



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 – 18

Local grass-fed beef, lime rice, black beans, roasted peppers, topped with queso blanco, cilantro lime crema & salsa verde

Mushroom Frittata – 16

Mixed mushrooms, shredded brussel sprouts, leeks, truffle cheese, three eggs & frisee salad

Chef's Omelet – 16

Three egg omelet with chorizo, roasted peppers, caramelized onions, topped with queso blanco 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

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

Huevos Rancheros – 14

Two tostadas, refried beans, quesadilla cheese, pico de gallo, cilantro lime crema & two sunny side up eggs
Add avocado- 3

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- 3

Quiche and Greens – 11

Quiche tart of the day served with a side salad

Steak and Eggs – 22

Local 6 oz butcher's choice steak, potato veggie hash, grilled green onion, ranchero 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 buttermilk pancakes, orange butter & sorghum maple syrup
Add blueberries - 2

Seasonal Waffle – 15

Belgian waffle with apple butter, walnuts, brandy whipped cream, Dulce de Leche, orange butter & sorghum maple syrup

Oatmeal – 12

Organic rolled oats, brown sugar, sassy cow milk.
Topped with house-made granola, fruit & sorghum maple syrup

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 – 3

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 – 14
Quinoa, squash, shredded brussel sprouts, chickpeas, 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

Fall Cobb Salad – 15
Romaine, squash, pear, ham, brie, red onion, cucumber, tomato, roasted pepitas, & tarragon ranch

F2F Salad – 14
Mixed greens, blue cheese, apples, house lardons, toasted walnuts, & blue cheese dressing

Maple Sorghum Glazed Chicken Salad – 18
Mixed greens, glazed chicken thigh, pickled beets, goat cheese, almonds, fennel, & balsamic vinaigrette

Vegan Wrap – 13
Roasted pepper hummus, spinach, carrots, tomato, cucumber, shredded brussel sprouts, radish, and avocado

Sandwiches

Classic Burger – 13
Local 6 oz grass-fed beef patty & Widmer's cheddar cheese on a Parker House roll
Add bacon - 3
Add egg - 2

Chef's Burger – 16
Local 6 oz grass-fed beef patty, mixed mushrooms, truffle cheese, & egg 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 – 14
Grilled chicken breast, Havarti cheese, bacon, pickled fresno chili aioli, lettuce & tomato on a Parker House roll
Add avocado- 3

F2F Club – 14
House smoked turkey, ham & bacon, tomato garlic aioli, tomato & dressed arugula on house rustic white bread
Add avocado- 3

Chicken Quesadilla – 17
Latin spiced chicken, peppers, onions, quesadilla cheese, cilantro, cilantro lime crema & salsa verde

Tacos Al Pastor – 15
3 corn tortillas filled with marinated pork, pineapple, onion, cilantro & salsa roja

*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