

Fields and Sun Signature Breakfast

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, fresh baked muffins and croissants, an assortment of hot and cold cereals, organic granolas, and much more. Please ask your server for details.

Full breakfast 11

Continental breakfast 8

À la Carte

Cold cereal

A selection of your favorites **3.5**

Accompanied by seasonal fruit **6.5**

Oatmeal

Hot oatmeal with brown sugar, cinnamon, and raisins **4**

Accompanied by seasonal fruit **7**

Fresh Fruit

A selection of sliced seasonal fruit **6**

Yogurt	2.5	English muffin	2.5
Egg (1)	1.5	Breakfast potatoes	2.5
Buttermilk biscuit (1)	2.5	Bacon (3) or Sausage (3)	3.5
White or wheat toast (2)	2.5	Vegetarian Sausage (2)	3.5
Bagel with cream cheese	2.5		

Beverages

Orange Juice	3.5	Milk	2.5
Cranberry Juice	3	Soy Milk	3
Apple Juice	3	Coffee	3
Soft Drinks	2	Hot tea	3
Lemonade	2.5	Iced Tea	2

***We serve only cage-free eggs**

Breakfast Specialties

Buttermilk Pancakes short stack (2) 7 full stack (3) 8

Big fluffy pancakes served with your choice of two strips of bacon or breakfast sausage.

Belgian Waffle 8

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

Add strawberries and pecans to your waffle 2

French Toast 8

Three slices of Texas toast, 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 bacon or breakfast sausage.

Eggs Benedict 9

Two farm fresh poached eggs on a toasted English muffin with grilled Canadian bacon, topped with fresh hollandaise sauce. Served with your choice of fresh fruit or breakfast potatoes.

Migas 9

Three eggs scrambled with corn tortilla strips, fresh diced tomatoes, diced onions, and Serrano peppers, topped with shredded Cheddar cheese and served with black beans, three flour tortillas and a side of fresh salsa.

Huevos Rancheros 9

Three eggs cooked your way, layered on top of a crispy blue corn tortilla with black beans, smothered in Cheddar jack cheese and topped with traditional ranchero sauce.

Breakfast Platter 10

Two eggs cooked your way, served with two strips of bacon, two breakfast sausage links, breakfast potatoes and your choice of toast, tortillas, or an English muffin.

Omelets

Each of our omelets is made with three farm-fresh eggs and is served with breakfast potatoes and your choice of toast, tortillas, or an English muffin.

Southwestern 9

Sausage, diced onion and peppers, jalapeños and pepper jack cheese.

Denver 9

Smoked ham and Cheddar cheese, with freshly diced onions and green peppers.

Garden 9

Mushrooms, tomatoes, diced onions and peppers, baby spinach and Swiss cheese.

*Consuming eggs, seafood or meat that is undercooked or raw increases the risk of food borne illness.

Appetizers

Chicken Wings 8

Eight traditional chicken wings, hand-breaded, fried golden brown, and tossed in your choice of Texas BBQ, Buffalo or Lemon Pepper sauce. Served with crisp celery sticks, and your choice of classic ranch or bleu cheese dressing.

Spinach Artichoke Dip 7

Spinach and artichoke hearts sautéed with roasted garlic, shallots, cream cheese and freshly grated Parmesan. Served with warm tortilla chips.

Crab Pretzel 8

Jumbo soft pretzel topped with lump crab salad and Cheddar jack cheese, baked to a magnificent golden brown and served with Old Bay ranch dressing.

Hummus 6

Traditional lemon garlic hummus made in house, garnished with Kalamata olives, and served with grilled pita wedges.

Chips and Salsa

Hand cut red, white and blue corn tortilla chips served with our house salsa. **3**
Chips, salsa and chile con queso. **7**

Texas Quail Bites 10

Eight seasoned Texas quail tenders stuffed with pickled jalapeños, wrapped in applewood smoked bacon then cooked to perfection and drizzled with local honey. Served with achiote ranch dressing.

Texas Fried Pickles 6

Six golden fried kosher dill pickle spears, served with classic ranch dressing. A Texas tradition!

BBQ Brisket Quesadilla 8

Texas smoked BBQ Brisket, Cheddar cheese, sweet pickle and onion relish melted together in sublime harmony. Served with a side of sour cream.

Salads

Caesar Salad side 4 entrée 7

Crisp romaine lettuce, croutons, and parmesan cheese tossed in our creamy Caesar dressing.

Southwestern Salad 7

Fresh salad greens, tortilla strips, black beans, avocado, and roasted corn. Served with our achiote ranch dressing.

Spicy Asian Salad 7

Fresh field greens, tomatoes, cucumber slices, mandarin oranges, fried wonton strips and peanuts. Served with our spicy peanut vinaigrette.

Hill Country Salad 8

Spring mix, seasonal berries, Maytag Blue cheese and toasted pecans. Served with honey balsamic dressing.

Add to any salad

Grilled chicken or vegetarian chicken-style strips **2**

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Soup

Roasted Poblano Corn Chowder	cup	3	bowl	5
Soup of the Day	cup	3	bowl	5

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 a fresh fruit cup.

Gourmet Burger 9.5

U.S.D.A Certified Black Angus half-pound patty cooked just the way you like it with your choice of toppings and fresh baked breads. See our special burger menu for over 12,000 "Build a Burger" combinations.

Turkey Reuben 9

Smoked turkey breast, Swiss cheese, sauerkraut, and Thousand Island dressing, stacked on marble rye, and pressed on the grill.

Chicken Chesapeake 10

Grilled chicken breast topped with our home made lump crab salad, smothered with melted Swiss cheese and finished with a pinch of Old Bay Seasoning. Served on your choice of bun.

Texas Club 9

A hearty triple-decker accentuated 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 9

Marinated, char-broiled Portobello mushroom served with grilled onions, roasted peppers, our homemade hummus, field greens, crumbled bleu cheese, and Swiss cheese. Served on grilled ciabatta bread.

Grilled Cheese 8

Grilled tomatoes, bacon, avocado slices, pepper jack and American cheese, gently pressed between two slices of sourdough bread.

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Entrées

Served starting at 5 pm. All entrees come with your choice of two sides.

Achiote Grilled Salmon 18

Eight ounce Atlantic salmon filet in an achiote marinade, grilled and topped with mango pico de gallo.

Hand-cut Ribeye 8oz 16 14oz 22

Hand-cut U.S.D.A. Certified All-Natural Black Angus Texas ribeye seasoned with our special dry rub and grilled to order.

Add sautéed mushrooms or bleu cheese crumbles to your steak 1.5

Texas Barbeque Plate 14

Slow smoked Texas brisket and smoked sausage. Served with Texas barbeque sauce and your choice of two sides. Chef recommends house coleslaw and campfire beans.

Chipotle Fettuccine Alfredo 12

House made Chipotle Alfredo Sauce served on a bed of fettuccine and garnished with fresh Parmesan cheese and diced tomatoes.

Kick it up a notch with grilled chicken or veggie chicken-style strips 2

Signature Stuffed Chicken 15

Half pound chicken breast stuffed with sun dried tomato, spinach, bacon and Texas goat cheese. Seasoned and seared to a golden brown. Served smothered in our house sun-dried tomato cream sauce.

Baltimore Crab Cakes 20

Two jumbo Baltimore-style crab cakes, seared and baked to a golden brown, topped with chipotle remoulade and caramelized lemon wheels.

Sides

Cup of Soup

Side Caesar Salad

Side House Garden Salad

Saffron Cilantro Rice

Sautéed Baby Spinach

Boursin Mashed Potatoes

Seasonal Vegetables

House Coleslaw

Campfire Beans

Hand Battered Fries

Beer Battered Onion Rings

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Desserts

Bourbon Bread Pudding 6

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

Chocolate Decadence 6

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

Deep Dish Apple 5

Sliced apples piled high, then baked to perfection in a flaky pie crust.

Make it à la mode 1

Cookies and Ice Cream 6

Homemade chocolate chip cookies served with vanilla bean ice cream, and drizzled with chocolate. Try it with a cold glass of milk!

Beverages

Soft Drinks	2	Milk	2.5
Lemonade	2.5	Soy Milk	3
Iced Tea	2	Apple Juice	3
Hot Tea	3	Cranberry Juice	3
Coffee	3	Orange Juice	3.5

*Full-service bar menu also available.

There is a \$1.50 charge for all split plates, and a \$.50 charge for each to-go item.

Gluten, Casein, and Soy-protein free menu available upon request.

For parties of six or more, a suggested gratuity of 18% will be included on your check for your convenience.

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