

APPETIZERS & SHAREABLES

BRUNCH

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. Cassis 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

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. Caramelized onions* | 13 gluten free bun +3

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

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

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

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

Frittata *Prosciutto. Grana. Parsley* | 14

Crab Avocado Omelette *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. 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. Dates. Balsamico & olive oil. Toasted brioche VEG* | 14

Caesar *Romaine. Focaccia cruton. 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. White BBQ drizzle* | 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 Cheese Cake *Whipped mascarpone. Blubbery lemon glaze* | 9

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

Chocolate Sticky Toffee Pudding *Maple butterscotch. Pistachio gelato* | 9

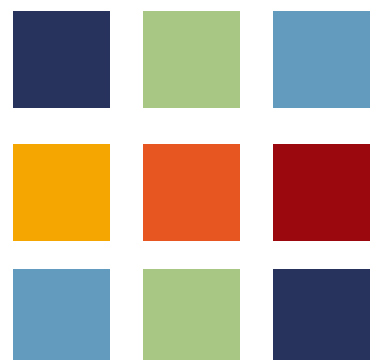
House Sorbet & Gelato *Butter cookies. Two scoops. Chocolate sauce. Chantilly* | 6

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

V vegan VEG vegetarian GF gluten-free or can be gluten-free. Consuming undercooked meats, seafood and eggs may increase your risk of foodborne illness

A gratuity of 20% will be charged for parties of 6 or more | v. 11.22.2018

LOCALLY
FIELDING'S
OWNED



INFUSED + BARREL AGED + FROZEN COCKTAILS

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

Barrel Aged Makers Manhattan *Makers Mark. 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

Aged 007 Vesper *Barrel aged Finlandia vodka. Cocchi Americano. Malfy. Orange bitters. Lemon twist & olive* | 15

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

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

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

MODERN COCKTAILS

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

Paloma Roja *Hibiscus Liqueur. 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

Fall Gin + Tonic *Gin. Lemon. Dry vermouth. Bitters. Red & green apple. Star anise. Tonic* | 15

Copper Mule *Finlandia vodka. Fresh lime juice. Ginger beer* | 14

White Walker *Artisan Dripping Springs Gin. Cocchi Americano. Green chartreuse* | 14

The 75 PAMA *Pomegranate liqueur. Lemon. Lemoncello. Sparkling rosé. Absolut Elyx* | 14

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

Garrison Brothers Bourbon: *Hye Texas, 94 Proof* | 45

Stranahan's Original: *Colorado, 94 Proof* | 26

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

Bird Dog 10 yr: *Kentucky, 90 Proof* | 20

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

Ardbeg 10: *Islay Scotland, 92 Proof* | 27

Monkey Shoulder: *Scotland, 80 Proof* | 20

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

Casamigos Mezcal: *Mexico, 80 Proof* | 29

Ron Zacapa 23 Rum: *Guatemala, 80 Proof* | 25

Pierre Ferrand 1840 Cognac: *France, 90 Proof* | 22

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 juice. prosecco* | 8

Grapefruit *grapefruit vodka. grapefruit juice. prosecco* | 8

St. Theresa *house strong limoncello. tart lemonade. prosecco* | 8

WINE BY THE GLASS

BUBBLE

Bolla Prosecco | *Italy, NV*

NEW Delamotte | *Champagne, France, NV*

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

PINOT GRIGIO + SAUV BLANC

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

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

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

Pahlmeyer "Jayson", Sauvignon Blanc | *Napa, '17*

CHARDONNAY

NEW Chappellet | *Napa, '16*

Ferrari Carrano | *Russian River Valley, '14*

NEW Francois Carillon Bourgogne "White Burgundy," | *France, '15*

Frank Family | *Carneros, '16*

Lucas & Lewellen | *Santa Barbara, '15*

INTERESTING WHITES + ROSÉ

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

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

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

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

Miraval Rosé | *Provence, France, '16*

JUICE & COFFEE

Pressed Orange

Pressed Grapefruit

Tart Cane Sugar Lemonade

Coconut-Pomegranate Lemonade

Rosemary Sparkling Lemonade

Apple Juice *pasteurized*

Pineapple Juice *pasteurized*

French Press *organic coffee* | 8

Nitro Cold Brew *organic coffee* | 5

Cappuccino | 5

Latte | 5

Espresso | 4

Ristretto *half the water* | 4

Americano | 4

Ultimate Hot Chocolate

+ *vanilla whipped cream*

Fat free milk, 2% milk, whole milk, cream, almond milk

ZERO PROOF

Bottled Mexican "Sugar Cane" Soda

Coca Cola | Sprite | Fanta Grape

Fanta Orange

Diet Coke | Coke Zero

St. Arnold Draft Root Beer

Q Spectacular Indian Tonic

Q Spectacular Tonic

Q Spectacular Club Soda

Q Spectacular Ginger Beer

Q Spectacular Ginger Ale

Q Spectacular Grapefruit Soda

BOTTLE WATER

San Peligrino Sparkling

Fiji Natural Artesian

TEA

Organic Texas Black Iced Tea

Featured Pear Berry Iced Tea

Benjamin Loose Leaf Hot Tea

