



Happy Hour

Tuesday-Friday 3-5:00pm

\$3 Options

- Field Fries
- Fruit Cup
- Soup of the Day
- Latte
- Beer

\$5 Options

Kai's Peanut Butter Banana Toast VG

a brown sugar and banana mash paired with peanut butter on toasted brioche topped with dried cranberries and a spiced honey drizzle

Loaded Field Fries GF

our seasoned home fries topped with bacon, shredded cheddar, smoky aioli, and scallions

House Wine (make it a bottle for \$20)

your choice between our house red or white wine, ask a server for details!

\$10 Options

Chickpea Wrap VG (contains nuts)

house made chickpea salad, lettuce, onion, and smoky aioli in a spinach flour tortilla with your choice of side

Classic Burger

two Ohio grass fed beef patties with tomato, onion, garlic pickles, lettuce, cheddar, and aioli on a pretzel bun served with your choice of side

Balsamic Salad VG GF

fresh strawberries, smoked almonds, candied bacon bits, and goat cheese with a balsamic dressing

*add salmon \$6

Avocado Toast

mashed avocado, cured salmon, capers, and pickled red onion on focaccia

*add an over easy egg \$2

Watershed Old Fashioned

perfectly blended and bottled by our friends at Watershedi Distillery

Alexej Jawlensky, Schokko with a Red Hat, 1909. Oil on board. Gift of Howard D. and Babbette L. Sirak, the Donors to the Campaign for Enduring Excellence, and the Derby Fund.

