



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.
- GF PORK BELLY SKEWERS \$9**
Three skewers loaded with our spicy pork belly served with a hoisin dipping sauce, vermicelli noodles and pickled radish
- GF SPICY BRUSSEL SPROUTS \$8**
Brussel sprouts sautéed with garlic, birdseye chiles and fish sauce caramel topped with crispy shallots and peanuts
- GF CHILE FRIES \$11**
Fries smothered in green chile pork 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 THE GREEK \$15**
Falafel, olives, grape tomato, cucumber, mint, cilantro, dill, romaine, kale, olive oil, balsamic, and cumin yogurt topped with feta cheese. Served with pita.
- ★GF STEAK SALAD \$16**
Sirloin steak grilled to medium rare served with mixed greens, danish blue cheese, balsamic onions and white wine vinaigrette
- CRISPY CHICKEN NOODLE SALAD \$16**
Sambal fried chicken breast, green papaya & banana blossom salad, roasted peanuts, crispy shallots and glass noodles served with a spicy birds eye chile dressing
~ substitute savory tofu by request
- CHICKEN CAESAR SALAD \$15**
Chopped romaine tossed with Caesar dressing, grilled chicken, parmesan and herbed bread crumbs

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
- VEGAN THE FALAFEL BURGER \$14**
A falafel patty on ciabatta with tomato, icebox pickled cucumbers and red onions and a roasted garlic sauce. Served with fries.
- BRUTUS SMASH \$14**
Crispy fried chicken breast dressed with caesar dressing, shredded romaine and french fries all smashed in a ciabatta roll.
- BRISKET SANDWICH \$13**
Slow smoked brisket with Elysian Dragonstooth bbq and slaw on a potato bun served with french fries
- ★ 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
- v GRILLED CHEESE & TOMATO SOUP \$14**
House made creamy tomato soup served with a white cheddar-brie grilled cheese sandwich and a green salad
- ★ 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
- THE PIG NEWTON \$15**
Slow roasted Carlton Farms pork shoulder crusted with fennel and coriander served on ciabatta with arugula, a rosemary aioli and a fig jam served with a green salad.
- CARNITAS TACOS \$15**
Slowly braised pork shoulder on corn tortillas with mango salsa, shaved cabbage, cotija and lime crema. Served with rice and black beans.
- 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

★ 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