

# thefieldbistro

GLOBAL GOURMET FLAVOR

The Field Bistro features locally grown or produced products, prepared and served to order in an open kitchen format. Seasonality of ingredients provide guests with unique regional and international menu and beverage selections, showcasing the bounty of the region as well as local farms & purveyors. We also welcome you to try one of our locally brewed craft beers, or a glass of wine, at The Bistro Bar!

## Burgers & Hot Sandwiches

**Big Shoulders Burger\* \$9.95**  
Pasture-raised CDK Angus (Lena, IL) beef patty, Wisconsin aged cheddar, sesame seed roll

**Turkey Burger\* \$8.50**  
Lean ground turkey, cheddar jack cheese, chipotle aioli house made pico de gallo, on a sesame seed roll

*Add bacon, sautéed mushrooms or grilled onions for \$1*

**Turkey Bacon Sourdough \$8.00**  
Roasted turkey, applewood bacon, dill havarti, roasted garlic aioli, marinated tomato, baby arugula

## Gourmet Sausages

*Locally made fresh sausage served on artisan bread*

**Vegan Dog \$6.00**  
Kimchi slaw, pickled ginger

**Duck Sausage \$7.00**  
Apple fennel compote, whole grain mustard

**Chorizo Sausage \$7.00**  
Corn and black bean salsa, chipotle aioli, fresh jalapeno

**1/4 Pound Bratwurst \$6.00**  
Tooth and Claw beer onions



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

## Salads

**Chicago Chop \$8.00**  
Iceberg lettuce, salami, tomato, onions, provolone cheese, cucumbers, peas, bacon, house-made sweet mustard vinaigrette

**Classic Caesar \$6.50**   
Romaine lettuce, parmesan cheese, Caesar dressing, and herb croutons

**Miriam's Pulled Chicken \$8.50**  
Mixed greens, topped with pulled chicken, black beans, tomatoes, jicama, roasted Poblano chilies, roasted corn, and Poblano house dressing, topped with crispy fried tortilla strips

**Build your Own \$7.25**   
Your choice of Greens: Romaine, iceberg or mixed greens

Toppings: tomato, red onion, cucumber, bell pepper, carrots, peas, bacon, cheddar cheese, parmesan cheese, herb croutons, crisp tortillas, roasted corn, jicama

Proteins: Miller Farms Chicken or Tuna Salad (add \$3)

**Seasonal Soups**   
*Soups made from scratch daily*

**Cup \$3.25**  
**Bowl \$5.50**  
**House-baked bread bowl \$6.50**

## Bistro Barbecue

**Braised Pork Shoulder Sandwich \$8.00**  
House made, 16 hour braised pork shoulder served on a gourmet bun

**Slow n Low Beef Brisket Sandwich \$10.00**  
All beef brisket, slow cooked in house, served on a gourmet bun

**Barbecue Tempeh Sandwich \$8.00**  
Tempeh simmered in a house barbecue sauce, served on a gourmet bun

**Smoked Gouda Mac n Cheese \$4.00** 

**BBQ Beans \$3.00** 

## Sauces

Original/Spicy/Carolina

**Bavarian Pretzel \$7.00**  
Served with house made Tooth and Claw beer cheese

Stop by the Bistro Bar for exclusive museum beers, local and imported wines, freshly crafted coffee drinks, and locally procured cheese and charcuterie plates!

Don't forget to try an ice cold pint or a frosty bottle of our Museum Exclusive brew: **Tooth & Claw** Named after our very own **T.rex SUE**

