

FOR THE TABLE

GARLIC HUMMUS (v) \$10
HOUSE MADE HUMMUS WITH ZAAATAR & OLIVE OIL...SERVED WITH GRILLED FLATBREAD. ADD FRESH VEGGIES (\$2)

PÃO DE QUEIJO (gf) \$8
FOUR BRAZILIAN CHEESE BREADS

WHIPPED FETA TOAST \$10
GRILLED 3 C ACRES BREAD, WHIPPED FETA, PICKLED CRANBERRIES, ORANGE CONFIT, & MARCONA ALMONDS

BUFFALO FLATBREAD \$10
MAYFIELD BUFFALO SAUCE, MOZZARELLA, PROVOLONE, GORGONZOLA, CHICKEN, & HERB-ROASTED TOMATOES

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) \$6/\$10
ARUGULA, CUCUMBER, & HERB-ROASTED TOMATOES TOSSED IN CHAMPAGNE VINAIGRETTE

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

'SHROOMS & GORG SALAD (gf) \$6/\$11
KALE, MIXED GREENS, MUSHROOMS, CHICKPEAS, HARD-BOILED EGG, PICKLED CRANBERRIES, & GORGONZOLA TOSSED IN BALSAMIC 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, BLACK OLIVES, FETA & TZATSIKI SAUCE

SOUPS & SIDES

TOMATO BISQUE (gf) \$4.25/\$6

SOUP OF THE DAY \$4.25/\$6

COLESLAW (gf) \$3

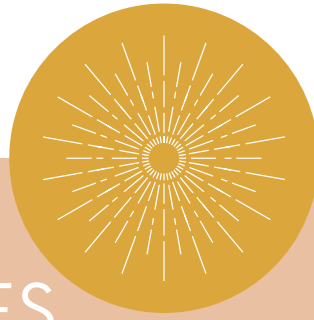
GREENS (gf)(v) \$3

FRIES (gf)(v) \$4

ONION RINGS \$6

GRILLED ARTISAN BREAD \$2

ADD PROTEIN TO ANY SALAD or AS A SIDE:
SALMON (\$10), BRAISED BRISKET (\$6), CRABCAKE (\$12), CHICKEN (\$6), SHRIMP (\$9), SCALLOPS (\$13), HARD BOILED EGG (\$2), OR CHICKPEAS (\$4)



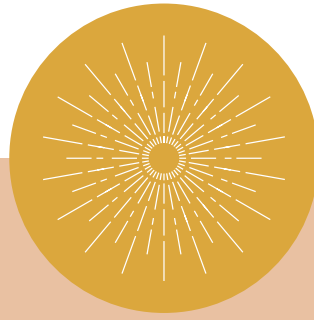
SANDWICHES

ALL SANDWICHES COME WITH CHIPS.
UPGRADE TO A CUP OF SOUP (2.), GREENS (2.), HOUSE SALAD (3.), CAESAR SALAD (4.), COLESLAW (2.), FRIES (2.), OR ONION RINGS (3.)

THE BURGER	\$14	THE UNDERHILL	\$11
COOKED THE WAY YOU LIKE IT* WITH AMERICAN CHEESE, PICKLES, LTO, KETCHUP & MUSTARD...ADD BACON (\$2)		FRESH MOZZARELLA, HERB-ROASTED TOMATOES, MARINATED ARUGULA, & PESTO AIOLI ON GRILLED ARTISAN BREAD ...ADD BACON (\$2) OR CHICKEN (\$2)	
WHITE CHEDDAR BURGER	\$14	FUNKY GRILLED CHEESE	\$11
COOKED THE WAY YOU LIKE IT* WITH WHITE CHEDDAR, ARUGULA, & BROWN BUTTER MUSTARD...ADD BACON (\$2)		ROASTED MUSHROOMS, BACON JAM, MOZZARELLA, PROVOLONE, AND GORGONZOLA ON GRILLED ARTISAN BREAD	
CRAB CAKE SAMMY	\$16	T.B.S. GRILLED CHEESE	\$11
JUMBO LUMP CRAB CAKE, ARUGULA, TOMATO, & OLD BAY AIOLI		SLICED OVEN-ROASTED TURKEY, THICK CUT BACON, SWISS, & MAPLE MUSTARD ON GRILLED ARTISAN BREAD	
THE CHEESESTEAK	\$14	TOASTED CHEESE	\$7
SHAVED BEEF SIRLOIN, BLISTERED ONIONS & PEPPERS, MOZZARELLA, PROVOLONE, & SPICY MAYO		GRILLED ARTISAN BREAD, CHEDDAR & AMERICAN CHEESE...BEST WITH A CUP OF CREAMY TOMATO BISQUE	
THE ITALIAN	\$11	HALF & HALF	\$12
PEPPERONI, SALAMI, HAM, PEPPERONCINIS, MOZZARELLA, PROVOLONE, ITALIAN AIOLI, & LTO		HAVING TROUBLE DECIDING? CHOOSE TWO HALVES OF YOUR FAVORITE SALADS, SANDWICHES, OR SOUP! (BURGERS, CRAB CAKE, AND BOWLS ARE NOT ABLE TO BE SPLIT.)	
BUFFALO CHICK WRAP	\$11		
ROASTED CHICKEN OR CHICKPEAS, TOMATOES, MOZZARELLA, PROVOLONE, GORGONZOLA, ROMAINE, & MAYFIELD BUFFALO SAUCE IN A SPINACH WRAP			
THE SUZANNE (v)	\$11		
GARLIC HUMMUS, ROASTED RED PEPPERS, CARAMELIZED ONIONS, SPINACH, ROASTED MUSHROOMS, & ARUGULA IN A SPINACH WRAP			
THE MAYFIELD	\$12		
BRAISED BRISKET & GARLICKY SPINACH LATHERED IN BROWN BUTTER MUSTARD ON GRILLED ARTISAN BREAD *TRY IT LEIDEN'S WAY*			

MAYFIELD

300 Allegheny Street
HOLLIDAYSBURG, PA
(814)317-5104
WED-FRI 11A-9P
SAT 8A-2P / 4P-9P
SUN 8A-2P



MAINS

AVAILABLE WEDNESDAY THROUGH SATURDAY 4P-9P

CLASSIC RAVIOLI	\$18
FIVE HOUSE MADE RAVIOLI WITH TOMATO BACON VODKA SAUCE...TOPPED WITH PARMESAN & FRESH PARSLEY	
BEEF BUTTER RAVIOLI	\$18
FIVE HOUSE MADE RAVIOLI WITH LEEKS, SPINACH, CANDIED CITRUS, AND BEET BEURRE BLANC...TOPPED WITH PARMESAN & FRESH PARSLEY	
MOQUECA (gf)	\$27
CLASSIC BRAZILIAN SEAFOOD STEW WITH COD, SHRIMP, RED PEPPERS, TOMATOES, COCONUT MILK, LIME, & CILANTRO...SERVED WITH BASMATI RICE	
FISH N' CHIPS	\$18/\$28
YUENGLING BATTERED COD OR PAN-SEARED CRAB CAKES (2) WITH LEMON, FRIES, COLESLAW, & TARTAR SAUCE	
SRIRACHA BLEU MUSSELS	\$18
STEAMED MUSSELS WITH GORGONZOLA, CHIVES, SRIRACHA CREAM SAUCE & GRILLED BREAD	
HUNGARIAN MUSHROOM RISOTTO	\$18
ARBORRIO RICE WITH ROASTED MUSHROOMS, PARMESAN & PAPRIKA CREAM...TOPPED WITH POACHED ASPARAGUS & CHOICE OF PROTEIN: SALMON (\$10), BRAISED BRISKET (\$6), CRABCAKE (\$12), CHICKEN (\$6), SHRIMP (\$9), SCALLOPS (\$13)	
GORGONZOLA CRUSTED MEATLOAF	\$22
HOUSE MADE BEEF MEATLOAF CRUSTED WITH GORGONZOLA AND SERVED WITH CELERY ROOT MASH, ASPARAGUS, & BALSAMIC REDUCTION	
FEIJOADA (gf)(v)	\$20
OUR VEGAN TAKE ON A CLASSIC BRAZILIAN BLACK BEAN STEW...SERVED WITH BASMATI RICE, SAUTÉED KALE TOPPED WITH TOASTED CASSAVA FLOUR & ORANGES	
PAN-SEARED SCALLOPS (gf)	\$32
THREE PAN-SEARED SCALLOPS WITH CELERY ROOT MASH & SAUTÉED KALE TOPPED WITH LEMON CAPER BEURRE BLANC	