The Menu

SOUPS

All soups served with a sweet yeast roll. Available with gluten-free roll, add \$2.

Tomato Bisque V or Soup du Jour

Cup \$5

Bowl \$6

SALADS

All salads served with a sweet yeast roll. Available with gluten-free roll, add \$2.

Chicken Caesar

Herb grilled chicken, romaine lettuce, shaved parmesan, grape tomatoes, pickled shallots, kalamata olives, roasted garlic parmesan croutons, caesar dressing

Seasonal GF

Herb grilled chicken, mixed greens, arugula, goat cheese, apples, dried crandberries, spiced pecans, maple dijon vinaigrette

Chinoiserie Salmon DF

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

Harvest Power Bowl Vg DF

Quinoa, mixed greens, kale, roasted butternut squash, radishes, cucumbers, roasted walnuts, lemon tahini vinaigrette

Newfields Vg DF GF

Mixed greens, roasted pears, pomegranate seeds, shaved fennel, roasted pepitas, sesame ginger dressing

Add avocado	\$3
Add applewood smoked bacon	\$3
Add herb grilled chicken	\$4
Add grilled tofu	\$5
Add seared salmon	\$7

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

COLLECTIONS COMBINATION \$12

Choose two of the following:

Half-Sandwich (excludes Bacon Jam Burger)

or Cup of Soup

or Half Newfields salad

Nosh

Fresh fruit salad Vg DF GF	\$4
Sundried tomato hummus, pita chips Vg DF GF	\$6
Pomme frites, roasted garlic aioli V DF	\$3.50/\$5

KIDS MENU

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

PB & J v DF Peanut butter, strawberry preserves, wheatberry bread	\$6
Chicken Garden Salad GF Herb grilled chicken, romaine lettuce, shredded cheese, grape tomatoes, cu ranch dressing	\$6 ucumbers,
Chicken Tenders & Fruit Salad DF	\$6
Two tenders, fruit salad. <i>Ketchup, BBQ sauce, honey mustard or ranch</i>	

Chicken Tenders & Pomme Frites DF

\$12

\$6

\$14

\$16

\$10

\$8

\$14

\$12

\$13

\$14

\$13

\$13

\$16

\$2

\$13

SANDWICHES

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

Club

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

Pomegranate Walnut Chicken Salad DF

Roasted chicken breast, pomegranate seeds, walnuts, celery, red onions, leaf lettuce, toasted wheatberry bread

BLT DF

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

Chicken Banh Mi DF

Seared chicken breast, pickled carrots and jalapenos, cucumbers, cilantro, honey sriracha aioli, toasted baguette

Falafel Wrap v

Falafel, avocado, arugula, cucumbers, grape tomatoes, lemon dill tzatziki dressing, spinach wrap

\$12 **Open-faced Spinach Artichoke Melt v** Spinach artichoke spread, swiss cheese, roasted tomatoes, toasted sourdough bread

Fall Squash Flatbread v

Sundried tomato hummus, roasted butternut squash, goat cheese, caramelized onions, crispy kale, arugula, balsamic glaze, flatbread

Indiana Bacon Jam Burger

Indiana's Fischer Farms 6 oz. angus beef patty, pepperjack cheese, bacon jam, crispy onions, golden BBQ, Amelia's pullman bun

ALL SANDWICHES SERVED WITH MULTIGRAIN CHIPS \$2 Substitute half Newfields Salad or fresh fruit salad \$2

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

Grilled Cheese & Fruit Salad v Cheddar cheese, wheatberry bread

DESSERT

\$9 Macarons GF Chocolate, vanilla, berry, coffee, pistachio & lemon

Freshly Baked Cookie Chocolate chunk and chef's featured cookie \$2.50

Visit our Grab & Go case for a selection of seasonal cakes

	Bevei	RAGE		
Cold Drinks				
Soft Drinks or Iced Tea	Free Refills			\$3.50
Bottled Water				\$3.50
San Pellegrino Sparkling	1			\$4.75
317 Juicery - Organic, Co	old-pressed			\$10.00
Root & Revelry Craft Soc	da			\$5.00
Forage Kombucha				\$5.00
Apple Juice				\$2.75
Organic Milk 2% or C	hocolate			\$2.75
Boylan Soda				\$4.25
Coffee, Espresso &		A		
Coffee Regula	r or Decaffei	inated		
Free Refills	12 oz	\$3.50	16 oz	\$4.00
Mocha	12 oz	\$5.25	16 oz	\$6.00
Cappuccino	12 oz	\$4.75	16 oz	\$5.75
Latte	12 oz	\$4.75	16 oz	\$5.75
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	\$1.00		
Add a Flavor Sh	not	\$1.00		
Add an Espress	o Shot	\$2.00		
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Substitute cup of soup

Substitute pomme frites, roasted garlic aioli

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

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.

Hot Tea

Hot Cocoa



\$5.25 16 oz

16 oz

WINE & BEER

Featured Wine

Sun King

Ketel One Botanical Spritz



\$7.00

\$8.00

\$4.00

22x28