

FIELDHOUSE BRUNCH

WINTER '23

STARTERS

DAY BREAD

WILD YEAST FERMENTATION. COMPOUND BUTTER. \$7

DEVILED EGGS

BEET PICKLED EGG. CHERVIL. \$7

ADD TROUT ROE +\$10

CHICKEN LIVER PATE

PICKLED ONION. GRILLED SOURDOUGH. \$13

BRUSSELS

TAPENADE AIOLI. NUTRITIONAL YEAST. \$13

FRIES

HOUSE CUT. SERVED WITH HOUSE KETCHUP. \$10

WINGS

VIETNAMESE STYLE GLAZE. GARLIC CHIPS. \$16

SALADS

FIELDHOUSE SALAD

BLUE CHEESE. RED ONION. RADISH. STRAWBERRY. SHERRY VINAIGRETTE. \$14

BUTTER LETTUCE

GREEN GODDESS. CUCUMBER. BREAD CRUNCHIES. PINK PEPPERCORN. \$16

ADDITIONS

*STEAK + \$14

*SALMON + \$14

* FRIED CHICKEN + \$10

MAINS

VEGGIE BENEDICT

LOCAL/SEASONAL VEGGIES. CHÈVRE. GREENS. POACHED EGGS*. HOLLANDAISE. BRUNCH POTATOES. \$21

FRIED CHICKEN BENEDICT

BUTTERMILK BISCUIT. POACHED EGGS*. PICKLED PEPPERS. HOLLANDAISE. \$25

TURKISH EGGS

YOGURT. POACHED EGGS. SALSA MACHA. DILL. TOAST. \$17

AVOCADO TOAST

COUNTRY LOAF. POACHED EGGS. GREENS. \$17

BREAKFAST SANDWICH

SCRAMBLE EGG. CHEDDAR. BACON. ARUGULA. BREAKFAST POTATOES. MAPLE AIOLI. \$17

HUEVOS RANCHEROS

BLACK BEANS. SALSA VERDE. CORN TORTILLAS. SUNNY EGGS. QUESO OAXACA. \$18

FRENCH TOAST

CHALLAH BREAD. STRAWBERRY. WHIP CREAM. MAPLE SYRUP. \$17

YELLOWFIN TUNA

AGUACHILE. AVOCADO. CUCUMBER. MORITA CHILE. TOASTADAS. \$25

NOODLE BOWL

LO MEIN NOODLES. BULGOGI BEEF. HOUSE CHILI OIL. *STAFF FAVORITE! \$24

SUB GF NOODLES | MUSHROOM +\$3

MEATLOAF

POTATO. BROCCOLINI. FLATHEAD CHERRY KETCHUP. \$26

FIELDHOUSE BURGER*

MARBLED BEEF. CHEDDAR. BUTTER LETTUCE. PICKLE. 1000 ISLAND. SESAME BUN. FRIES. \$22

ADDITIONS *EGG + \$3 | *BACON + \$3

SIDES

+ AVOCADO \$3.50

BRUNCH POTATOES W/ HERB SALT \$3.50

TWO EGGS* ANY STYLE \$4.50

BACON \$6.50

CINNAMON ROLL \$6.50

TOAST - ANNEX SOURDOUGH \$5.50

BUTTER AND/OR JAM UPON REQUEST

FIELDHOUSE BRUNCH

WINTER '23

MIMOSA

ORANGE JUICE OR WEEKLY SPECIAL

MIMOSA GLASS \$9 | MIMOSA CARAFE (1 LITER) \$31

NA DRINKS

ICED TEA \$4.00 | HOUSE MADE LEMONADE \$4.00 | COKE \$4.00 | DIET COKE \$4.00 | SPRITE \$4.00 | SPARKLING WATER \$3.00 | OJ - 8OZ \$5 16OZ \$10
ORANGE JUICE | 8OZ \$5.00 16OZ \$10

COFFEE+HOT TEA

BY REVEL ROASTERS | LAKE MISSOULA | KALISPELL KREAMERY

DRIP \$4.50 | CAPPUCCINO \$3.50 | ESPRESSO \$3 | AMERICANO \$5 | MACHIATTO \$3.00 | LATTE \$4.00 | TEA \$4.00

ADD ONS

SHOTS (2) \$1.50 | ALT. MILK (OAT/ ALMOND) \$.75 |
FLAVOR \$.50 | BREVE \$.50

FLAVOR

VANILLA* | RODEMARY+LAVENDER* | MOCHA* | WHITE CHOCOLATE MOCHA W/ STEVIA |
LOCAL HONEY | CINNAMON | SEASONAL*

TEA

LAKE MISSOULA TEA COMPANY | JASMINE GREEN | BODO BLACK | EASY DOES IT |
SUNSHINE DAYDREAM | | EARL GRAY | SEASONAL

COMMUNITY. CURIOSITY. CULTURE. WE ARE COMPELLED TO WORK TOGETHER WITH BILLING'S LOCALS
CREATING EXCITING MENUS THAT ARE SUSTAINABLY SOURCED. WE PIQUE YOUR CURIOSITY AGAIN AND AGAIN
CREATING SEASONAL MENUS THAT KEEP YOU COMING BACK TO SEE WHAT IS NEXT. WE ARE CULTIVATING THE
RESTAURANT CULTURE FROM OUR LOCAL COMMUNITY EFFORTS TO OUR SUPERIOR HOSPITALITY. NURTURING
IT INTO ITS GREATNESS ALLOWING US TO PROVIDE YOU WITH A WARM WELCOME AND AN EXPERIENCE YOU
WON'T SOON FORGET. WITH YOUR CONTINUED SUPPORT YOU ALLOW US TO CONTINUE TO BE THE DIFFERENCE.

THANK YOU FOR DINING WITH US

HOST YOUR NEXT CELEBRATION AT THE FIELDHOUSE!

SCAN THE QR CODE TO INQUIRE ABOUT YOUR NEXT EVENT

