

Just for Brunch

Breakfast Martini

Bombay Sapphire. Cointreau. Bright Citrus.
Orange Marmalade. | 19

Buena Vista Irish Coffee

House Roast. Irish Whiskey. Crown Of Whipped Cream. | 16

Paris Spritz

St-Germain Elderflower Liqueur. Lillet Blanc. Citadelle Gin.
Grapefruit. Sparkling Wine. | 18

The Breakfast Club

Bread Basket

Croissant. Blueberry Muffin. English Muffin. Biscuit. Coffee Cake. Butter & Preserves. | 25

Cinnamon Roll

Served Warm. Classic Cream Cheese Icing. | 12

Pearl Sugar Waffle

Nutella. Chantilly. | 16

Crème Brûlée French Toast ★

Orange Mascarpone. Bourbon-Maple Syrup. Toasted Pecans. | 18

Lemon Cream Cheese Pancakes

Maple Butter. Dutch Honey. | 14

Greek Yogurt Parfait

Berries. Mango. Pistachio Granola. Honey. | 14

The Spread

Poblano Duck Benedict*

Duck Confit. Poached Eggs. Charred Poblano Hollandaise. Chili Oil. Crispy Onion. | 24

Fielding's Original Eggs Benedict*

House Pepper Bacon. Caramelized Onion. Poached Eggs. Classic Hollandaise. | 20

Calabrian Frittata

Boursin. Confit Cherry Tomato. Baby Spinach. Pickled Onion. Extra-Virgin Olive Oil. | 22

Chilaquiles in Adobo

Chipotle Chicken. Eggs. Corn. Avocado. Crema. Queso Fresco. | 29

Nashville Hot Chicken & Waffle*

Ivory BBQ. Fried Egg. Maple. | 29

French Ham & Cheese Omelet ★

Comté. Chives. Béchamel. Black Truffle. | 32

Avocado & Crab Toast

Buttered Brioche. Crushed Avocado. Jumbo Lump Crab. Pickled Fennel. Ranch Hollandaise. Chili Oil. | 34
Add Poached Eggs* | +6

Chimichurri Steak & Eggs*

Bavette. Corn Quesadilla. Elote. Cilantro Cream. | 47

Eggs & Bacon*

Two Eggs Your Way. Crispy Fingerling Potatoes. Bacon. Choice of Bread. | 19

Bloodies

TRY A FLIGHT (THREE 4OZ GLASSES) 22

Fielding's R.O. Bloody Mary

Peppadew-Infused Vodka. House Bloody Mary Mix.
Marinated Paula Lambert Mozzarella. | 15

Jalisco!

Tequilaño Tequila. Pickled Bloody Mary Mix. Sriracha.
Pickled Vegetables. | 14

Eggs, Bourbon & Bacon

Old Forester Kentucky Bourbon. House Bloody Mary Mix.
Fielding's Candied Bacon. Texas Quail Egg. | 16

Mimosas

TRY A FLIGHT (THREE 4OZ GLASSES) 22

Classic Hotel Ritz Mimosa

Orange Juice. Sparkling Wine. | 10

Hibiscus Blush

Orange And Pineapple Juice. Cranberry Vodka.
Hibiscus Syrup. Sparkling Wine. | 12

Blossom Fizz

St-Germain Elderflower Liqueur. Fresh Cold-Pressed
Grapefruit Juice. Sparkling Wine. | 14

Boozy Breakfast Coffee

TRY A FLIGHT (THREE 4OZ GLASSES) 22

Hazelnut Carajillo

Licor 43. Fielding's Cold Brew Coffee.
Frangelico Chantilly Cream. | 14

Texas Pecan Brown Sugar Bourbon

Blackland Texas Pecan Bourbon. Fielding's
Private Roast Coffee. Chantilly Cream. | 13

The Frenchmen!

Grand Marnier Cognac. Fielding's Private Roast Coffee.
Chantilly Cream. | 14

Dinner Came Early

Miso Caesar

Miso Caesar Dressing. Chili Panko. Radish. Aged Gouda. | 16

Fielding's Famous Wedge

Confit Tomato. Grilled Bacon. Pickled Red Onion. Roquefort. Chipotle
Blue Cheese Dressing. | 18

Add a Protein Bavette* 39 | Citrus-Marinated Chicken Breast 12
Maple-Brined Salmon* 29 | Grilled Shrimp 15 | Crab Cake 36

Signature French Onion Soup

Slow-Caramelized Onion. Country Bread Croutons. Comté. Chive. | 16

Crispy Okra

Old Bay. Tabasco Aioli. | 14

Imperial Crab Cake

Herb Beurre Blanc. Pickled Fennel. Pea Shoots. | 39

Rigatoni alla Vodka

Jumbo Lump Crab. Bacon. Basil. Stracciatella. Parmesan Crunch. | 38

Maple-Brined Salmon*

Smoked Tomato Coulis. Bacon Risotto. Broccolini. | 36

Char-Grilled Chicken

Piri-Piri Marinade. French Fries. Calabrian Chili Chimichurri. | 34

Blackened Halibut

Cheddar Rice grits. Stewed Okra. Cajun Crawfish Beurre Blanc. | 49

Australian Lamb Chops*

Rosemary-Scented. Truffle Potato Gratin. Confit Cherry Tomato.
Burnt Onion Jus. | 68

Fielding's Griddle Cheeseburger*

Caramelized Onion. Hot-Sauce Mayo. Brioche Bun. French Fries. | 24

FIELDING'S — STEAK —

WOOD-FIRED STEAKS · CHEF CRAFTED · HOSPITALITY DRIVEN EXPERIENCES

BRUNCH

Steak & Eggs

THE FIELDING'S WAY

Choose your cut, two eggs your way, crispy fingerling potatoes,
and choice of bread.

American Wagyu · Mishima Reserve* | 4oz. 61 • 8 oz. | 91
Full-blood Kuroge Washu wagyu +100% American Black Angus

REPUBLIC RESERVE TEXAS BLACK ANGUS



PREMIUM TEXAS BLACK ANGUS. RAISED WITH PURPOSE.
CRAFTED FOR CHEFS. SERVED WITH PRIDE.

Filet* | 4 oz 40 • 8 oz 76

Bavette* | 4 oz. 34 • 8 oz. 51

Ribeye* | 14 oz. 90

35-Day House Dry-Aged Ribeye* ★ | 12 oz. 101

NY Strip* | 16 oz. 91

On The Side

French Fries Old Bay. | 12

Truffle Fries Parmesan. | 16

Eggs. | 5

Crispy Fingerling Potatoes. | 12

House Smoked Bacon. | 9

House Maple Sausage. | 7

**Lemon Cream Cheese
Pancake.** | 9

Pearl Sugar Waffle. | 12

Broccolini. | 18

Dashi Broccoli. | 16

★ Chef's Pick — the chef's personal favorite in each section. ·
*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne
illness. A gratuity of 22% is added to parties of six or more. · Fielding's is not a gluten-free establishment
Prices subject to change. v. 10.10.26

Old Fashioneds

Old Fashioned Flight
All Three | 39



Roasted Hazelnut Old Fashioned

Old Forester 86 Bourbon. Toasted Hazelnut Infused. House Vanilla Syrup. Angostura Bitters. Orange Peel Bitters. | 22



Pecan Old Fashioned

Jim Beam Rye Whiskey. Pecan Charcoal Filtered. Vanilla Maple Syrup. Aztec Chocolate Bitters. Orange Peel Bitters. | 22

Brown Butter Wagyu Old Fashioned

Wild Turkey 101 Bourbon. Brown Butter. Beef Tallow. Demerara Syrup. Walnut Bitters. Angostura Bitters. | 22

Wine by the Glass

BUBBLES	6oz
CHAMPAGNE Delamotte Brut, France, NV	36
CHAMPAGNE Veuve Clicquot, Yellow Label Brut, NV	38
CRÉMANT Moillard Cremant Rosé Brut, Borgone, France, NV	20
PROSECCO Torresella, Italy, NV	13
SPARKLING Charles de Fere Reserve Blanc to Blac Brut, France, NV	12
SPARKLING CHARDONNAY N/A Pierre Chavin, France NV	10

WHITES	5oz	8oz
CHABLIS Bouchard Aine & Fils Chablis, Burgandy, France, '23	14	25
CHARDONNAY Macon-Villages Dom. JM Boillot, France '22	21	34
CHARDONNAY Alma Rosa, Santa Rita Hills, California, '23	19	29
PINOT GRIGIO Kettmeir, Trentino-Alto Adige / Südtirol, Italy '25	13	21
RIESLING Kessler 'R' Riesling, Rheingau, Germany, '23	11	17
VOUVRAY Domaine Pichot, Loire Valley, France, '23	14	21
SANCERRE Domaine Delaporte, France '24	29	46
SAUVIGNON BLANC Peregrine, New Zealand '25	16	26

ROSÉ	5oz	8oz
ROSÉ Domaine de Leos, Provence, France, '24	12	19
ROSÉ Il Poggione Brancato Sangiovese Rose, Tuscany, Italy , '24	13	20

REDS	5oz	8oz
CAB SAUVIGNON Kith & Kin of Round Pond, Napa Valley '22	17	25
CAB SAUVIGNON Raymond Sommelier Sélection, California '23	14	22
CAB SAUVIGNON Duckhorn, Napa, California, '23	25	39
CAB SAUVIGNON Robert Mondavi, Napa, California, '22 (LIMITED SUPPLY!)	25	39
MERLOT/CAB Saint-Emilion Grand Cru Chateau Armens, France '22	23	36
ZINFANDEL Juvenile, Turley Wine Cellars, California '23	18	29
MALBEC Maal 'Biutiful', Mendoza, Argentina '24	12	19
MERLOT Quattro Theory, Napa, California '23	16	26
PINOT NOIR Domaine Faiveley Bourgogne Rouge, Burgundy, France, '23	24	39
PINOT NOIR Calera, California '23	14	19
RED BLEND Prisoner, Napa, California '23	20	30
RED BLEND Il Fauno di Arcanum, Toscana, Tuscany, Italy '22	19	27

Martinis

Spiced Blackberry Martini Nikka Coffey Gin. Crème de Mûre. Ginger. Cardamom. Pressed Lemon. 20	Orchard Martini Reyka Vodka. Christian Drouin Calvados. House Green Apple Cordial. Mathilde Poire. 18
Vesper Citadelle Gin. Nikka Coffey Vodka. Lillet Blanc. 20	Fielding's Modern Aviation Empress Gin. Maraschino Liqueur. Crème de Violette. Pressed Lemon. 20

Cocktails

Ruby Margarita El Tequileño Blanco Tequila. Cointreau. House Cranberry Syrup. Pomegranate Juice. Pressed Lime. 18	Clarified Daiquiri Appleton Estate 8 Year Reserve Rum. Pressed Lime. Pineapple. House Spiced Demerara Syrup. St. Elizabeth Allspice Dram. Angostura Bitters. 18
Cloud Paloma El Tequileño Blanco Tequila. Giffard Pamplemousse Rose. Grapefruit. Pressed Lime. Agave. Soda. Sea Salt Lime Air. 19	Kung Fu Reyka Vodka. Lemongrass Cordial. Lime. Basil. 16
Pear Bianco Spritz Luxardo Bitter Bianco. Mathilde Poire. House Pear Syrup. Pressed Lemon. Soda. 16	Frozen Apple Cider Margarita Blanco Tequila. Margarita Magic. Cider Reduction. Triple Sec. 17
Black Fig Manhattan Rittenhouse Bottled in Bond Rye. Laird's Apple Brandy. Dried Fig-Infused Carpano Antica. St. Elizabeth Allspice Dram. Walnut Bitters. 20	Frozen Whiskey Sour Lemon Magic. Bourbon. Pressed Lemon. Demerara Syrup. 18
Citrus Grove G&T Ford's Gin. Winter Orange Oleo Saccharum. Fever-Tree Indian Tonic. 18	Mezcalito Mezcal. Mathilde Pêche Liqueur. Aperol. Tarragon Honey Syrup. Pressed Lemon. Brûléed Orange. 16
Citrus Grove G&T Ford's Gin. Winter Orange Oleo Saccharum. Fever-Tree Indian Tonic. 18	Fielding's Oak Barrel Aged Negroni Nikka Coffey Gin. Campari. Carpano Antica Sweet Vermouth. 19
French 77! Housemade Limoncello. Pama Pomegranate Liqueur. Moillard Crémant Rosé Brut. 16	Golden Hour Pierre Ferrand 1840 Cognac. Pressed Lemon. Grand Marnier Liqueur. Mathilde Peach Liqueur. Rosemary Cane Syrup. 18

Beer and Seltzers

BOTTLES
SIERRA NEVADA PALE ALE Chico, California ABV 5%, IBU 38 8
SHINER BOCK by Spoetzl Brewery 📍 DARK Shiner, Texas ABV 4.4%, IBU 10 8
MICHELOB ULTRA by Anheuser-Busch LIGHT ABV 4.0 %, IBU 10 8
YUENGLING FLIGHT LIGHT LAGER Pottsville, PA ABV 4.2%, IBU 22 8
DOS EQUIS AMBAR ESPECIAL VIENNA-STYLE LAGER Mexico ABV 4.7%, IBU 22 8
STELLA ARTOIS BELGIAN PALE LAGER Belgium ABV 5.0%, IBU 24 8
HAPPY DAD SELTZER Monroe, Wisconsin ABV 5.0%, IBU n/a 8
STELLA ARTOIS LIBERTÉ (N.A) by Stella Artois, NON-ALCOHOLIC Belgium 8
DRAFT
LIVE OAK by Live Oak Brewing Company 📍 HEFEWEIZEN Del Valle, Texas ABV 5.2%, IBU 40 12
HALLERTAU by Talyard Brewing Co, 📍 MUNICH HELLES Sugar Land, TX ABV 5.2%, IBU 20 12
GHOST IN THE MACHINE by Parish Brewing Co HAZY DOUBLE IPA Broussard, LA ABV 8.1%, IBU 85 12
Zero Proof
Indigo 75 Empress Indigo. Pressed Lemon. Cane Syrup. Sparkling. 16
Pierre Chavin Spritz Orange Peel. Zesty Botanicals. Spice. Vanilla. 14
Pear Bianca House Pear Syrup. Verjus Blanc. Pressed Lemon. Orange Bitters. Pierre Chavin Sparkling. 16
Cranberry Fizz House Cranberry Syrup. Pomegranate Juice. Pressed Lime. Sage. Soda. 12
Grapefruit Rosemary Tonic Grapefruit. House Rosemary Syrup. Verjus Blanc. Fever-Tree Mediterranean Tonic. 16