



Here at Field to Fork we cultivate relationships with local artisan producers while employing a “made from scratch cooking” technique to create the freshest, most flavorful meal possible. Our goal is shortening the distance from the field to your fork.

## SAVORY

<b>BREAKFAST BURRITO</b>	18
chorizo, poblano rice, potato hash, two eggs, queso blanco, fresh salsa verde, cilantro lime crema	
<b>ASPARAGUS FRITTATA</b>	16
asparagus, roasted cherry tomatoes, basil, english peas, three eggs, goat cheese, roasted sunflower seeds, frisee salad	
<b>CHEF'S OMELET</b>	16
ask your server for today's omelet	
<b>PAIR O'EGGS</b>	13
two eggs, choice of meat & toast	
<b>QUICHÉ &amp; TWO</b>	16
quiché of the day with a salad and soup	
<b>THE FORK BENEDICT</b>	16
two poached eggs, ham, pretzel roll, herb cheese sauce, greens	
<b>AVOCADO TOAST &amp; POACHED EGGS</b>	16
HOUSE-MADE SALMON LOX + 6 dinkelbrøt toast, avocado, dijon aioli, radish, red onion, sprouts, two poached eggs	
<b>SUNRISE SANDWICH</b>	11
widmers's cheddar, scrambled egg, house-made krankie's biscuit & choice of meat	
<b>HUEVOS RANCHEROS</b>	14
AVOCADO + 3 tostada, refried beans, queso, pico de gallo, cilantro lime crema, two sunny side up eggs	
<b>PASTRAMI HASH</b>	16
house made pastrami, yukon gold potatoes, leeks, green garlic, pepper medley, fresno chili aioli, two sunny side up eggs	
<b>SHEBOYGAN BREAKFAST</b>	18
chicken bratwurst, roasted local tomatoes, roasted mushroom mix, refried beans, toast, choice of two eggs	

## SWEET

<b>FRENCH TOAST</b>	14
bruleed stefano's italian bread, sorghum maple syrup, orange butter	
<b>BELGIAN WAFFLE</b>	14
belgian waffle, berries, powdered sugar, dulce de leche, sorghum maple syrup	
<b>FORK PANCAKES</b>	12
BLUEBERRIES + 2 two buttermilk pancakes, orange butter, sorghum maple syrup	

## SNACKS

<b>CHEESE CURDS</b>	10
local curds, green goddess dressing	
<b>HAND CUT FRENCH FRIES</b>	4
<b>CHILI CHEESE FRIES</b>	6

## SANDWICHES

<b>CLASSIC BURGER</b>	13
BACON + 3   EGG + 2 6oz local grass-fed beef, widmer's cheddar cheese, parker house roll	
<b>WALNUT BURGER</b>	14
trempealeau walnut patty, alpine cheese, roasted pepper, mustard horseradish aioli, parker house roll	
<b>GRILLED CHICKEN</b>	14
AVOCADO + 3 havarti cheese, bacon, pickled fresno chili aioli, lettuce, tomato, parker house roll	
<b>CHICKEN QUESADILLA</b>	17
latin spices, peppers, onions, quesadilla cheese, cilantro, cilantro lime crema, salsa verde	
<b>CAULIFLOWER MELT</b>	13
roasted cauliflower, riclette cheese, honey, tart apple, curry aioli	

## SOUPS & SALADS

<b>FORK CHILI</b>	CUP 7   BOWL 9
<b>CHICKEN &amp; WILD RICE</b>	CUP 5   BOWL 8
<b>SOUP OF THE DAY</b>	CUP 5   BOWL 8
<b>FARMER'S SALAD</b>	9
CHICKEN + 6 mixed greens, radish, pickled red onion, tomato, cucumber, snap peas, green goddess vinaigrette	
<b>SPRING COBB SALAD</b>	15
local greens, gorgonzola, egg, sugar snap peas, ham, chickpeas, watermelon radish, asparagus, blue cheese dressing, sunflower seeds	
<b>MAPLE SORGHUM CHICKEN SALAD</b>	18
mixed greens, glazed chicken thigh, pickled beets, goat cheese, almonds, fennel, balsamic vinaigrette	

## SIDES

<b>EGG</b>	2
<b>BACON</b>	5
<b>HAM</b>	5
<b>BREAKFAST SAUSAGE</b>	5
PORK   CHICKEN	
<b>CHORIZO</b>	5
<b>VEGAN CHORIZO</b>	7
<b>VEGETABLE HASH</b>	7
<b>SEASONAL FRUIT</b>	7
<b>AVOCADO</b>	3
<b>TOAST</b>	4
RUSTIC WHITE   WHOLE WHEAT	

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness  
we cannot guarantee a 100% gluten-free environment for guests who are required to avoid gluten due to a medical condition

511 SOUTH 8TH STREET | SHEBOYGAN, WI 53081 | 920.694.0322 | OPEN MONDAY - SATURDAY 7:00AM - 3:00PM