

small plates

Warm Olives

orange, chili, bay leaf

Roasted Nuts

Tap Root Fields hot maple drizzle, bourbon, chili thread

Fresh Baked Focaccia

cultured butter, black garlic salt, radish

Warm Vegetable Escabeche

seasonal vegetable, olive oil, herbs, lemon, stracciatella

Fields Charcuterie Board

curated rotational cheese and meats,
local honeycomb, pickled vegetables

Half Dozen Oysters* MK

rotating varieties, served on the half shell
blood orange mignonette

Grilled Octopus

smoked paprika aioli, salt potatoes, lemon

the garden

Harvest Salad

green lettuces, chicories, local apples and pears,
dates, NY maple vinaigrette

Lettuces & Vinaigrette

seasonal greens, carrot ribbons, tomatoes, cucumbers,
red onion, local honey vinaigrette
add chicken | shrimp | salmon | steak

Marinated Beets

toasted pecans, citrus segments, whipped ricotta,
sourdough crumble

Roasted Sweet Potatoes

nigella seed yogurt, hazelnuts, herb salad

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

Please notify your server of any food allergies.

signatures

Charred Cabbage

local pickled apples, smoked tahini, urfa crispy spice chips

Preserved Carrots

koji-preserved, amaranth grain, greens, local flowers

Fields Burger

local grass-fed beef, NY cheddar, pickles, lettuce,
black garlic aioli, house brioche bun, seasoned fries

Salmon*

local mushroom ragout, celery root puree, pickled apples,
black garlic beurre blanc

Half Roasted Chicken With Tap Root Fields Herb Butter

blistered grapes, braised leeks, fennel, brown chicken jus,
pickled concord grapes

Lou's Fresh Pasta

red kuri squash, sage brown butter, local squashes,
amaretto crunch
add chicken | shrimp | salmon | steak

Duck Breast*

charred cippolini onions, figs, crispy leg,
tawny port wine reduction

Scallops*

pomegranate gastrique, persimmons, red vein sorrel

Local Grass-Fed Beef*

choice of cut, koji-aged, sunchoke puree, caper demi

8oz Hanger

16oz Grilled Ribeye

12oz Dry-Aged Waygu NY Strip

Grilled Bone-In Ribeye*

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

extras

Charred Local Beans
Mushroom Medley

French Fries
Popcorn Polenta

fields