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

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!
Tequileño 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

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

À La Carte Breads
Croissant. | 7
Blueberry Muffin. | 5
Coffee Cake. | 5
Biscuit. | 5
English Muffin.| 5

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

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

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 49 • 8 oz 85

Bavette* | 4 oz. 34 • 8 oz. 51

Ribeye* | 14 oz. 95

35-Day House Dry-Aged Ribeye* ★ | 12 oz. 106

NY Strip* | 16 oz. 96

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. 11.19.26

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 4oz Bavette* 22 | Citrus-Marinated Chicken Breast 13
Maple-Brined Salmon* 22 | Grilled Shrimp 18 | 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

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. Brown Sugar Syrup. Walnut Bitters. Angostura Bitters. | 22

Wine by the Glass

BUBBLES

	6oz
CHAMPAGNE Delamotte Brut, France, NV	36
CRÉMANT Moillard Cremant Rosé Brut, Bourgone, 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	16

WHITES

	5oz	8oz
CHABLIS Bouchard Aine & Fils Chablis, Burgandy, France, '23	16	26
CHARDONNAY Macon-Villages Dom. JM Boillot, France '22	22	35
CHARDONNAY Alma Rosa, Santa Rita Hills, California, '23	19	29
PINOT GRIGIO Kettmeir, Trentino-Alto Adige / Südtirol, Italy '25	15	25
RIESLING Kesseler 'R' Riesling, Rheingau, Germany, '23	11	17
VOUVRAY Domaine Pichot, Loire Valley, France, '23	14	21
SANCERRE Domaine Delaporte, France '24	29	47
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	21

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
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	13	20
MERLOT Quattro Theory, Napa, California '23	16	26
PINOT NOIR Domaine Faiveley Bourgogne Rouge, Burgundy, France, '23	24	39
PINOT NOIR Calera, California '23	17	28
RED BLEND Prisoner, Napa, California '23	21	31
RED BLEND Il Fauno di Arcanum, Toscana, Tuscany, Italy '22	23	36

Martinis

Spiced Blackberry Martini
Nikka Coffey Gin. Crème de Mûre. Ginger Liqueur. House Spiced Blackberry Syrup. Pressed Lemon. | 20

Vesper
Citadelle Gin. Nikka Coffey Vodka. Lillet Blanc. | 20

Orchard Martini
Reyka Vodka. Christian Drouin Calvados. House Green Apple Cordial. Mathilde Poire. | 18

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

Cloud Paloma
El Tequileño Blanco Tequila. Giffard Pamplemousse Rose. Grapefruit Oleo. Pressed Lime. Fever-Tree Pink Grapefruit. Sea Salt Lime Air | 19

Pear Bianco Spritz
Luxardo Bitter Bianco. Mathilde Poire. House Pear Syrup. Pressed Lemon. Sparkling wine. Soda. | 16

Black Fig Manhattan
Rittenhouse Bottled in Bond Rye. Laird's Apple Brandy. Dried Fig-Infused Carpano Antica. St. Elizabeth Allspice Dram. Walnut Bitters. | 20

Citrus Grove G&T
Ford's Gin. Winter Orange Oleo Saccharum. Fever-Tree Indian Tonic. | 18

French 77!
Housemade Limoncello. Pama Pomegranate Liqueur. Moillard Crémant Rosé Brut. | 16

Clarified Daiquiri
Appleton Estate 8 Year Reserve Rum. Pressed Lime. Pineapple. Brown Sugar Syrup. St. Elizabeth Allspice Dram. Angostura Bitters. | 18

Lemongrass Gimlet
Reyka Vodka. Lemongrass Cordial. Lime. Basil. | 16

Frozen Apple Cider Margarita
Blanco Tequila. Margarita Magic. Cider Reduction. Triple Sec. | 17

Frozen Whiskey Sour
Lemon Magic. Bourbon. Pressed Lemon. Brown Sugar Syrup. | 18

Mezcalito
Mezcal. Mathilde Pêche Liqueur. Aperol. Tarragon Honey Syrup. Pressed Lemon. Brûléed Orange. | 16

Fielding's Oak Barrel Aged Negroni
Nikka Coffey Gin. Campari. Carpano Antica Sweet Vermouth. | 19

Golden Hour
Pierre Ferrand 1840 Cognac. Pressed Lemon. Grand Marnier Liqueur. Mathilde Peach Liqueur. Rosemary Cane Syrup. | 18

Beer and Seltzers

BOTTLES

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

Amber Pear
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