

Fields and Sun Signature Breakfasts

Start your day with our new personalized Fields and Sun breakfast, offering cooked-to-order omelets, eggs and waffles, a regional selection of choice fruits and berries, freshly-baked muffins and croissants, an assortment of hot and cold cereals and organic granolas, fresh juices, Starbucks™ coffee, Tazo™ teas, and much more. Please ask your server for details.

Full breakfast (VT, VG)	13
Continental breakfast (VT, VG)	9

À la Carte

Cold cereal

A selection of your favorites	3
Accompanied by seasonal fruit	6

Oatmeal

Hot Quaker™ oatmeal with brown sugar, cinnamon, and raisins	4
Accompanied by seasonal fruit	7

Fresh Fruit

A selection of seasonal melon and berries	6
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Yogurt	2.5	English muffin	2.5
Buttermilk biscuit (1)	2.5	Breakfast potatoes	2.5
White or wheat toast (2)	2.5	Bacon (2) or Sausage Links (2)	3.5
Bagel with cream cheese	2.5	Morningstar™ Veggie Sausage Links (2)	3.5

Children's breakfasts

Egg platter	5
One egg cooked to order with one strip of country bacon and one breakfast sausage link, breakfast potatoes, and choice of sourdough or wheat toast	

Buttermilk pancakes	4
Two child-sized pancakes with one strip of country bacon or one breakfast sausage link	

French toast	4
Two freshly-baked <i>baguette</i> slices grilled until golden brown and served with choice of one strip of country bacon or one breakfast sausage link	

Beverages

	SM	LG		
Orange Juice	3.5	4.5	Milk	2.5
Cranberry Juice	3	4	Silk™ (soy milk)	2.5
Apple Juice	3	4	Starbucks™ coffee	3
Soft Drinks		2	Tazo™ Hot tea	2

Breakfast Specialties

Buttermilk pancakes short stack (2): 6 full stack (3): 7

Large, fluffy pancakes served with your choice of two strips of country bacon or two breakfast sausage links

Belgian waffle 7

Golden brown waffle served with butter, maple syrup, and your choice of two strips of country bacon or two breakfast sausage links

French toast 7

Three freshly-baked French *baguette* slices dipped in cinnamon and vanilla infused egg batter, grilled until golden brown, lightly dusted with confectioners' sugar, and served with your choice of two strips of country bacon or two breakfast sausage links

Huevos rancheros (VT) 9

Three eggs over easy, layered on a crisp corn tortilla then smothered in tomato-chili *ranchero* sauce and served with black beans, breakfast potatoes, sliced avocado, and three flour tortillas

Migas (VT) 9

Three eggs scrambled with corn tortilla strips, fresh diced tomato, diced onions, and Serrano peppers, topped with shredded cheddar cheese and served with black beans, breakfast potatoes, and three flour tortillas

Breakfast platter 9

Two eggs cooked to order, with two strips of country bacon and two breakfast sausage links, breakfast potatoes, and choice of sourdough toast, wheat toast, or three flour tortillas

Omelets

Each of our omelets is made with three fresh eggs, and is served with breakfast potatoes and your choice of sourdough toast, wheat toast, or three flour tortillas.

Western 8

Smoked ham with fresh diced onions and green peppers

Denver 9

Smoked ham and cheddar cheese, with fresh diced onions and green peppers

Garden (VT) 9

Sautéed mushrooms and Swiss cheese, with fresh diced tomatoes, onions, and green peppers

We serve only cage-free eggs.

Morningstar Farms™ vegetarian breakfast links available.

VT: Vegetarian

VG: Vegan

Appetizers

Artisan cheese and crackers (VT) 9

Generous combination of aged Wisconsin sharp cheddar slices, handmade small wheel Maytag bleu cheese, and a creamy *Vie de France* Brie wedge accompanied by a fresh sliced *baguette* and assorted gourmet crackers

Spicy chicken wings 8

Eight traditional hot wings; hand-breaded, fried golden brown, then tossed in our spicy cayenne pepper sauce and served with ranch dressing and celery sticks

Spinach and artichoke dip (VT) 7

Creamy spinach, artichoke hearts, roasted garlic, onions, cream cheese, and parmesan cheese served warm with crisp blue corn tortilla chips and our homemade *salsa cruda*

Fried zucchini and portobello (VT) 7

Slices of zucchini and portobello mushroom, double-breaded and deep fried golden brown, served with ranch dressing

Chips and salsa (VG) 6

Crisp white and blue corn tortilla chips accompanied by our homemade *salsa cruda*

***Hummus bi tahini* (VG) 6**

Creamy homemade garlic hummus garnished with olive oil and Kalamata olives, served with our special pita bread rubbed with olive oil and lightly toasted

Salads *Vegan salad dressing available upon request*

Fresh fruit plate (VT) 8

Seasonal mix of fresh fruit accompanied by our raspberry vinaigrette dipping sauce

House side salad (VT) 5

Fresh salad greens, cucumber, tomato, red onion, and croutons served with your choice of dressing

Caesar salad (VT) side: 5 entrée: 8

Crisp romaine lettuce, croutons, and parmesan cheese tossed in our creamy Caesar dressing and garnished with baby tomatoes (Add grilled chicken breast or Morningstar Farms™ chicken-style strips for an additional \$2)

Southwestern salad (VT) 9

Fresh salad greens, blue corn tortilla strips, black beans, avocado, and roasted corn tossed in our achiote buttermilk dressing and topped with your choice of grilled chicken breast or Morningstar Farms™ chicken-style strips

Asian chicken salad (VT) 9

Fresh greens, tomatoes, chow mein noodles, and your choice of marinated and grilled chicken breast or Morningstar Farms™ chicken-style strips, topped with chopped peanuts and served with our cilantro lime vinaigrette

Lunch Buffet (Monday – Friday)

12

Includes salad bar, two entrées, vegetables, potatoes, soup of the day, dessert, and your choice of coffee or tea. Specific buffet items change daily, please ask your server for details.

Gourmet Burgers Check out the 12,000 choices on our signature burger menu!

Sandwiches

*Each of our sandwiches is served with your choice of one of the following: lightly seasoned hand-battered fries, onion rings, combination of fries **and** onion rings, or fresh fruit.*

Turkey panino 9

Smoked turkey breast, provolone cheese, cole slaw, and Thousand Island dressing, stacked on a large sesame seed French bun brushed lightly with olive oil and pressed on the grill

Dijon chicken 8

Marinated and grilled 7 ounce chicken breast topped with Swiss cheese, bacon, and our honey Dijon dressing, served with lettuce, tomato, and red onion on toasted sourdough

Muffaletta 9

Our twist on the New Orleans classic. Salami, mortadella, capicola, provolone cheese, and olive *tapenade* piled on a sesame seed French bun brushed lightly with olive oil and pressed on the grill

Texas Club 9

Lone Star version of the famous sandwich first concocted at Morrissey's Club House in Saratoga Springs, NY. Ours is a hearty triple-decker accented by a blue corn *tostada* in the center, with generous layers of turkey, ham, bacon, lettuce, tomato, American cheese, Swiss cheese, sliced avocado, and chipotle mayonnaise served on Texas toast

Grilled portobello (VT) 9

Marinated and grilled portobello mushroom served with grilled onions, roasted peppers, our homemade garlic hummus, field greens, bleu cheese, and Swiss cheese, served on a sesame seed French bun brushed lightly with olive oil and pressed on the grill

Soups *Each of our soups is homemade daily.*

Roasted poblano corn chowder cup: 3 bowl: 5

Soup of the day cup: 3 bowl: 5

VT: Vegetarian

VG: Vegan

Desserts *Big enough to share!*

Bourbon bread pudding 6

Our homemade bread pudding, made with Jim Beam™ bourbon and Mexican vanilla, served warm with vanilla bean ice cream

Chocolate decadence 7

A masterpiece of chocolate cake with a velvety smooth chocolate mousse; an extreme chocolate treat, not for the faint of heart!

Deep dish apple pie 6

Sliced Honeycrisp apples piled high, baked in a flaky pie crust, and topped with a creamy caramel sauce

Dulce de leche cheesecake 6

Creamy cheesecake topped with a rich sauce made from caramelized milk and sugar

Children's menu

All children's meals served with lightly seasoned hand-battered fries and a fresh fruit cup.

Chicken tenders 7

Two large chicken tenderloins breaded, fried golden brown, served with Texas toast and ranch dipping sauce

Cheeseburger 7

Fresh quarter pound all-natural chuck burger grilled to order and topped with melted American cheese

Grilled cheese 6

Texas toast with American cheese grilled until golden brown

Beverages

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Apple Juice	3	4	Starbucks™ coffee	3
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Full bar service available upon request.

Entrées (served after 5:00 PM)

Included with all entrées are unlimited trips to our salad and sides bar. If you would prefer that our chef complete your plate, please inform your server.

Poached salmon 17

Eight ounce Norwegian salmon filet seared in butter and delicately poached in our vegetable *court-bouillon*

Classic hand-cut rib eye 8 oz. 16 14 oz. 22

Hand-cut U.S.D.A. Certified All-Natural Black Angus rib eye seasoned with our special dry rub, grilled to order, and served with maître d' butter

Fettuccine Alfredo (VT) 13

Fettuccine tossed with Parmesan cheese, butter, and cream, topped with your choice of grilled chicken breast or grilled portobello mushroom, and served with fresh garlic bread

Creole shrimp 17

Jumbo gulf coast shrimp sautéed in spicy butter and tossed with onion, garlic, tomato, spicy peppers, and our creamy Creole sauce; served over white rice.

Chicken-fried rib eye 14

U.S.D.A. Certified All-Natural Black Angus 7 ounce rib eye, hand breaded in our special batter, deep fried golden brown, served with garlic toast, with cream gravy on the side

Vegetarian stacked enchilada (VG) 13

Slices of grilled zucchini, yellow squash, and onions, generously layered with corn tortillas and Follow Your Heart™ vegan cheddar and Monterey jack cheeses, smothered in our tomato-chile *ranchero* sauce, then baked

Grilled chicken breast 11

For those wanting to keep it simple: a juicy 9 ounce marinated chicken breast grilled to perfection

Just Sides salad bar only: 7 the works: 9

Take advantage of our unlimited sides and salad bar

VT: Vegetarian

VG: Vegan