



Field & Note

EXECUTIVE CHEF: MIKEY MILLER



Lunch Menu



TO BEGIN

House Ricotta 20
Roasted Grapes • Pickled Peach • Black Pepper Honey
• Fresh Herbs • House Focaccia

Roasted Kabocha Squash 17
House Ricotta • Sage • Pomegranate Molasses • Pepitas

Hummus 12
Roasted Red Pepper Olive Oil • Crudit 

Crispy Sunchokes 13
Lemon Aioli • Herbs • Pecorino

GARDEN

Charred Little Gem 15
Preserved Lemon Caesar • Garlic-Sage Breadcrumbs
• Pecorino Romano

Chicory & Date 16
Dates • Apple • Fennel • Celery • Blue Cheese
• Burnt Lemon Vinaigrette • Crispy Shallot

TO BEGIN

Smashburger 19
Double Patty • American Cheese • Pickle • Lettuce
• Burger Sauce

Chicken Salad 17
Challah • Garlic Aioli • Pickled Shallot • Arugula • Celery

Country Ham & Comt  Melt 18
House Focaccia • Comt  Mornay • Onion Jam

Chicken Parm 19
Mozzarella • Pomodoro Sauce • Oregano Chili Oil

Grilled Cheese 16
Challah Deli Loaf • Gruy re • Fig Jam • Bacon Jam • Apple

SIDES

Fries 6

Cup of Soup 6



SEASONAL INGREDIENTS,



LASTING IMPRESSIONS.

