



Field to Fork -BREAKFAST-

Serving 7am-3pm Mon-Sat

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

Steak & Egg Burrito – 19

Grass-fed beef, lime rice, black beans, avocado, topped with queso blanco, cilantro lime crema & salsa verde

Mushroom Frittata – 16

Mixed mushrooms, summer squash, zucchini, truffle cheese, three eggs & frisee salad

Chef's Omelet – 16

Three egg omelet with smoked pork jowl, spinach, cherry tomatoes, feta cheese served with toast

Pair O' Eggs – 13

Two eggs, choice of meat & toast

F2F Benedict – 16

Two poached eggs, ham, sprouted grain muffin, herb cheese sauce & greens

Avocado Toast & Poached Eggs – 16

Dinkelbrot toast topped with avocado, Dijon aioli, radish, pickled red onion, sprouts & two poached eggs
Add house-made salmon lox – 6

Sunrise Sandwich – 11

Cheddar cheese, one scrambled egg, house-made Krankie's biscuit & choice of meat

Huevos Rancheros – 15

Two tostadas, refried beans, avocado, quesadilla cheese, pico de gallo, cilantro lime crema & two sunny side up eggs

Savory Polenta Bowl – 16

Local polenta, chicken sausage, roasted tomatoes, herb-roasted mushrooms & two sunny side up eggs

Tico (c.2007) – 15

A Costa Rican favorite! Two eggs, lime rice, black beans, queso blanco & salsa verde
Add chorizo - 5
Add avocado- 2

Quiche and Greens – 11

Quiche tart of the day served with a side salad

Steak and Eggs – 22

6 oz butcher's choice steak, potato veggie hash, grilled green onion, rancho salsa, and two eggs

Sweet

French Toast – 14

Bruleed Stefano's Italian bread, sorghum maple syrup & orange butter

Belgian Waffle – 14

Belgian waffle, berries, powdered sugar, topped with Dulce de Leche & sorghum maple syrup

F2F Pancakes – 12

Two buckwheat buttermilk pancakes, orange butter & sorghum maple syrup
Add blueberries - 2

Seasonal Pancakes – 14

Two buckwheat buttermilk pancakes with strawberry compote, pistachos & brandy whipped cream

Sides

Egg – 2

Bacon – 5

Ham – 5

Breakfast Pork Sausage – 5

Breakfast Chicken Sausage – 5

Chorizo Sausage – 5

Vegan Chorizo – 7

Potato Veggie Hash – 7

Seasonal Fresh Fruit – 7

Avocado – 2

Toast (rustic white or whole wheat) – 4

*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



Field to Fork - LUNCH -

Serving 11am-3pm Mon-Sat

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.

Snacks, Soups & Greens

French Fries – 4

Sweet Potato Fries – 4

F2F Chili – cup 7 bowl 9

Chicken Dumpling – cup 5 bowl 8

Soup of the Day – cup 5 bowl 8

Cheese Curds – 10

Hand breaded local curds & tarragon ranch

Quiche & Two – 16

Quiche of the day, side salad & a cup of soup

Vegan Bowl – 13

Summer squash, quinoa, kale, chick peas, avocado, roasted pepitas, sprouts, curry coconut dressing & maple soy curls

Farmer's Salad – 9

Mixed greens, radish, pickled red onion, cucumber, tomato, carrot & asian vinaigrette
Add chicken 6

Summer Cobb Salad – 15

Romaine, hard boiled egg, radish, ham, feta, red onion, cucumber, tomato, summer squash, roasted pepitas & tarragon ranch

F2F Salad – 14

Spinach, strawberries, cucumber, red onion, walnut, goat cheese, crispy prosciutto, and balsamic vinaigrette

Maple Soy Roasted Chicken Salad – 18

Mixed greens, glazed chicken thigh, green onion, carrot, peas, bok choy, edamame, sesame seeds & asian vinaigrette

Sandwiches

Classic Burger – 13

6 oz grass-fed beef patty & cheddar cheese on a Parker House roll
Add bacon - 3

Chef's Burger – 16

6 oz grass-fed beef patty, fire roasted poblano, pepper jack cheese, tortilla strips on a Parker house roll

Bison Burger – 16

Local bison patty, bacon-onion chutney, Taleggio cheese on a Parker House roll

Walnut Burger – 14

Trempealeau Walnut patty, Alpine cheese, roasted peppers, mustard horseradish aioli on a Parker House roll

Grilled Chicken – 15

Grilled chicken breast, Havarti cheese, bacon, pickled fresno chili aioli, avocado, lettuce & tomato on a Parker House roll

Vegan Wrap – 12

Roasted pepper hummus, spinach, carrots, tomato, cucumber, summer squash, radish, and avocado

F2F Club – 15

House smoked turkey, ham & bacon, tomato garlic aioli, avocado, tomato & dressed arugula on rustic white bread

Chicken Quesadilla – 17

Latin spiced chicken, peppers, onions, quesadilla cheese, cilantro, cilantro lime crema & salsa verde

Alambre Tacos – 17

3 tacos with corn tortillas, peppers, onions, ham, chorizo, steak, bacon, quesadilla cheese, cilantro, salsa verde

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511 South 8th Street Sheboygan, WI 53081 | 920.694.0322 | Open Mon-Sat 7am-3pm

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