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 \$6 Bowl \$7

SALADS

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

Chicken Caesar contains fish

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

Seasonal GF DF \$14

Herb grilled chicken, mixed greens, mandarin oranges, castelvetrano marinated olives, cucumbers, shaved fennel, toasted walnuts, cucumber melon balsamic vinaigrette

Chinoiserie Salmon DF

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

\$10 Harvest Power Bowl Vg DF

Brown rice, avocado, broccoli, kale, arugula, basil, red peppers, green onions, pickles shallots, agave ginger lime vinaigrette

Newfields Vg DF GF \$10

Mixed greens, strawberries, blueberries, rainbow radish, sunflower seeds, orange sambal vinaigrette

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

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

\$12 **Almond Apricot Chicken Salad**

Roasted chicken breast, apricots, almonds, celery, red onions, leaf lettuce, toasted wheatberry bread

\$13 **BLT**

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

\$14 Caprese Chicken Ciabatta DF

Seared balsamic chicken breast, mozzarella, pesto, tuscan kale, tomato, basil, toasted ciabatta roll

Sriracha Bacon Gouda Burger

\$16

Indiana's Fischer Farms 6 oz. angus beef patty, gouda, applewood smoked bacon, caramelized onions, arugula, sriracha aioli, Amelia's pullman bun

\$13 Briam Vegetable Wrap Vg

Oven roasted potatoes, quinoa, zucchini, grape tomatoes, cucumbers, arugula, cilantro avocado hummus, spinach wrap

Open-Faced Spinach Artichoke Melt v \$12

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

Eggplant Flatbread Vg

Roasted spiced eggplant, toasted pinenuts, pomegranate seeds, lemon tahini, dill, parsley, cilantro avocado hummus, grilled flatbread

ALL SANDWICHES SERVED WITH MULTIGRAIN CHIPS

Substitute half Newfields Salad or fresh fruit salad 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.

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

COLLECTIONS COMBINATION

Choose two of the following:

Half-Sandwich (excludes Sriracha Bacon Gouda Burger)

or Cup of Soup

or Half Newfields salad Vg DF GF

Nosh

\$13

Fresh fruit salad Vg DF GF	\$4	
Cilantro avocado hummus, pita chips Vg DF	\$6	
Pomme frites, roasted garlic gioli V DF	\$3.50/\$	

KIDS MENU

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

\$6 PB & J v DF

Peanut butter, strawberry preserves, wheatberry bread

Chicken Garden Salad GF \$6

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

Chicken Tenders & Fruit Salad DF \$6

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

\$12 **Chicken Tenders & Pomme Frites DF** Four tenders, pomme frites. Ketchup, BBQ sauce, honey mustard or ranch

Grilled Cheese & Fruit Salad v \$6

White cheddar cheese, wheatberry bread

DESSERT

COLD DRINKS

Featured Wine

Ketel One Botanical Spritz

Sun King

\$9 Macarons Chocolate, vanilla, berry, coffee, pistachio & lemon \$2.75 Freshly Baked Cookie Chocolate chunk and chef's featured cookie

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

BEVERAGE

Soft Drinks or Iced Tea	Free Refills			\$3.50	
Bottled Water				\$3.50	
San Pellegrino Sparkling				\$4.75	
Root & Revelry Craft Sod	a			\$5.00	
Forage Kombucha				\$5.00	
Apple Juice				\$2.75	
Organic Milk 2% or Ch	ocolate			\$2.75	
Boylan Soda				\$4.25	
Water Cup				\$0.50	
COFFEE, ESPRESSO &	HOT TEA	\			
Coffee Regular	or Decaffei	nated Free R	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 M	Ailk	\$1.00			
Add a Flavor Sho	ot	\$1.00			
Add an Espresso	Shot	\$2.00			
Hot Tea			l6 oz	\$4.00	
Hot Cocoa	12 oz	\$4.75	16 oz	\$5.25	
WINE & BEER					

\$11.00

\$7.00

\$8.00