACOS \$15**
Pan seared rockfish served in choice of flour or corn tortilla topped with salsa verde, cotija, and lime crema served with rice and black beans
~ add guacamole \$3
- BRUTUS SMASH \$14**
Crispy fried chicken breast dressed with caesar dressing, shredded romaine and french fries all smashed in a hoagie roll
- v GRILLED CHEESE & TOMATO SOUP \$12**
House made creamy tomato soup served with a white cheddar and brie grilled cheese sandwich
- ★ BULGOGI RICE BOWL \$17**
Korean style bulgogi beef served with jasmine rice topped with a sunny side egg, scallions, pickled vegetables, kimchi, and a gochujang sauce
~ substitute fried tofu by request
- ★ KOREAN STREET TACO \$16**
Bulgogi beef, kimchi, lime crema, gochujang sauce, shredded cabbage and radish on a flour tortilla served with ginger rice and black beans
~ add guacamole \$3

SWEETS

- Chocolate Stout Cake \$8**
Chocolate cake made with Elysian Split Shot Stout served with salted caramel gelato
- Gelato / Sorbet \$5**
Your choice of salted caramel gelato or a seasonal sorbet

★ Consuming undercooked or raw food may cause illness Please inform your server of any severe food allergies I check per table for parties of 10 or more, 20% gratuity added