

Our tapas-style menu provides the option of enjoying light fare or a full meal. We encourage you to share as plates will not come out together!

GF = Gluten Free. DF = Dairy Free. VT = Vegetarian. VG = Vegan

Field

Haystack Arugula Salad VT/GF
Arugula, Cinnamon Sweet Potato, Toasted Seeds, Dried Cranberry,
Blue Cheese, Orange, Luxardo Cherry Drizzle, Maple-Dijon Vinaigrette ~18

Selection of New York Cheese VT
3 Local Artisan Cheeses, House Candied Nuts, Poached Pear,
Dried Fruit, Toasted Baguette ~26

Mushroom Orecchiette VG/DF
King Oyster Trumpet Mushroom, Shallot, Garlic, Thyme, Rosemary, Olive Oil,
Lemon, White Wine, Capers, Vegan Parmesan ~23

Sea

Sesame Encrusted Sushi Grade Tuna DF
Seaweed Salad, Pickled Ginger, Ponzu Pudding, Spicy Kewpie Mayo, Wasabi ~29

Seared Filet of Monk Fish
Yukon Potato, Leeks, Celery, Chorizo, Sage & Onion Green Oil ~26

Focaccia & Romesco DF
White Anchovy, Shallot, Olive, Herbes De Provence, Sun-dried Tomato,
Dutch Knuckle, Romesco Dip ~18

Land

Confit Chicken Wings GF/DF

Brined for 24 Hours, Slowly Poached in Duck Fat,
Served with Chipotle Aioli ~14

Charcuterie

Selection of Cured Meats, Sugar House Creamery Dutch Knuckle Cheese,
House Shallot Marmalade, Whole Grain Mustard, Toasted Baguette
Half ~12 Full ~24

Bacon Mac and Cheese

Sugar House Creamery Dutch Knuckle Cheese,
Meier's Artisan Cheese Curds, Kurobuta Bacon, Toasted Garlic Bread ~28
Without Bacon ~21 VT

Seared Tenderloin of Beef

Mushroom Risotto, Madeira Jus, Carrot, Fried Artichoke ~39

Roasted Quail

Parsnip Puree, Seasonal Vegetable, Brown Sugar Demi ~31

Escargot En Groute

White Wine, Black Garlic Parsley Butter, Flaky Puff Pastry ~21

Dessert

Friend Chips' Maple Cheesecake VT

Made with a Hint of Maple Syrup, Fruit Coulis ~14

Pumpkin Crumble

Pumpkin Filling, Oat Crumble, Maple Bourbon Ice Cream ~14

Friend Chips' Chocolate Torte VT/GF

Dark Chocolate Torte with House Made Caramel &
Sweet Chocolate Balsamic Glaze ~12