

sweet + lite

HOUSE VANILLA YOGURT

Honey, blueberries, dates, almonds. \$7

BERRIES

Chantilly + vanilla custard. \$8

SUGAR BUN ST. TROPEZ

Vanilla pastry cream. \$5

LIEGE WAFFLE

Whipped cream. \$9

CREAM CHEESE LEMON PANCAKES

Maple syrup. Apple butter. \$8

> Add blueberries \$2 / Add chocolate \$2

starters

DEVEILED EGGS

Romesco. Pancetta, Grana Padano. \$8

AVOCADO FUNDIDO

Garlic sausage. Fontina. Calabrese peppers. Organic chipotle tortilla chips. \$14

GOAT CHEESE

Charred avocado. Evoo. Micro radish. Fennel crackers. \$10

COCONUT BUTTERNUT SQUASH SOUP

Fried plantain. Cashews. \$8

SHRIMP & SAUSAGE GUMBO

Andouille sausage. Gumbo filé. Steamed rice \$10

LOCALLY
FIELDING'S
OWNED

pasta

SPAGHETTI DIABOLIQUE

Spicy marinara. Shrimp. Jalapeños. Red pepper. Roasted garlic. \$19

LOBSTER MAC + CHEESE

Lobster. Pangrattato bread crumbs. Manchego + Comté cheese. Pancetta. French beans. \$34

salads

CHOPPED COBB

House bacon. Sliced chicken breast. Romaine. Eggs. Gorgonzola. Tomatoes. Avocado. Colinas De Garzón EVOO & balsamico. \$17

BEET & FETA SALAD

Arugula. French green beans. Spring onions. Navy beans, Romesco. Sherry vinegar. Toasted almonds \$12

ESCAROLE

Roasted butternut squash. Dry apricots. Toasted hazelnuts. Radishes. Jicama. Miso dressing. \$12

BIB LETTUCE

Serrano ham. Scallions. Manchego. Pears. Blue cheese dressing. \$12

CAESAR SALAD

Romaine. Grilled ciabatta crouton. Grana Padano. Spanish anchovies. \$10

SMALL GREEN SALAD

Mesclun. Balsamic vinaigrette. Black sesame seed crumble. \$7

Add to any salad: Shrimp \$9 | Steak \$10 | Salmon \$15 | Chicken \$6 | Blue crab \$12

local BRUNCH

eggs + more

CHICKEN & WAFFLE

Fried egg. Ivory BBQ sauce. Maple syrup. \$18

BRIOCHE EGG & BACON MELT

Vermont cheddar. Scrambled egg. Breakfast potatoes. Caramelized onions. \$12

SIRLOIN ENGLISH BREAKFAST

Eggs your way. Garlic sausage. House bacon. Baked black beans. Grilled tomato. English muffin. \$24

POACHED EGGS MEURETTE

Mushroom. Bacon lardons. Caramelized cipollini onions. Peasant toast. Burgundy Pinot sauce. \$14

DESAYUNO CHAPIN

Two eggs. Platano y crema. Baked black beans. Arepas. Salsa criolla. \$11

EGGS + BACON

Eggs your way. Potato. Toast. \$10

EGGS BENEDICT

Jambon de Paris. English muffin. Hollandaise. \$14

POT ROAST HASH

Hash. Fried egg. Mole. Avocado. Cheddar. Mojo Verde. Flour Tortillas. \$22

TURTLE FRENCH TOAST

Sea salt caramel. Melted chocolate. Toasted pecans. \$10

HAM & SWISS FRENCH TOAST

Ham. Swiss Cheese. \$14

CRAB + FINGERLING POTATO FRITTATA

Serrano ham. Piquillos. Manchego. Romesco. \$16

CHEESE + CHIVES OMELET




Cheddar. Butter. Toast. \$9

MUSHROOM OMELET

Toast. \$10

GOAT CHEESE OMELET

Spinach + garlic sausage. Toast. \$10

 = can be modified or is gluten free  = hot
 = can be modified or is vegan

sides

House made bacon \$3

House made garlic sausage \$3

Texas toast. Jam+butter \$1.50

English muffins. Jam+butter \$1.50

Parsleyed potatoes \$3

Arepas \$2

desserts

POACHED PEAR

Coconut Caramel fudge glaze. Peanut brittle. \$6

SOUTHERN PECAN PIE

Nutella sauce. Hazelnut gelato. \$9

CHOCOLATE BROWNIE BUTTONS

Vanilla milk. \$7

APPLE BRIOCHE BREAD PUDDING

Cinnamon spices custard. \$7

CHOCOLATE STICKY TOFFEE PUDDING

Maple butterscotch. Pistachio gelato. \$8

GELATO + SORBET

\$2 per scoop

> Gelato flavors: Vanilla, Hazelnut praline, Pistachio, Caramel sea salt

> Sorbet flavors: Strawberry, Cocoa, Raspberry granité

sandwiches

PRESSED GRILLED CHEESE

Oven-dried tomatoes. Butter. Pecorino + Vermont Cheddar. Fries. \$12

LOCAL BURGER

Cassis mustard. Grafton cheddar. Oven-dried tomatoes. Lettuce. Brioche. Fries. \$15

TEXAS BLUES BURGER

Fig jam. Lettuce. Pickled red onion. House bacon. Fresh jalapeños. Blue cheese. Brioche. Fries. \$17

CRAB CLUB

House bacon. Avocado. Garlic aioli. Radish sprouts. Pain de mie. Fries. \$18

Sub Fries with Salad: \$3

local beverages

cocktails

Ask us for our featured cocktail

bloody mary try a flight

WHISKEY + BACON

Alberta Dark Barrel Rye, candied bacon, egg, Sriracha salt rim

EH'S PICKLED BLOODY MARIA

Sauza Blue Silver 100% agave tequila, pickled bloody Mary, house pickled baby carrot, Castelvetrano olive, cornichon, peppadew pepper, Togarashi-salt rim

SMOKER

Rey Campero Mescal, Sriracha, smoked glass

LOCAL

Celery, Peppadew pepper infused
Finlandia vodka

mimosa try a flight

CLASSIC

Prosecco + orange juice

BLUSHING

Prosecco, cranberry vodka, orange, pineapple juice

GRAPEFRUIT

Grapefruit vodka, grapefruit juice, prosecco

ST. THERESA

House strong limoncello, prosecco, tart lemonade

juices

- Pressed orange
- Pressed grapefruit
- Tart cane sugar lemonade
- Coconut-pomegranate lemonade
- Rosemary sparkling lemonade
- Apple juice pasteurized
- Pineapple juice pasteurized

organic coffee

- Free trade organic French press coffee \$7.5
- Nitro cold brew, organic coffee \$5
- Cappuccino \$4.5
- Latte \$4.5
- Espresso \$3.5
- Ristretto *half the water*
- Americano \$3.5
- 'Two leaves and a bud' organic tea selection
- Ultimate hot chocolate + vanilla whipped cream
- Fat Free milk, 2% milk, whole milk, cream, almond milk

zero proof

SODA

- Coca Cola
- Diet Coke
- Coke Zero
- Sprite
- Fanta Grape
- Fanta Orange
- St. Arnold Root beer
- Dublin Dr. Pepper
- Fever Tree ginger beer
- Fever Tree ginger ale

BOTTLED WATER

- Perrier sparkling water
- Fiji natural artesian water

TEA

- Organic iced teas
- Strawberry green tea
- Texas black tea
- Two Leaves and a Bud® organic hot teas

beer

We're always pouring something new.

Ask us for our feature menu and see what's new on tap and in bottles.

wine

Ask for our wine by the bottle list

4oz | 7oz | btl

BUBBLES

LaMarca Prosecco Italy, NV	\$10	\$32
JCB by Jean Charles Boisset No 21 Brut Burgundy, France	\$15	\$40
Scharffenberger Brut Rosé North Coast California, NV	\$16	\$52
Delamotte Champagne France, NV	\$18	\$72
Bollinger Special Cuvee France, NV	\$20	\$119

PINOT GRIGIO + SAUVIGNON BLANC

Ca' Montini Pinot Grigio Italy	\$7	\$13	\$29
Santa Margherita Pinot Grigio Italy	\$9	\$15	\$39
Babich Sauvignon Blanc Marlborough, New Zealand	\$5	\$8	\$25
Atalon Sauvignon Blanc Napa	\$9	\$15	\$39

CHARDONNAY

Hahn Winery Central Coast	\$7	\$12	n/a
Saracina Unoaked Mendocino	\$5.5	\$9	\$27
Ferrari Carrano Russian River Valley	\$9	\$15	\$39
Rombauer Carneros	\$12	\$19	\$50

OTHER WHITE

Franciscan Equilibrium White Blend Napa	\$7	\$12	n/a
Long Shadows Poet's Leap Riesling Columbia Valley, WA	\$6.5	\$11	\$34
Bodega Vina Nora Albariño Galicia, Spain	\$7	\$12	\$36
Miraval Rosé Provence, France	\$7.5	\$13	\$38

PINOT NOIR

Banshee Sonoma Coast	\$9	\$16	n/a
DeLoach Le Roi California	\$5.5	\$9	\$27
Meomi Sonoma, California	\$8	\$13	\$39
Etude, Fiddlesticks Sta Rita Hills	\$12	\$19	\$50

MALBEC + TEMPRANILLO

Maal 'Biolento' Malbec Mendoza, Argentina	\$6.5	\$11	\$33
Atalayas de Golban Torre de Golban Crianza Duero, Spain	\$7	\$12	\$36

CABERNET SAUVIGNON

William Hill Estate North Coast California	\$7.5	\$13	n/a
Raymond Sommelier Selection North Coast California	\$6	\$10	\$31
Consortium Napa	\$9	\$15	\$39

ZINFANDEL + SYRAH

St. Francis Old Vines Zinfandel Sonoma, California	\$8	\$13	n/a
Bonshaker Zinfandel Lodi, California	\$6.5	\$11	\$33

RED BLEND + OTHER RED

Bodegas Filon Garnacha Calatayud, Spain	\$5	\$8	\$25
Abstract by Orin Swift California	\$8	\$14	\$41
Chappellet Mountain Cuvée Napa	\$10	\$15	\$41
Merlot Flora Springs Napa 2014	\$12	\$18	\$58
Alpha Omega II Napa	\$15	\$22	\$62

kids menu

\$8 eats for 12 and under

eats

- Slider cheeseburger + fries
- Pressed grilled cheese + fries
- Chicken + mixed green salad
- Cheese Pizza
- Pepperoni Pizza
- Mac + cheese
- Butter pasta
- Butter pasta + chicken
- Pasta marinara
- Pasta marinara + chicken

sweets

- One scoop of gelato
- Vanilla / Hazelnut praline
- Pistachio / Caramel sea salt



- we're open every day of the year -