

BRUNCH

APPETIZERS & SHAREABLES

WEEKLY LIBATIONS

MAY 2

CARY'S WINE SELECTION

NUMANTHIA TERMES

TEMPRANILLO

'14, Toro, Spain

Dense with beautiful layers of luscious fruit and walnut, vanilla. Fresh and fruity on the nose with aromas of cherries, fresh figs, raspberries and plums. Subtle notes of hazelnuts and cinnamon.

The mouthfeel is fresh and balanced, with a predominance of fruit flavors.

Full and rich yet vibrant.

4 oz. 12 | 7 oz. 19 | Btl. 35

BEER

90 MINUTE IPA BY DOGFISH HEAD

Esquire Magazine names this "perhaps the best IPA in America." It has a great malt backbone that stands up to the extreme hopping rate.

IPA Milton DE, abv 9.0, ibu 90, 13oz | 7.5

Pastrami Pork Belly Blue cheese. Grapes. Calabrese pesto | 12

Bûcheron Cheese Brûlée Cornmeal crackers. Sea salt. Candied Peppers & pecans | 9

New England Clam Chowder Gougeres. Chives. Crème fraîche | 9

Cauliflower Hummus Raz el hanout chickpeas. Sliced cucumbers. Socca V, GF | 8

Pique-Nique Board Charcuterie selection. Baked brie. Deviled eggs. Country bread. Cornichons. Balsamic mushroom & onion. Old fashioned grain mustard | 25

LIGHT & SWEET

Thick Yogurt Dulce de leche. Cinnamon. Apples. Peanut butter granola | 7

Berries + Cream Buttermilk. Honey. Streusel | 9

Belgium Waffle Powder sugar. Nutella & Chantilly | 10

Dutch Pancake Chantilly & Blueberry marmalade | 9

Cornbread Pancakes Cane syrup. Apple butter | 9

Brioche French Toast Buttercream & toasted almonds | 10

Cream Biscuits Grilled bacon. Green pepper gravy & honey | 8

EGGS & MORE

Chicken & Waffle Fried egg. Ivory bbq sauce. Maple syrup | 20

Eggs + Bacon Eggs your way. Potato. Toast GF | 10

Egg in a Hole French Toast Sausage. Comté cheese | 10

Frittata Prosciutto. Potatoes. Grana. Parsley | 14

Cheddar Rice Grits Butter chicken. Fried egg. Pickled red onions. Chutney GF | 16

Pulled Pork Hash Morcilla. Romesco. Char young onions. Candied jalapeños | 22

Eggs Benedict Jambon de paris. English muffin. Hollandaise | 14 gluten free bun +3

Croissant Benedict Smoked salmon. Spinach. Goat cheese. Crème fraîche. Hot sauce | 18

Brioche Egg + Bacon Melt Vermont cheddar. Scrambled egg. Breakfast potatoes | 13 gluten free bun +3

Beef Anticucho + Eggs Black beans. Rice. Salsa criolla. Fried banana. Avocado. Arepa GF | 16

Crab Avocado Omelet Calabrese peppers. Cilantro. Crème fraîche | 18

Goat Cheese Omelet Spinach + Garlic sausage. Toast | 12

Cheese + Chives Omelet Cheddar. Butter. Toast | 10

SIDES

Bacon | 3

Garlic Sausage | 3

Texas Toast Jam + Butter | 2

English Muffins Jam + Butter | 2

Arepa Jam + Butter GF | 2

Parsleyed Potatoes | 3

Two Eggs Your way | 5

GREENS

Wedge Grilled bacon. Cured grape tomatoes. Pickled red onions. Crisp iceberg. Blue Cheese. Chipotle blue cheese ranch | 14

Quinoa + Almonds Cucumber. Avocado. Chickpeas. Eggplant. Peppers. Feta. Mandarin orange dressing VEG | 16

Chopped Cobb House bacon. Sliced chicken breast. Romaine. Eggs. Blue cheese. Tomatoes. Avocado. EVOO + balsamico GF | 18

Caesar Romaine. Garlic bread. Grana Padano VEG | 9

Small Green Salad Mesclun. Balsamic vinaigrette. Tomatoes. Sesame seed crumble VEG, GF | 9

add to any salad: shrimp +9 | steak +10 | salmon +15 | chicken +6 | blue crab +12

LUNCH

Local Burger 6oz Angus patty. Brioche bun. Grain mustard. Lettuce. Dried tomatoes. Cheddar. Fries | 14 gluten free bun +3

Margherita Pizza Mozzarella. Pomodoro. Basil. Olive oil VEG | 14

Meat Pie Mozzarella. Garlic sausage. Pepperoni. Bacon. Roasted garlic. Candied Jalapeno. Pecorino | 18

Farmer's Market Pizza Pomodoro. Spinach. Peppers. Onions. Mushroom. Tomatoes. Goat cheese VEG | 15

Soppressata Pizza Romesco. Mozzarella. Calabrese & Fresno peppers. Balsamico | 16

Spaghetti Diabolique Shrimp. Spicy marinara. Jalapeños. Roasted garlic GF | 19 gluten free pasta: +3

Steak Frites Sirloin. Au poivre sauce. Roasted shallots. Skinny fries | 19

DESSERT

Sponge Cake Cream cheese. Whipped mascarpone. Blueberry lemon glaze | 9

Croissant Bread Pudding Ivory chocolate custard. Rum raisin gelato | 10

Chocolate Sticky Toffee Pudding Maple butterscotch. Pistachio gelato | 9

House Sorbet & Gelato Butter cookies. Two scoops. Chocolate sauce. Chantilly | 6

Flavors: Vanilla, Hazelnut, Pistachio, Rum Raisin, Chocolate, Raspberry, Strawberry

Executive Chef Edelberto Gonçalves

LOCALLY
FIELDING'S
OWNED

FIELDING'S
local
kitchen + bar

BLOODY MARYS *try a flight*

- Whiskey + Bacon** Jack Daniel's rye. Candied bacon. Quail egg. Sriracha salt rim | 9
Pickled Bloody Maria Sauza blue silver 100% agave tequila. Pickled bloody mary. House pickled baby carrot. Cornichon. Peppadew pepper. Togarashi-salt rim | 10
Smoker Rey campero mezcal. Sriracha. Smoked glass | 9
Local Finlandia vodka infused with peppadew pepper. Celery | 9

OUR OLD FASHIONEDS

- Infused "Hazelnut" Old Fashioned** Old Forester Kentucky bourbon. Roasted hazelnuts. Dried cherries. Shaved orange peel. Angostura + orange bitters | 16
NEW Hickory Smoked Rye Old Fashioned Knob Creek Rye. Filtered over pecan wood charcoal. Vanilla infused maple syrup. Smoked tableside | 16

2019 SUMMER COCKTAILS

- NEW Pressed Vodka Tonic** for two Absolute Elyx vodka. Orange peel. Grapefruit peel. Lemon. Lime. Proprietary house botanical mix. Q Indian tonic | 19
Frosé Marchesini Chiaretto Italian rosé. New Amsterdam vodka. Essence of Strawberry. Frozen | 7
Frozen Peach Bellini Deep Eddy Peach vodka. Peach nectar. Prosecco. Fresh mint | 9
Caribbean Calypso Rumhaven Coconut rum. Aperol. Passion fruit. Fresh citrus. Frozen | 9
St. Germain Spritz St. Germain. Prosecco. Soda | 14 (single) / 49 (shareable)

Frozen Tito's Screwdriver

Tito's handmade vodka. Cointreau Orange liqueur. Fresh pressed orange juice. Candied orange | 10

SIGNATURE COCKTAILS

- NEW Blackberry Kentucky Mule** Maker's Mark. Pressed lime. Q Ginger beer. Blackberries. Cane syrup. Fresh mint | 14
Texas Sized Martini Titos handmade vodka. Pimento cheese castelvetro olive. Vermouth glass wash. Shaken tableside | 15
Sarah's Sour Luxardo apricot. Luxardo amaretto. Redemption bourbon. House sour mix. Cane Sugar. Luxardo cherry & orange | 10
Dragon's Breath Herman Marshall Texas bourbon. St. Germain elderflower liqueur. Cointreau. Cane syrup. Smoked ice cubes | 16
Barrel Aged Maker's Manhattan Maker's Mark Kentucky bourbon. Carpano antica Sweet Vermouth. Angostura bitters. Luxardo cherry. Up | 16
Deluxe Texas Grapefruit Grapefruit vodka. Fresh grapefruit juice. Mint. Sugared rim | 13
Paloma Roja Hibiscus Liquor. Grapefruit. Lime. Dulce vida Grapefruit Tequila. Soda | 11
Fielding's French 75 PAMA Pomegranate liqueur. Lemon. House lemoncello. JCB no. 69 rosé. Absolut Elyx | 14

MARGARITAS!

- Frozen Margarita** Hornitos Plata tequila. Triple sec. Pressed lime. Orange juice | 9
Smoky Mezcal Margarita Sauza Blue. Del Maguey mezcal. Triple sec. Pressed lime. Agave. Fresh cucumber & jalapeño | 12
Pineapple Serrano Margarita Dried Blueberries. Dried Orange. Serrano. Lime. Dried Pineapple. Sauza. Triple sec. Salt rim | 12
Skinny Margarita Choose your Dulce Vida tequila: *Pineapple jalapeño* | *Lime* | *Grapefruit*. Pressed Lime. Agave. Q Soda Float. Half salt rim | 9

WINE BY THE GLASS

BUBBLE

- Delamotte** | Champagne, France, NV
JCB no. 69 Brut Rosé | Burgundy, France
Stellina Prosecco | Italy, NV

PINOT GRIGIO + SAUV BLANC

- Acumen, Sauvignon Blanc** | Napa, '16
Gradis'Ciutta Pinot Grigio | Italy, '16
Mohua Sauvignon Blanc | New Zealand, '17

CHARDONNAY

- Bulletin Place** | Australia '18
Chappellet Chardonnay | Napa, '16
Francois Carillon Bourgogne | Burgundy, France, '15
Frank Family | Carneros, '16
J Chardonnay | Russian River Valley, California, '16

INTERESTING WHITES + ROSÉ

- August Kessler "R" Riesling** | Rheingau, Germany, '17
Bodega Vina Nora Albariño | Galicia, Spain, '16
Cà ed Balos d'Asti Moscato | Piedmont, Italy, NV
Famille Perrin Le Grand Prébois Rosé | Mont Ventoux, France, '18
Miraval Rosé | Provence, France, '16

DRAFT AS OF MAY 6TH

GFB by Green Flash Brewing
 BLONDE ALE San Diego CA, abv 4.8%, ibu 15, 16oz | 6.5

Bombshell Blonde by Southern Star
 BLONDE ALE Conroe TX, abv 5.3%, ibu 20, 16oz | 6.5

Payload by B-52
 PILSNER Conroe TX, abv, 5.1%, ibu 10, 16oz | 6.5

Love Street by Karbach
 KOLSCH BLONDE Houston TX, abv 4.9%, ibu 20, 16oz | 6.5

Stella Artois
 BELGIAN PILSNER Belgium, abv 5.0%, ibu 24, 16oz | 7

Live Oak Brewing Company
 HEFEWEIZEN Austin TX, abv 5.2%, ibu 12, 16oz | 6.5

Bohemian by Stesti
 LAGER Lovelady TX, abv 4.6%, ibu 10, 16oz | 6.5

90 Shilling by Odell
 AMBER Ft. Collins CO, abv 5.3%, ibu 25, 16oz | 6.5

La Fin Du Monde by Unibroue
 BELGIAN TRIPEL Quebec Canada, abv 9.0%, ibu 19, 13oz | 9

Midtown Bock by Under the Radar
 BOCK Houston TX, abv 6.8, ibu 62, 16oz | 6.5

Hopadillo by Karbach
 IPA Houston TX, abv 6.6%, ibu 70, 16 oz | 6.5

Yellow Rose by Lone Pint
 IPA Magnolia TX, abv 6.8, ibu 62, 16oz | 8

Hipster Sauce by 11 Below
 IPA Houston TX, abv 6.5%, ibu 45, 16oz | 7.5

Axis by Real Ale
 IPA Houston TX, abv 7.0%, ibu 70, 16oz | 7

55-11 by Cyclers' Brewing
 DOUBLE RED Montgomery TX, abv 7.9%, ibu 62, 13oz | 7

90 Minute IPA by Dogfish Head
 IMPERIAL IPA Milton DE, abv 9%, ibu 90, 13 oz | 7.5

Dreamcrusher By Deep Ellum
 DOUBLE IPA Dallas TX, abv 9.5%, ibu 120, 13oz | 7.5

Blood Orange by Austin Eastciders
 CIDER Austin TX, abv 5.0%, ibu n/a, 16oz | 8

BUILD YOUR OWN FLIGHT

CANS

Dallas Blonde by Deep Ellum | BLONDE | 3
Live Oak Hefeweizen | 3

All Day IPA by Founders | SESSION IPA | 3

Devil's Backbone by Real Ale | BELGIAN TRIPEL | 3

Old Chub by Oskar Blues | SCOTCH ALE | 3

MIMOSAS *try a flight*

- Classic** Prosecco + orange juice | 7
Blushing Cranberry vodka. Orange. Pineapple. Prosecco | 8
Grapefruit Grapefruit vodka. Grapefruit juice. Prosecco | 8
St. Theresa House strong limoncello. Tart lemonade. Prosecco | 8

CABERNET SAUVIGNON + BLENDS

- Acumen Mountainside Cabernet** | Napa, '16
Amici, No Curfew | California, '17
Prisoner Blend | Napa, '16
Raymond Sommelier Selection Cab | California, '16
Venge Scout's Honor Blend | Napa, '16

PINOT NOIR

- Amici, No Curfew** | California, '16
Crossbarn by Paul Hobbs | Sonoma Coast, '14
DeLoach, Le Roi | California, '16
Siduri | Willamette Valley, Oregon, '17

MALBEC + TEMPRANILLO

- Bodegas Gran Reserva, Tempranillo** | Rioja, Spain, '06
Maal 'Biolento', Malbec | Mendoza, Argentina, '15

INTERESTING REDS

- Famille Perrin, Côtes du Rhône** | Rhone, France, '17
Turley, Juvenile, Zinfandel | California, '16

ZERO PROOF

Sodas

- Mexican Coca Cola | Mexican Sprite
 Fanta Grape | Fanta Orange
 Diet Coke | Coke Zero | Ginger Beer
 Ginger Ale | Grapefruit Soda
 Otto's Homemade Root Beer | Pennsylvania

Rosemary Lemonade

- Coconut + Pomegranate Lemonade
 Tart Cane Sugar Lemonade

Bottle Water

- San Peligrino Sparkling | Fiji Natural Artesian

Tea

- Black Iced Tea | Pear Berry Iced Tea | Hot Tea

Fielding's Private Roast Organic Coffee

- French Press | Espresso | Cappuccino | Latte
 Americano | Nitro Cold Brew

Juice

- Orange | Grapefruit | Apple | Pineapple