

Eggs

BAKED EGGS PUTTANESCA

Spicy pomodoro, olives, capers, spinach, sausage, fennel, garlic croutons 18

SPANISH TORTILLA

Potatoes, onions, parsley, romesco, Iberico chorizo, piquillo peppers, aged gouda 17

BRIOCHE EGG MELT

Scrambled, bacon, Vermont cheddar 17

EGGS+BACON

Two eggs your way, crispy fingerling. Served with choice of bread 17

CRAB AVOCADO TOAST

Sourdough, grilled bacon, scrambled eggs, miso aioli, pickled daikon, sprouts 20

EGGS BENEDICT

Peppered bacon, caramelized onions, English muffins, hollandaise 19

CHILAQUILES VERDE

Grilled chicken, elote, avocado, chiles toreados, crema, cilantro 26

KIMCHI CHICKEN & WAFFLE

Ivory BBQ sauce, fried egg, maple syrup 28

SPICY AVOCADO SCRAMBLE

Iberico chorizo, Calabrian peppers, scallions. Served with choice of bread 19

PARIS HAM & CHEESE OMELETTE

Comté cheese, Jambon de Paris, chives, chicken velouté, black truffle. Served with choice of bread 28

CHIMICHURRI STEAK

Bavette, eggs, corn quesadilla, elote, salsa verde 33

Fielding's Brunch

LEMON CREAM CHEESE PANCAKES

Maple butter, Dutch honey syrup 14

PEARL SUGAR WAFFLE

Nutella, chantilly 16

FRENCH TOAST

Brioche, dulce de leche, champagne chiboust, raspberries 18

WHIPPED GREEK YOGURT

Fresh berries, mango, pistachio granola, honey 13

CROISSANT 7

ALMOND CROISSANT 8

WALNUT MAPLE COFFEE CAKE 8

SWEET POTATO BISCUIT

Whipped pecan butter 7

BLUEBERRY MUFFIN 8

ENGLISH MUFFIN 6

CINNAMON ROLL 12

FIELDING'S BAKERY BASKET

Croissant, sweet potato biscuit, English muffins, walnut coffee cake, blueberry muffin, whipped butter pecan, house preserves 22

Lunch

CAULIFLOWER HUMMUS Pistachios, Aleppo oil, cilantro, socca, cucumbers 16

OKRA Southern fried, Old bay, Tabasco aioli 16

FRENCH ONION SOUP Comté cheese, sourdough croutons, fresh thyme 16

SKILLET BREAD Chimichurri, stracciatella, Grana Padano 16

AMERICAN BURGER Smashed patties, caramelized onions, hot sauce mayo, yellow cheese, brioche 22

CRISPY CHICKEN SANDWICH Gochujang sauce, celery apple slaw, sesame oil, alfalfa sprouts, brioche 25

PICCANTE PIZZA Tomato sauce, soppressata, mozzarella, Calabrian peppers 22

FLAMMKUCHEN PIZZA Comté cheese, caramelized onions, lardons 20

SAN DANIELE PIZZA Ricotta, pears., Prosciutto, Gorgonzola, aged balsamic, pistachios 22

RADIATORI Beef cheek bourguignon, oyster mushroom, lardon, parsley, brioche crouton 28

BUCATINI Piri Piri shrimp, Calabrese sugo, black olives, basil, Grana Padano 34

BUTTER CHICKEN Steamed rice, cashew cream, peanut chutney, garlic naan, cilantro 34

STEAK FRITES 10oz sirloin. Served with au poivre sauce and fries 34

BABY WEDGE

Pimentón blue cheese dressing, tomato confit, chorizo, Roquefort, pickled red onions 19

ROMAINE SALAD

Miso Caesar dressing, nori pangrattato, radishes, aged gouda 17

FRISÉE SALAD

Lardons. Poached egg. Miniature croutons. Mustard shallot vinaigrette 18

Add on Sirloin 15

Chicken 12 - Shrimp 14

Salmon 20

House grilled bacon 9

Maple garlic sausage 7

Crispy fingerling potatoes 8

Charcoal cabbage 13

SIDES

Dashi broccoli 12

Steamed rice 8

French fries 11

Grana truffle fries 16

BREAD

English muffin 6

Rye toast 5

Sourdough toast 5

Arepa 4

Garlic naan 5

Pearl sugar waffle 9

Lemon cream cheese pancake 8

Just for Brunch

BREAKFAST MARTINI

Bombay Sapphire gin, orange and lemon juice, Cointreau, orange marmalade 18

BLOODIES

TRY A FLIGHT (THREE 4 OZ GLASSES) 19

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

ORIGINAL BUENA VISTA IRISH COFFEE

Fielding's Private Roast Coffee, Irish whiskey, whipped cream 16

MIMOSAS

TRY A FLIGHT (THREE 4 OZ GLASSES) 17

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

PARIS SPRITZ

Grapefruit juice, St-Germain elderflower liqueur, Lillet Blanc, Citadel French gin, lemon bitters, sparkling wine 18

BOOZY BREAKFAST COFFEE

TRY A FLIGHT (THREE 4 OZ GLASSES) 18

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

non-alcoholic 16

FLEUR DE PERA

Hibiscus & pear syrup, pressed lime, fresh mint, lime crisp

HERB & CHILL

Pressed lime, elderflower tonic, cucumber, fresh thyme

LYCHEE BREEZE

Lychee syrup, pressed lemon, raspberries, foamer, soda

Wine by the glass

BUBBLES

	6oz	
CHAMPAGNE <i>Brut, Delamotte, France, NV</i>	32	
CRÉMANT <i>JCB N° 69 Rosé Brut, Burgundy, France, NV</i>	19	
PROSECCO <i>Torresella, Italy, NV</i>	13	

WHITES

	5oz	8oz
CHARDONNAY <i>Jean-Claude Boisset Les Ursulines, France, '22</i>	18	27
CHARDONNAY <i>Macon-Villages Dom. JM Boillot, France '22</i>	21	34
CHARDONNAY <i>Morgan, Santa Lucia Highlands '21</i>	19	29
PINOT GRIGIO <i>Kettmeir, Trentino-Alto Adige / Südtirol, Italy '23</i>	13	21
GRUNER VELTLINER <i>Loimer Lois, Niederosterreich, Austria '22</i>	12	19
RIESLING CUVÉE <i>Ruhlmann Jean-Charles, Alsace, France '23</i>	12	19
VOUVRAY <i>Domaine Pichot, Loire Valley, France, '22</i>	14	21
SANCERRE 'CHAVIGNOL' <i>Domaine Delaporte, France '23</i>	26	39
SAUVIGNON BLANC <i>Matanzas Creek, Sonoma, California '23</i>	11	19
SAUVIGNON BLANC <i>Peregrine, New Zealand '23</i>	16	26

ROSÉ

	5oz	8oz
ROSÉ <i>Domaine de Leos, Provence, France</i>	12	19
ROSÉ <i>Domaine de Leos, Provence, France</i>	13	20

REDS

	5oz	8oz
CAB/MERLOT <i>Saint-Emilion Grand Cru Chateau Armens, France '20</i>	13	36
CAB SAUVIGNON <i>Faust, Napa Valley, California '23</i>	27	44
CAB SAUVIGNON <i>Turning Point, Alexander Valley, California '21</i>	17	27
CAB SAUVIGNON <i>Raymond Sommelier Sélection, California '22</i>	14	22
ZINFANDEL, JUVENILE <i>Turley Wine Cellars, California '20</i>	18	29
MALBEC <i>Maal 'Biutiful', Mendoza, Argentina '23</i>	12	19
MERLOT <i>Quattro Theory, Napa, California '22</i>	16	26
NEBBIOLO <i>Giovanni Rosso, Langhe, Piedmont, Italy '21</i>	19	29
PINOT NOIR CUVÉE <i>Vincent Girardin, Saint-Vincent, France '21</i>	23	35
PINOT NOIR <i>Calera, California '22</i>	14	19
RED BLEND <i>Prisoner, Napa, California '21</i>	20	30
SUPER TUSCAN <i>Modus IGT, Tuscany, Italy '19</i>	15	22

Cocktail Favorites

FIELDING'S FROSÉ

Rosé, Reyka Icelandic vodka, proprietary secret ingredients | 10

FROZEN WATERMELON

El Tequileño tequila, watermelon liqueur, watermelon juice, pressed lime, organic agave, Tajín rim | 16

ROASTED HAZELNUT

OLD FASHIONED

Old Forester bourbon, house vanilla syrup, Angostura + orange bitters | 20

FIELDING'S MODERN AVIATION

Empress Gin, Maraschino liqueur, Crème de Violette, pressed lemon | 18

OUR GIN TONIC

Gin Mare Spanish gin, Mediterranean Fever Tree tonic, housemade tonic ice cubes, juniper berries, lime, mint | 18

Coffee and Zero Proof

FIELDING'S PRIVATE ROAST

ORGANIC COFFEE

French Press | Espresso | Cappuccino | Flat White Latte | Americano | Affogato

ORGANIC BLACK ICED TEA

'TWO LEAVES AND A BUD' ORGANIC HOT TEA SELECTION

FRESH PRESSED JUICE

Orange | Grapefruit | Rosemary Lemonade | Tart Cane Sugar Lemonade

SODA & H2O


Mexican Coca Cola, Sprite, Fanta Orange
Diet Coke | Coke Zero
Q Ginger Beer (250ml) | Q Ginger Ale (250ml)
Otto's Draft Root Beer, Pennsylvania
Topo Chico Sparkling
Fiji Natural Artesian

Beer and Seltzers

BOTTLE SELECTION

DELIRIUM TREMENS by Huyghe Brewery Belgium, BELGIAN STRONG ALE | ABV 8.5%, IBU 25 | 19
CHIMAY GRANDE RÉSERVE (BLUE) by Bières de Chimay, BELGIAN TRAPPIST ALE | ABV 9%, IBU 35 | 18
ORVAL TRAPPIST ALE by Brasserie d'Orval, BELGIAN TRAPPIST ALE | ABV 6.9%, IBU 32 | 11
DUVEL by Duvel Moortgat, BELGIAN GOLDEN ALE | ABV 6.8%, IBU 29 | 15
MICHELOB ULTRA by Anheuser-Busch, LIGHT | ABV 4.0%, IBU 10 | 7
SHINER BOCK by Spoetzl Brewery  DARK | ABV 4.4%, IBU 10 | 7
HITACHINO NEST WHITE ALE by Kiuchi Brewery, WHITE ALE | ABV 5.5%, IBU 13 | 14
ALASKAN AMBER by Alaskan Brewing Co, AMERICAN AMBER ALE | ABV 5.3%, IBU 18 | 7
STELLA ARTOIS LIBERTÉ (N.A) by Stella Artois, NON-ALCOHOLIC | 7

DRAFT SELECTION

LIVE OAK by Live Oak Brewing Company  HEFEWEIZEN | ABV 5.2%, IBU 40 | 12
GHOST IN THE MACHINE by Parish Brewing Co, HAZY DOUBLE IPA | ABV 8.1%, IBU 85 | 12
BROOKLIN LAGER by Brooklyn Brewery, VIENNA STYLE LAGER | ABV 5.2%, IBU 33 | 13

Executive Chef Edelberto Gonçalves | A gratuity of 22% will be charged for parties of 6 or more. Fielding's is not a gluten-free establishment.
*Consuming undercooked meats, seafood, and eggs may increase your risk of food-borne illness. V. 04/28/25