

small plates

Warm Olives

orange, chili, bay leaf

Roasted Nuts

Tap Root Fields hot pepper maple drizzle,
bourbon, chili thread

Fresh Baked Focaccia

cultured butter, black garlic salt, radish

Warm Vegetable Escabeche

seasonal vegetable, olive oil, herbs, lemon,
stracciatella cheese

Smoked Beet Tartar

pickled mustard seeds, shallots, capers, quail egg,
nigella seed yogurt, mint

Crudo

scallops, winter citrus, dashi, herbs

the garden

Fields Lettuces & Vinaigrette

local lettuces, seasonally inspired vinaigrette

Chicory Salad

pomegranate, walnuts, dates, honey vinaigrette

Harvest Salad

apples, pears, sesame walnut brittle, tahini green goddess

Roasted Sweet Potatoes

nigella seed yogurt, hazelnuts, herb salad

extras

Charred Greens

Grains

Polenta

for the table

Preserved Carrots

koji-preserved, amaranth grain, greens, local flowers

Fields Charcuterie Board

curated rotational cheeses and meats, pickled vegetables

Half Roasted Chicken

With Tap Root Fields Herb Butter

lovage, fennel, mixed cherry tomatoes, greens,
brown chicken jus

Grilled Bone-In Ribeye

42oz grass-fed beef, koji-aged, black garlic salt, yuzu kosho

mains

Charred Cabbage

smoked romesco, black garlic, pickled apples, puffed grains

Fields Burger

local grass-fed beef, NY cheddar, pickles, lettuce, aioli, fries

Louise's Fresh Pasta

chantrelle butter sauce, chives, wild local mushrooms,
pecorino, local flowers

Pork Tenderloin

Tap Root Fields polenta, fennel, local apples, pork neck jus

Crusted Tuna

bluefin tuna, honey'd turnips, saffron, warm olive tapenade

Halibut

fresh daily, warm potato salad, greens, lemon, capers

American Wagyu

8oz steak, radicchio, Tap Root Fields red onions,
plum demi-glace

Grilled Ribeye

thick cut, grass-fed beef, koji-aged, root vegetables, au poivre



Fields