

FIELD & MAIN

R E S T A U R A N T

Welcome to the cabanas at Field & Main!



Our outdoor cabanas are individual wooden structures offering a safe and warm private dining experience all year round. Each cabana is equipped with a propane heater for cooler weather and a ceiling fan for warmer days.

In the winter you will find each cabana closed with large windows overlooking our gardens designed by Nature Composed. The summer provides the opportunity to open sliding doors on three sides of the cabana. This allows for a truly al fresco dining experience.

Each cabana has been named in honor of one of the local farms that supply our meats and produce. The following provides more detailed information about these incredible purveyors.

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Lindera

Lindera Farms- Delaplane, VA

Owner: Daniel Liberson

Lindera sources local and sustainable ingredients from different farms throughout Virginia.

These ingredients are first made into wine and then slowly ferment into vinegar without adding alcohol or blending any ingredients into the finished product. This process is much more laborious than that used for factory made vinegars and it results in a vinegar that is richer, more aromatic, and extremely flavorful. Proprietor Daniel Liberson handles every phase of production including foraging for many of the ingredients himself.

What we get from them: vinegar! More specifically, honey vinegar used for our mixed green salad.

Sunnyside

The Farm at Sunnyside- Washington, VA

Owners: Nick and Gardiner Lapham

Sunnyside grows certified organic fruits and vegetables. “Central to our mission is managing the farm not only for food production but also for native wildlife and beneficial services that come from a healthy ecosystem. We strive for conservation practices that benefit agriculture and vice versa”. Any land they own that is not in agricultural production is actively managed for biodiversity and beneficial ecosystem services.

What we get from them: cabbage, squash, peppers, herbs, broccolini, turnips, carrots, tomatoes, and more!

Starstead

Starstead Farm- Rixeyville, VA

Owners: Stephen and Amanda Day

Starstead is a small farm growing on just 1 acre of land. They produce certified organic vegetables and plants. In addition, they have 150 pastured laying hens that roam free on 10 acres of land. You will often find Stephen and Amanda selling their vegetables and eggs at both the Warrenton and Westover Farmer's Markets.

What we get from them: produce- lettuce, bok choy, shishito peppers, eggplant, swiss chard, potatoes, etc.

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Artemisia

Artemisia Farm and Vineyard- Bentonville, VA

Owners: Kelly Allen and Andrew Napier

At Artemisia they integrate crops with naturally disease-resistant grape varieties in a balanced equilibrium of viticulture and agriculture.

Their values: Sustainability, Biodiversity, Culture, Community

Their mission involves: helping create sustainable viticulture in Virginia, expanding American cocktail culture, fortifying local foodways, and leaving this earth just a little bit better than they found it!

What we get from them: squash, ground cherries, tomatoes, and bitters.

Pleasant Vale

Pleasant Vale Farm- Delaplane, VA

Owners: Sarah, George, and Carol Terwilliger

Pleasant Vale has three generations of their family living and working together on the farm!

They have been raising cattle for the last 20 years and in more recent years have added chickens, turkeys, pigs, goats, and donkeys to the farm. Their approach to farming is small-scale, high-quality. All of their animals are raised as part of the family, in a humane and natural setting, with access to free-range environments. They keep small herds to ensure that the animals are not stressed and have ample food, water, and space.

What we get from them: pork.

Seventh Heaven

Seventh Heaven Farms- Madison, VA

Owner: Kevin Donelan

Kevin started his farm in 2017 and is currently selling a variety of produce at the Warrenton Farmers Market. He has been, and expects to continue, expanding production every year.

What we get from them: squash, cabbage, asparagus, romanesco, and more.

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Hidden Creek

Hidden Creek Farm- Delaplane, VA

Owners: Dendy and Andrea Young

Hidden Creek is an organic and humane certified farm whose mission is to provide local, wholesome, and healthy products of the highest possible quality. They are committed to growing exceptional vegetables, herbs, and micro greens even during the coldest winter months.

What we get from them: lettuce, beets, turnips, carrots, collard greens, arugula, squashes.