



# KITCHEN

## STARTERS

<b>HOUSE HUMMUS</b> <span>VG</span>	10
house pita   veggie crudite	
<b>CALAMARI</b> <span>GF</span>	14
pickled veggies   scallion   honey chili	
<b>CRISPY BRUSSELS</b> <span>GF VG</span>	12
scallion vinaigrette   toasted walnuts   fried capers   pickled fresno	
<b>MEATBALLS</b>	12
beef & pork   house tomato sauce   lemon-herb whipped ricotta   basil   grilled baguette	
<b>SPINACH &amp; ARTICHOKE DIP</b> <span>V</span>	13
parmesan   house pita	
<b>CAULIFLOWER BITES</b> <span>GF V</span>	12
sauce options: sweet thai   buffalo   garlic parm   ohio maple bbq   citrus ponzu   lemon pepper rub   caribbean jerk rub	
<b>CHICKEN WINGS</b> <span>GF</span>	12
sauce options: sweet thai   buffalo   garlic parm   ohio maple bbq   citrus ponzu   lemon pepper rub   caribbean jerk rub	
<b>ANTIPASTO</b>	12
green & kalamata olives   artichoke   banana pepper   sundried tomato   giardiniera   salami   pepperoni   ciliegine mozzarella   red wine dijon vinaigrette	
<b>CHIPS &amp; SALSA</b> <span>GF VG</span>	12
crispy taro chips   house pico de gallo*	
<i>*make it spicy! add citrus poached shrimp \$4</i>	

## LETTUCE LOVE

all salads are served with our house-made bagel

add to any salad: grilled chicken 5   salmon 6   flank steak 8   crispy chicken 5   poached shrimp 6   turkey off the bone 4	
<i>all of our dressings are house-made / add extra dressing .50</i>	
<b>FRENCH KISS</b> <span>GF V</span>	14
mixed greens   caramelized pears   fresh berries   crumbled goat cheese   balsamic vinaigrette	
<b>CAESAR</b>	13
romaine   cherry tomato   house-made crouton   classic caesar	
<b>THE WEDGE</b> <span>GF</span>	14
iceberg   crumbled bleu cheese   bacon   tomato   pickled red onion   bleu cheese dressing	
<b>THE "ORIGINAL" PEWTER MUG</b> <span>GF</span>	17
chopped iceberg   smoked turkey "ham"   turkey   swiss   tomato   house garlic vinaigrette	
<i>sub turkey-off-the-bone \$2</i>	
<b>MEDITERRANEAN</b> <span>GF V</span>	14
mixed greens   tomato   cheddar   feta   kalamata olive   pickled red onion   red wine vinaigrette	
<b>SOM SALAD</b> <span>GF V</span>	13
mixed greens   tomato   cucumber   mozzarella-provolone blend   balsamic vinaigrette	
<b>FLANK SINATRA</b> <span>GF</span>	19
char-grilled flank steak   mixed greens   shredded mozzarella   black olives   cucumber   cherry tomato   pickled red onion   balsamic vinaigrette	
<b>CRISPY CLUB</b>	18
mixed greens   crispy chicken   shredded cheddar   chopped egg   tomato   bacon   buttermilk ranch	

## SOUP

<b>FRENCH ONION</b>	9
classic broth   caramelized onion   crouton   swiss	
<b>SOUP DU JOUR</b>	MP

## STONE-FIRE PIZZA

sub for GF dough (small only) \$2

	SMALL	LARGE
<b>MARGHERITA</b> <span>V</span>	15	20
house tomato sauce   fresh mozzarella   cherry tomato   basil   romano		
<b>TRADITIONAL</b>	14	19
house tomato sauce   shredded mozzarella-provolone blend   romano		
<b>SPESSO</b>	19	24
house tomato sauce   house-made sausage   meatballs   pepperoni   shredded mozzarella-provolone blend   chili-infused honey   romano		
<b>PIEDI NUDI</b>	18	24
herb-infused olive oil   roasted red pepper   artichoke hearts   mushrooms   spinach   caramelized onion   shredded mozzarella-provolone blend   romano		
<b>BIANCO</b>	17	21
herb-infused olive oil   garlic   fresh mozzarella   lemon-herb ricotta   romano		
<b>56 FORAGE</b>	16	20
herb-infused olive oil   wild mushroom   roasted fennel   spinach   burrata   shredded mozzarella-provolone blend   mixed-nut chili honey		
<b>BBQ PORK</b>	19	24
house bbq sauce   slow braised pulled pork   cheddar-mozzarella blend   banana pepper   red onion   buttermilk ranch drizzle		
<b>BUFFALO CHICKEN</b>	19	24
house buffalo sauce   crispy chicken   mozzarella-cheddar blend   scallion   buttermilk ranch drizzle		
<b>BUILD YOUR OWN</b>	2/EA	3/EA
start with our traditional pizza		
toppings: pepperoni   house-made sausage   meatball   bacon   heirloom tomato   onion   spinach   mushroom   egg   banana pepper   black olive   extra cheese   vegan cheese		
additional toppings: grilled chicken   flank steak   crispy chicken   braised pulled pork	4/EA	5/EA



consumer advisory: consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illness. the following major food allergens are used as ingredients in our kitchen: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, sesame. please alert your server if you have special dietary requirements.



H A N D H E L D S

All handhelds are served with our house fresh-cut fries. (Subtitute fries for a side Field Green salad \$3)  
Substitute Gluten Free bun \$2

<b>SALMON AVOCADO</b>	18
grilled salmon   cherry tomato   mixed greens   sweet lime aioli   avocado spread   served open faced on house focaccia	
<b>PHILLY STEAK</b>	19
char-grilled flank steak   roasted mushrooms   roasted peppers   caramelized onion   spicy aioli   house-made cheese sauce	
<b>THE LOVE BIRD</b>	18
grilled chicken breast   swiss   fried brussels   house-made tomato jam   mixed greens   aioli   brioche bun	
<b>BANH MI BIRD</b>	19
brined crispy chicken   pickled vegetable   cilantro   japanese mayo   sriracha agave   baguette	
<b>VEGAN BANH MI</b> <span>ve</span>	18
house blend of quinoa, legumes, brown rice   pickled vegetable   cilantro   vegan tofu aioli   sriracha agave   baguette	
<b>SALMON BURGER</b>	18
baked salmon patty   lettuce   tomato   red onion   tomato jam aioli   focaccia	
<b>CLASSIC 56 BURGER</b>	14
half pound beef patty   lettuce   tomato   56 sauce   brioche bun	
<i>add cheese: swiss, american, cheddar, or smoked mozzarella \$1</i>	
<b>DOUBLE CHEESEBURGER SUPREME</b>	18
two 4oz smash burgers   double american cheese   grilled onion   lettuce   tomato   pickles   56 sauce   brioche bun	
<b>VEGGIE BURGER</b> <span>ve</span>	16
house-made blend of quinoa, legumes, & brown rice   avocado spread   mixed greens   house tomato jam   house focaccia	
<b>HAWAIIAN "5-6"</b>	18
pineapple braised pulled pork   sweet pico slaw   brioche bun	

E N T R E E S

Add side Field Green salad \$4.95

<b>ASIAN VEGETABLE STIR FRY</b> <span>gf</span>	22
organic brown rice   bok choy   broccolini   peppers   onions   snow peas   water chestnuts   carrot   cabbage   citrus ponzu sauce	
optional add-ins: crispy cauliflower 2   popcorn chicken 4   shrimp 5   beef tips 6	
<b>PAN SEARED SALMON</b> <span>gf</span>	28
citrus almond rice with ginger, garlic, fresno, dried cranberry   steamed broccolini   ginger honey glaze	
<b>GRILLED RAINBOW TROUT</b> <span>gf</span>	28
spinach-rice saute   roasted brussels sprouts   citrus brown butter   walnut brittle	
<b>GRILLED PORK CHOP</b> <span>gf</span>	28
12 oz thick cut chop   berry bbq glaze   crispy smashed redskin potatoes   apple fennel slaw	
<b>STEAK FRITES</b> <span>gf</span>	35
12 oz grilled strip   cajun-garlic compound butter   house fries   malt vinegar aioli	
<b>GRILLED CHICKEN</b> <span>gf</span>	22
lemon-thyme white wine au jus   crispy smashed redskins   vegetable of the day	
<b>BLACKENED SHRIMP LINGUINI</b>	26
lemon cream   tomato   baby spinach   broccolini	

S I D E S

<b>FRESH-CUT HOUSE FRIES   MALT VINEGAR AIOLI</b> 6 <span>gf</span> <span>v</span>	<b>ROASTED BRUSSELS SPROUTS</b> 8 <span>gf</span> <span>ve</span>
<b>CRISPY SMASHED REDSKINS</b> 6 <span>gf</span> <span>ve</span>	<b>STIR FRY VEGETABLES</b> 8 <span>gf</span> <span>ve</span>
<b>ROASTED CAULIFLOWER</b> 8 <span>gf</span> <span>ve</span>	<b>BROCCOLINI</b> 8 <span>gf</span> <span>ve</span>
	<b>CITRUS ALMOND RICE</b> 7 <span>gf</span> <span>ve</span>

GLUTEN FREE gf

VEGETARIAN v

VEGAN ve