

the**field**bistro

GLOBAL GOURMET FLAVOR



# breakfast

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**breakfast bowl** 8.50

egg scramble, sausage, over potato hash, and cheddar cheese

**breakfast burrito** 8.50

egg and cheese with potato hash and pico

**breakfast sandwich** 7.50

english muffin, eggs, sausage, cheddar cheese

**sides a la carte**

side of sausage 4.00

side of eggs 4.00

toast 3.00

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**v vegetarian** **v<sup>2</sup> vegan** **AVG avoiding gluten**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



# 2081 grill

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## 2081 Cheeseburger 14.00

two-angus beef patties, locally sourced, served with american cheese, freshly sliced roma tomatoes, romaine lettuce, shaved onions served on a hamburger bun

## impossible burger v 14.50

lettuce, tomato & onions served on a hamburger bun

## vienna hot dog 12.00

classic chicago-dressed hot dog served on a poppy seed bun

## gluten-free buns AVG

available upon request

## Dino Nuggets 12.00

Served with fries

## sea salt fries v v² 6.00

## cheese fries 7.50

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**FILE** exclusive field museum collaboration

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# sandwiches

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**caprese** v 15.00

fresh mozzarella, roma tomatoes, homemade pesto mayo served on toasted sourdough.

**chicken caprese** 15.00

herb marinated chicken, homemade pesto mayo, fresh mozzarella, roma tomatoes served on a toasted sourdough.

**toasted 3-cheese sandwich** v 8.00

provolone, mild cheddar and white american cheese served on sourdough.

**jumbo pretzel** v v2 11.00

served with cheese sauce

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# salads & soups

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**classic caesar salad** v **12.00**

Parmesan dressing, seasoned croutons & caesar dressing

**the mediterranean** **12.00**

spring mix, crumbled feta cheese, grape tomato, kalamata olives, artichokes, garbanzo beans & lemon oregano citronelle

**multi-grain bowl** **13.00**

farro, quinoa, bulgur, crumbled feta cheese, dried apricots, fresh picked herbs & miso vinaigrette

**add chicken** **4.00**

**add salmon** **5.50**

**build your own salad** **14.00**

choose up to five toppings and choice of dressing (caesar, citrus, oregano/greek, balsamic and miso)

**soup de jour** **7.00**

our soups are prepared daily by the chef's using local ingredients. please see chef for your daily selection

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# cuisine

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**chicago classic italian beef sandwich** 16.00

thinly sliced beef with choice of mild giardiniera or sweet peppers served on a roll.

**classic mac & cheese** v 9.00

**griddled blackened chicken** 14.50  
juicy griddled chicken rubbed with a blackening seasoning. served with lettuce, tomato and a sweet chili aioli. finished with a honey siracha drizzle

**loaded nachos** 13.00

seasoned beef with pico de gallo, queso and peppers



# pizza

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## **Cheese Pizza** v 12.00

With fresh tomato and basil sauce, served on naan bread as the base and topped with 2 types of cheese

## **Pepperoni** 12.00

with naan as the base, covered in tomato sauce, topped with 2 types of cheese and pepperoni

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Our food preparation process is nut-free.





# cakes, cookies & pastries

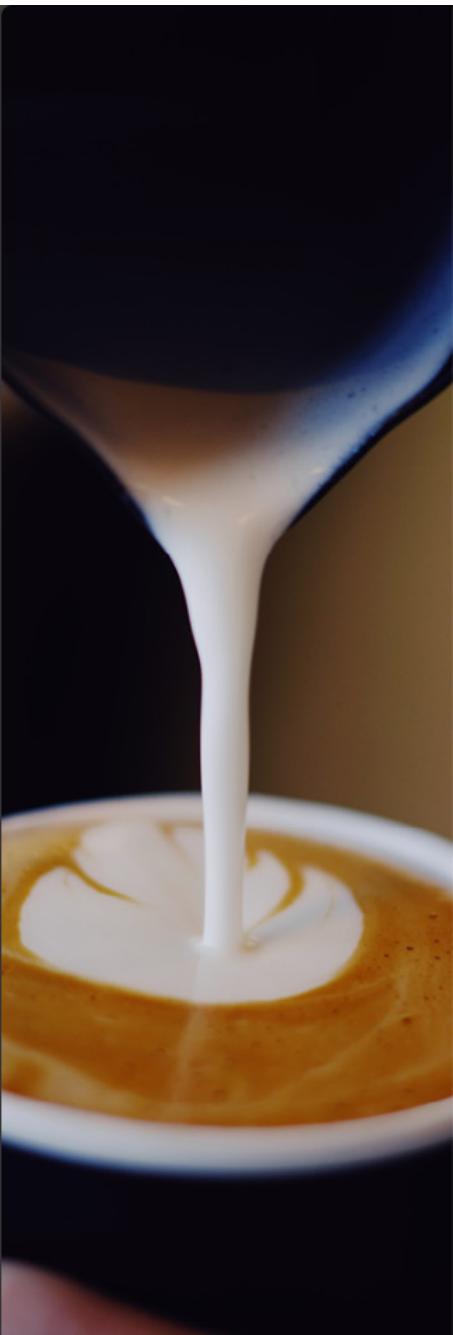
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rainbow cake	8.00	rice krispies treat	4.00
chocolate ganache cake	8.00	assorted pastries	5.00
red velvet cake	8.00	jumbo cookies	5.00
		brownies	6.00

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# fresh brewed coffee

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	small	large
<b>drip</b> regular or decaf	3.25	4.25
<b>iced coffee</b>		4.25
<b>americano</b>	5.00	6.00
<b>latte / cappuccino</b>	5.00	6.00
<b>mocha</b>	5.00	6.00
<b>hot chocolate</b>	4.50	5.50

	small	large
<b>hot tea</b>	3.25	4.25
ginger lemongrass		
hibiscus berry		
breakfast blend		
<b>refresher</b>		5.00
strawberry-açaí		
watermelon		

choice of whole, half & half, soy or oat

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# beer, wine & cocktails

**pseudo sue**  10.00

american pale ale • 5.8% • draft

**beer for commoners**  9.00

small beer • 4.3% • draft

**right bee cider** 8.00

semi-dry • 6.0% • 12oz can

**miller high life** 8.00

american lager • 4.6% • 16oz can

**miller lite** 8.00

american light lager • 4.2% • 16oz can

**merlot** 10.00

**chardonnay** 12.00

**pinot grigio** 12.00

## non-alcoholic beverages

**hoppy refresher** 6.00

sparkling hop water • 12oz can

**refresher** 5.00

strawberry-açaí  
watermelon

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