FOR THE TABLE

GARLIC HUMMUS (v) \$10 HOUSE MADE HUMMUS WITH ZAATAR & OLIVE OIL...SERVED WITH GRILLED FLATBREAD. ADD FRESH VEGGIES (\$2) PÃO DE QUEIJO (gf) \$8

MARINATED GOAT CHEESE \$12

HERB-MARINATED GOAT CHEESE SERVED WITH OLIVES, MARCONA ALMONDS, & GRILLED ARTISAN BREAD

BUFFALO FLATBREAD \$10

MAYFIELD BUFFALO SAUCE, MOZZARELLA, PROVOLONE, GORGONZOLA, CHICKEN, & HERB-ROASTED TOMATOES

FOUR BRAZILIAN CHEESE BREADS

FAT CAPS FLATBREAD \$10

ROASTED MUSHROOMS, BACON, MOZZARELLA, PROVOLONE, & ARUGULA

TACOS

THREE FLOUR TORTILLAS WITH COLESLAW, GREEN MANGO GLAZE, CILANTRO & YOUR CHOICE OF PROTEIN:

BRISKET (\$12) SALMON (\$14) CHICKEN (\$11) SHRIMP (\$14) CHICKPEAS (\$10)

SALADS

HOUSE SALAD (gf)(v)
ARUGULA, CUCUMBER, & HERB-ROASTED
TOMATOES TOSSED IN CHAMPAGNE
VINAIGRETTE

MAYFIELD CAESAR SALAD \$6/\$11 ROMAINE, HERB-ROASTED TOMATOES,

\$6/\$10

CROUTONS, & PARMESAN TOSSED IN CAESAR DRESSING

SPINACH POWER SALAD (gf) \$6/\$11

SPINACH, RED PEPPERS, CHILI PISTACHIOS, QUINOA, SWEET POTATOES, & FETA TOSSED IN HONEY CHIPOTLE DRESSING

SPINACH & APPLE SALAD (gf) \$6/\$11

SPINACH, APPLES, PICKLED CRANBERRIES, GORGONZOLA, & CANDIED PECANS TOSSED IN CHAMPAGNE VINAIGRETTE

SWEET CHILI BOWL (gf)(v) \$12

RICE, QUINOA, CHILI SWEET POTATOES, MUSHROOMS, CARAMELIZED ONIONS, RED PEPPERS, SAUTÉED SPINACH & GREEN MANGO GLAZE

MEDITERRANEAN BOWL (gf) \$12

RICE, QUINOA, ARUGULA, TOMATOES, RED PEPPERS, CUCUMBERS, OLIVES, FETA & TZATZIKI SAUCE

SOUPS & SIDES

TOMATO BISQUE (gf)	\$5/\$7	ONION RINGS	\$6
SOUP OF THE DAY	\$5/\$7	GRILLED ARTISAN BREAD	\$4
COLESLAW (gf)	\$3	ADD PROTEIN TO ANY SALAD or AS A	A SIDE:
GREENS (gf)(v)	\$3	SALMON (\$10), BRAISED BRISKET (\$7), CRAB CAKE (\$12), CHICKEN (\$6), SHRIMF	o (\$9),
FRIES (gf)(v)	\$5	HARD BOILED EGG (\$2), CHICKPEAS (\$4), BACON (\$2)	or
TRUFFLE FRIES	\$10		

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



SANDWICHES

BRAISED BRISKET & GARLICKY SPINACH LATHERED IN BROWN BUTTER MUSTARD

ON GRILLED ARTISAN BREAD

ALL SANDWICHES COME WITH CHIPS.

UPGRADE TO A CUP OF SOUP (2.), GREENS (2.), HOUSE SALAD (3.), CAESAR SALAD (4.), COLESLAW (2.), FRIES (2.), TRUFFLE FRIES (\$4), OR ONION RINGS (3.)

TRIES (2.7, TROTTEE TRIES (\$47, OR GIVION RI	1100 (0.)	
THE BURGER	\$15	THE UNDERHILL
COOKED THE WAY YOU LIKE IT* WITH AMERICAN CHEESE, PICKLES, LTO, KETCHUP & MUSTARDADD BACON (\$2)		FRESH MOZZARELLA, HERB-ROASTED TOMATOES, MARINATED ARUGULA, & PESTO AIOLI ON GRILLED ARTISAN BREAD
WHITE CHEDDAR BURGER	\$15	ADD BACON (\$2) OR CHICKEN (\$2)
COOKED THE WAY YOU LIKE IT* WITH WHITE CHEDDAR, ARUGULA, & BROWN BUTTER MUSTARDADD BACON (\$2)		FUNKY GRILLED CHEESE ROASTED MUSHROOMS, BACON JAM, MOZZARELLA, PROVOLONE, AND
CRAB CAKE SAMMY	\$17	GORGONZOLA ON GRILLED ARTISAN BREAD
JUMBO LUMP CRAB CAKE, ARUGULA, TOMATO, & OLD BAY AIOLI		T.B.S. GRILLED CHEESE SLICED OVEN-ROASTED TURKEY, THICK CUT
THE CHEESESTEAK SHAVED BEEF SIRLOIN, BLISTERED	\$15	BACON, SWISS, & MAPLE MUSTARD ON GRILLED ARTISAN BREAD
ONIONS & PEPPERS, MOZZARELLA, PROVOLONE, & SPICY MAYO		TOASTED CHEESE GRILLED ARTISAN BREAD, CHEDDAR &
THE ITALIAN PEPPERONI, SALAMI, HAM, PEPPERONCINIS, MOZZARELLA,	\$12	AMERICAN CHEESEBEST WITH A CUP OF CREAMY TOMATO BISQUE
PROVOLONE, ITALIAN AIOLI, & LTO		HALF & HALF
BUFFALO CHICK WRAP ROASTED CHICKEN OR CHICKPEAS, TOMATOES, MOZZARELLA, PROVOLONE, GORGONOZOLA, ROMAINE, & MAYFIELD BUFFALO SAUCE IN A SPINACH WRAP	\$12	HAVING TROUBLE DECIDING? CHOOSE TWO HALVES OF YOUR FAVORITE SALADS, SANDWICHES, OR SOUP! (BURGERS, CRAB CAKE, AND BOWLS ARE NOT ABLE TO BE SPLIT.)
THE SUZANNE (v) GARLIC HUMMUS, ROASTED RED PEPPERS, CARAMELIZED ONIONS, SPINACH, ROASTED MUSHROOMS, & ARUGULA IN A SPINACH WRAP	\$11	300 Allegheny Street HOLLIDAYSBURG, PA
THE MAYFIELD	\$14	(814)317-5104



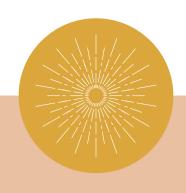
\$12

\$12

\$12

\$9

\$12



DINNER

AVAILABLE WEDNESDAY THROUGH SATURDAY 4P-9P

CLASSIC RAVIOLI \$20

FIVE HOUSE MADE RAVIOLI WITH TOMATO BACON SAUCE

BEET BUTTER RAVIOLI \$20

FIVE HOUSE MADE RAVIOLI WITH CARAMELIZED ONIONS, SPINACH, AND BEET BEURRE BLANC--TOPPED WITH CITRUS CONFIT & FETA

MOQUECA (gf) \$27

CLASSIC BRAZILIAN SEAFOOD STEW WITH COD, SHRIMP, RED PEPPERS, TOMATOES, COCONUT MILK, LIME, CILANTRO & BASMATI RICE

FISH N' CHIPS \$22/\$32

YUENGLING BATTERED COD OR PAN-SEARED CRAB CAKES (2) WITH LEMON, FRIES, COLESLAW, & TARTAR SAUCE

FRENCH ONION GNOCCHI \$20

POTATO GNOCCHI WITH CARAMELIZED ONIONS, BEEF JUS,
PARMESAN, MOZZARELLA, PROVOLONE, FRESH PARSLEY &
CHOICE OF PROTEIN:

SALMON (\$10), BRAISED BRISKET (\$6), CRABCAKE (\$12), CHICKEN (\$6), SHRIMP (\$9), SCALLOPS (\$18)