

# patio + bar bites

## **French Fries**

smoked paprika, roasted garlic aioli

## **Roasted Nuts**

Tap Root hot pepper maple drizzle, bourbon, chili thread

## **Lettuces & Vinaigrette**

seasonal greens, carrot ribbons, tomatoes, cucumbers,  
red onion, local honey vinaigrette

## **Hummus & Pita**

fresh vegetable crudite, pizza pita

## **½ Dozen Oysters\***

on the half shell, blood orange mignonette

## **Margherita Pizza**

house-made tomato sauce, mozzarella, fresh basil

## **Pretzel Bites**

house pickled mustard seeds, local honey

## **Fresh Baked Focaccia**

cultured butter, black garlic salt, radish

## **Fields Charcuterie Board**

curated rotational cheeses and meats,  
crackers, cured olives

## **Burrata and Grilled Asparagus**

local purple and green asparagus, artichokes,  
lemon, sea salt, dill herb oil

## **Smashed Sliders**

black garlic aioli, caramelized onions, NY white cheddar

## **Shrimp Cocktail**

house cocktail sauce, mustard aioli, lemon

## **Charred Chicken or Cauliflower Wings**

salt and pepper, yuzu kosho aioli

## **Caviar**

fields crispy chips, crème fraîche, chives

*Tsar Golden Reserve | Zeroe (VG)*

*Please notify us of any food allergies.*

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