

The Menu

SOUPS

All soups served with a sweet yeast roll.
Available with gluten-free roll, add \$1.

Tomato Bisque V or Soup du Jour

Cup \$5 Bowl \$6

THE COMBINATION \$12

Choose two of the following:

- Half Sandwich (excludes The Burger)
- or Cup of Soup
- or Half Newfields Salad

SALADS

All salads served with a sweet yeast roll.
Available with gluten free roll, add \$1.

Chicken Caesar \$13

Herb grilled chicken, romaine lettuce, shaved parmesan, grape tomatoes, pesto marinated artichokes, kalamata olives, herb croutons, caesar dressing

Seasonal GF \$14

Herb grilled chicken, mixed greens, goat cheese, roasted butternut squash, pomegranate seeds, candied walnuts, lemon thyme vinaigrette

Chinoiserie Salmon DF \$15

Sweet chili glazed salmon, napa cabbage slaw, red peppers, spring onions, crispy wontons, spicy peanuts, peanut ginger dressing

Farro Turkey \$14

Rosemary roasted turkey breast, artisan hearts of romaine, farro, dill havarti, cardamom roasted carrots, dried cranberries, brown sugar candied pecans, maple dijon vinaigrette

Newfields Vg DF GF \$8

Mixed greens, arugula, pears, balsamic glazed beets, fall spiced pepitas, roasted shallot citrus vinaigrette

- Add avocado \$3
- Add applewood smoked bacon \$3
- Add herb grilled chicken \$4
- Add miso marinated tofu \$5
- Add seared salmon \$6

Access Pass holders are welcomed to take advantage of an exclusive offer.
Accessibility needs? Our team is here to help.

SANDWICHES

Available on gluten-free bread, add \$2.

Club \$14

Roasted turkey, ham, applewood smoked bacon, swiss cheese, leaf lettuce, tomato, roasted garlic aioli, toasted wheatberry bread

Cherry Apple Walnut Chicken Salad \$12

Roasted chicken breast, dried cherries, red apples, walnuts, celery, onions, leaf lettuce, toasted wheatberry bread

BLT \$12

Applewood smoked bacon, leaf lettuce, tomato, roasted garlic aioli, toasted wheatberry bread

Butternut Squash Flatbread Vg DF \$13

Available with GF cauliflower crust add \$2.
Butternut squash hummus, caramelized onions, cardamon roasted carrots, dried cranberries, arugula, pomegranate reduction

Miso Tofu Vegan Wrap Vg DF \$12

Miso marinated tofu, arugula, apple fennel slaw, cucumbers, roasted red peppers, walnut arugula pesto, tomato basil wrap

Open-faced Spinach Artichoke Melt v \$12

Spinach artichoke spread, swiss cheese, roasted tomatoes, toasted sourdough bread

Balsamic Fig Chicken \$14

White balsamic grilled chicken breast, goat cheese, fig jam, caramelized onions, arugula, roasted tomatoes, toasted ciabatta roll

The Burger \$15

Angus beef burger, applewood smoked bacon, fennel apple slaw, white cheddar, leaf lettuce, tomato, garlic ancho aioli, toasted split top roll

ALL SANDWICHES SERVED WITH MULTIGRAIN CHIPS

- Substitute half Newfields Salad \$2
- Substitute fresh fruit salad \$2
- Substitute cup of soup \$2
- Substitute pomme frites, roasted garlic aioli \$2

NOSH

Fresh fruit salad Vg DF GF \$4

Pomme frites, roasted garlic aioli \$3.50 half

V DF \$5 full

DESSERT

Macarons GF \$9

Chocolate, vanilla, berry, coffee, pistachio & lemon

Freshly Baked Cookie \$2.50

Chocolate chunk and chef's featured cookie

Ask about our selection of seasonal cakes

KIDS MENU

Sandwiches available on gluten-free bread, add \$2.
Substitute pomme frites for fruit salad, add \$2.

PB & J with Fruit Salad Vg DF \$6

Peanut butter, strawberry preserves, wheatberry bread

Chicken Garden Salad GF \$6

Herb grilled chicken, romaine lettuce, cheddar, grape tomatoes, cucumbers, ranch

Chicken Fingers & Fruit Salad DF \$6

Two tenders, fruit salad
Ketchup, BBQ sauce, honey mustard or ranch

Chicken Fingers & Pomme Frites DF \$12

Four tenders, pomme frites
Ketchup, BBQ sauce, honey mustard or ranch

Grilled Cheese & Fruit Salad v \$6

Cheddar cheese, wheatberry bread

BEVERAGE

COLD DRINKS

Soft Drinks or Iced Tea	Free Refills	\$3.50
Boxed Water		\$4.25
Bottled Water		\$3.50
San Pellegrino		\$4.75
317 Juicery - Organic, Cold-pressed		\$10
Root & Revelry Craft Soda		\$4.50
Circle City Kombucha		\$5
Apple Juice		\$2.75
Organic Milk 2% or Chocolate		\$2.75
Boylan Soda		\$4

COFFEE, ESPRESSO & HOT TEA

Coffee	12 oz	\$3.50	16 oz	\$4
		Regular or Decaffeinated		Free Refills
Mocha	12 oz	\$5.25	16 oz	\$6.00
Cappuccino	12 oz	\$4.75	16 oz	\$5.50
Latte	12 oz	\$4.75	16 oz	\$5.50
Chai Latte	12 oz	\$5.25	16 oz	\$6.00
Double Espresso				\$4.00
Americano	12 oz	\$4.00	16 oz	\$4.50
		Substitute Oat Milk		\$1
		Add a Flavor Shot		\$1
		Add an Espresso Shot		\$2.00
Hot Tea			16 oz	\$4
Hot Cocoa	12 oz	\$4.75	16 oz	\$5.25

ASK FOR IT ICED!

Any 16 oz espresso drink available over ice upon request.

WINE & BEER

Featured Wine	\$10
Sun King	\$7
Ketel One Botanical Spritz	\$7

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We will do our best to accommodate people with food allergies, however, all items are prepared on shared equipment and in kitchens where the following items are present: milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish. We cannot guarantee any food to be completely free of allergens. Naturally occurring pits, shell pieces, husks or bones may be present.
All prices subject to applicable sales tax. Prices subject to change. Alcoholic beverages are not eligible for any discount.

V Vegetarian | Vg Vegan | GF Gluten Free | DF Dairy Free