

## APPETIZERS & SHAREABLES

- 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** 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. 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  
**Goat Cheese Brûlée** Spinach. Fried onions. Grapes. Balsamico & olive oil. Toasted brioche VEG | 14  
**Caesar** Romaine. Focaccia croutons. Grana Padano VEG | 9  
**Small Green Salad** Mesclun. Balsamic vinaigrette. Tomatoes. Sesame seed crumble VEG, GF | 7  
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

# BRUNCH

## WEEKLY LIBATIONS

FEBRUARY 7TH

### BEER

**SNICKER DOODLE BY COMMUNITY** ♣  
Spiced English Ale. Vanilla, cinnamon infused. Mild sweetness with refreshing bite & a clean finish. Dallas TX, ABV 5.2%, IBU 15, 16oz | 8

### COCKTAIL

SICILIAN MULE

Finlandia vodka. Campari. Aperol. Fresh lime juice. Q Spectacular Ginger beer | 13

### CARY'S WINE SELECTION

SHATTER, GRENACHE

'14, Maury, France

Aromas of toasted French oak and brioche mingle with fresh cut strawberry and candied cherries. The mid-palate brims with layered blackberry and savory essence of ripe pomegranate. 4 oz. 14 | 7 oz. 22 | Btl. 39

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

## 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

## MODERN COCKTAILS

**Dragon's Breath** Herman Marshall Texas bourbon. St. Germain elderflower liqueur. Cointreau. Cane syrup. Smoked ice cubes | 16

**Paloma Roja** Hibiscus Liquor. Grapefruit. Lime. Dulce vida Grapefruit Tequila. Soda | 11

**St. Germain Spritz** St. Germaine. Prosecco. Soda | 14 (single) / 49 (shareable)

**Pear Jack Rudy** Spiced pear. Pressed lemon. Grenadine. Angostura bitters | 14

**Deluxe Texas Grapefruit** Grapefruit vodka. Fresh grapefruit juice. Mint. Sugared rim | 13

**Gin + Tonic** Dripping Springs gin. Dry vermouth. Orange bitters. Red & green apple. Star anise. Q Indian tonic. Lemon wheel | 15

**Sicilian Mule** Finlandia vodka. Campari. Aperol. Fresh lime juice. Ginger beer | 13

**Fielding's French 75** PAMA Pomegranate liqueur. Lemon. House lemoncello. Scharffenberger rosé. Absolut Elyx | 14

## INFUSED + BARREL AGED + FROZEN COCKTAILS

**Infused "Hazelnut" Old Fashioned** Old Forester Kentucky bourbon. Roasted hazelnuts. Dried cherries. Shaved orange peel. Angostura + orange bitters | 16

**Barrel Aged Maker's Manhattan** Maker's Mark Kentucky bourbon. Carpano antica Sweet Vermouth. Angostura bitters. Luxardo cherry. Up | 16

**Pineapple Serrano Margarita** Dried Blueberries. Dried Orange. Serrano. Lime. Dried Pineapple. Sauza. Triple sec. Salt rim | 12

**Frozen Peach Bellini** Deep Eddy Peach vodka. Peach nectar. Prosecco. Fresh mint | 9

**Peppatini** Peppadew pepper infused Finlandia vodka. Cointreau. Fresh Lime juice. Agave nectar | 12

**Caribbean Calypso** Rumhaven Coconut rum. Aperol. Passion fruit. Fresh citrus. Frozen | 9

## TOP SHELF OLD FASHIONED

Fielding's house cane syrup. Angostura + orange bitters. Shaved orange peel. Choose your spirit. Two oz. pour.

**Macallan 12 Double Cask:** Speyside Scotland, 80 Proof | 32

**Eagle Rare:** Kentucky 10 yr, 90 Proof | 18

**Toki Japanese Whisky:** Japan, 86 Proof | 25

**Four Roses Single Barrel:** Kentucky, 100 Proof | 23

**Whistle Pig Rye:** Vermont, 100 Proof | 35

**High West Double Rye:** Utah, 92 Proof | 21

**Nikka Coffey Grain Whisky:** Japan, 80 proof | 30

**Knob Creek Rye:** Kentucky, 100 Proof | 19

**Jameson Black Barrel:** Ireland, 80 Proof | 21

## WINE BY THE GLASS

### BUBBLE

**Delamotte** | Champagne, France, NV

**Scharffenberger Brut Rosé** | North Coast, California, NV

**Stellina Prosecco** | Italy, NV

### PINOT GRIGIO + SAUV BLANC

**Acumen, Sauvignon Blanc** | Napa, '16

**Gradis'Ciutta Pinot Grigio** | Italy, '16

**Mohua Sauvignon Blanc** | New Zealand, '16

**Pahlmeyer "Jayson", Sauv. Blanc** | Napa, '17

### CHARDONNAY

**Chappellet Chardonnay** | Napa, '16

**Ferrari Carrano** | Russian River Valley, '14

**Francois Carillon Bourgogne** | Burgundy, France, '15

**Frank Family** | Carneros, '16

### INTERESTING WHITES + ROSÉ

**August Kessler "R" Riesling** | Rheingau, Germany, '16

**Belle Provençale Rosé** | Mont Ventoux, France, '12

**Bodega Vina Nora Albariño** | Galicia, Spain, '16

**Cà ed Balos d'Asti Moscato** | Piedmont, Italy, NV

**Miraval Rosé** | Provence, France, '16

4oz 7oz btl

n/a 18 59

n/a 18 34

n/a 9 21

4oz 7oz btl

11 16 30

10 15 29

7 11 19

12 19 38

4oz 7oz btl

15 22 49

9 14 26

12 19 37

11 15 33

4oz 7oz btl

9 11 25

7 11 21

8 13 24

9 15 29

12 18 35

### CABERNET SAUVIGNON + BLENDS

**Acumen Mountainside Cabernet** | Napa, '14

**Eagle Glen by Davis Family Cab** | Napa, '15

**Raymond Sommelier Selection Cab** | California, '16

**Venge Scout's Honor Blend** | Napa, '16

### PINOT NOIR

**Crossbarn by Paul Hobbs** | Sonoma Coast, '14

**DeLoach, Le Roi** | California, '16

**Siduri** | Willamette Valley, Oregon, '16

### MALBEC

**Maal 'Biolento'** | Mendoza, Argentina, '15

**Red Schooner Voyage 6** | Napa, '15

### TEMPRANILLO

**Bodegas Muriel Gran Reserva** | Rioja, Spain, '06

**Marques De Caceres, Excellens** | Rioja, Spain, '14

### INTERESTING REDS

**Clarendelle Rouge Bordeaux** | Bordeaux, France '14

**Famille Perrin, Côtes du Rhône** | Rhone, France, '16

**Turley, Juvenile, Zinfandel** | California, '16

**Shatter, Grenache** | Maury, France, '14

4oz 7oz btl

16 24 49

14 22 43

9 15 29

18 27 51

4oz 7oz btl

12 20 39

9 14 26

12 19 35

4oz 7oz btl

12 19 37

15 25 48

4oz 7oz btl

13 19 39

11 17 32

4oz 7oz btl

9 14 26

8 12 22

13 19 37

14 22 39

## DRAFT

**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

**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

**Snicker Doodle by Community** ↗

ENGLISH ALE Dallas TX, abv 5.2%, ibu 15, 16 oz | 8

**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

**Brown Shugga' by Lagunitas**

STRONG ALE Petaluma CA, abv 10.1%, ibu51, 13 oz | 7.5

**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, 16oz | 7

**Dreamcrusher By Deep Ellum** ↗

DOUBLE IPA Dallas TX, abv 9.5%, ibu 120, 13oz | 7.5

**Griswold Family by Under the Radar** ↗

PORTER Houston TX, abv 6.1%, ibu 14, 16oz | 7

**Blood Orange by Austin Eastciders** ↗

CIDER Austin TX, abv 5.0%, ibu n/a, 16oz | 8

BUILD YOUR OWN FLIGHT

## 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