

LUNCH

starts at 11am

STARTERS

Chorizo spiced 44 Farms chili \$8
Fried egg, avocado, salsa verde, cotija cheese

- Shrimp toast \$5 P**
- Cannellini bean hummus \$7**
- "Fondue style" cheese fundido \$8**
- Grilled pork belly \$10**
- Ham + cheese arepa \$5 GF**
- Baked chicken + spinach dip \$8**
- Deviled Texas eggs \$8 GF**

SALADS

Salad Protein: salmon \$10, spicy shrimp \$6, grilled shrimp \$8, chicken breast \$7, sirloin \$10, pulled chicken \$5, angus patty \$5, bison patty \$8

BIB WEDGE
Maple-glazed thick bacon, roasted tomatoes, pickled red onions, blue cheese crumbles, blue cheese dressing \$9

WARM BEET SALAD
Arugula, orange, goat cheese, pine nuts, lemon juice + extra virgin olive oil \$11

THAI CHICKEN SALAD
Pulled free range chicken, cabbage, jicama, carrots, romaine lettuce, bean sprouts, toasted sesame seeds + peanuts, chili peanut dressing \$14 GF / P

ROTISSERIE COBB
Pulled free range chicken, avocado, smoked bacon, baby greens, Point Reyes blue cheese, boiled egg, tomatoes, balsamic vinaigrette \$18 GF

SMALL CHOPPED ROMAINE
Grana Padano cheese, house croutons, roasted garlic dressing \$6

- Dressings**
- Balsamic vinaigrette
 - Roasted garlic
 - Chili peanut P
 - Blue cheese
 - Balsamic vinegar + EVOO

FRIES & SIDES

- NEW Corn flake crusted onion rings \$4.5 V**
- Brisket & queso loaded fries \$9**
- Baked + fried Idaho potatoes \$5 V**
- Truffle + parmesan fries \$8 V**
- Wood Grill fries \$3.5 V**
- Sweet potato fries \$5 V**
- Elote con crema (creamed corn off the cob) \$6**
- Oriental sesame green beans \$6**
- Roasted cauliflower \$6 GF/V**
- Wilted baby spinach \$5 GF/V**
- House-cured grilled bacon \$6 GF**
- 3 cheese mac + smoked ham \$7**

DIPS & SAUCES

- Chipotle adobo GF / Hot**
- Cider vinegar BBQ GF**
- Dashi glaze**
- Dirty serrano GF / Hot**
- Fire-roasted salsa GF**
- Habanero blue GF / Hot**
- Habanero ketchup GF / Hot**
- Harissa mayo**
- Honey dijon GF**
- Korean pepper mayo**
- Salsa verde**
- Truffle bacon mustard GF**

Single sauce \$0.75 | Sauce flight of four \$3

YOUNG PEOPLE

For our guests under 12, choose one \$6

- Cheese bun + fries**
- Chicken cheese bun + fries**
- Mini angus burger + fries**
- Pasta pomodoro + meatballs**

GRILL & ROTISSERIE

OVER PECAN & OAK WOODS

STEAK, RIBS, CHICKEN, SEAFOOD

Includes choice of sauce and Wood Grill fries
Upgrade your side, ask us about it!

FISH OF THE DAY
Fresh daily, sustainable or wild caught. A. Q.

BLACK ANGUS FILET MIGNON
Certified Angus Beef 6oz \$29

GRILLED SHRIMP
Wood Grill seasoning \$18

BUTCHER'S STEAK
44 Farms chuck eye 10oz \$16

SIRLOIN STEAK
44 Farms 10oz \$19

BABY BACK RIBS
Cider barbeque glazed \$19

CITRUS CHICKEN BREAST
Grilled, boneless & skinless \$17

FIELDING'S SIGNATURE ROTISSERIE CHICKEN
All-natural. half bird \$18

BURGERS

44 Farms Texas Black Angus | Grass-fed American Bison

DOUBLE AMERICAN GRIDDLE GF
Smashed beef patties, double American cheese, lettuce, tomato, red onion, mayo, pickle spear, milk bun \$9.5

COWBOY GF
Angus, bacon, cheddar, lettuce, tomato, poblano, jalapeños, mayo, milk bun, cooked med-well \$14

PULLED BRISKET GF
Angus, chipotle adobo, New England cheddar, onions, pickled jalapeños, milk bun \$12 | Slider \$7

GRASS-FED AMERICAN BISON GF
Pimento cheese, tomato, red onion, lettuce, candied jalapeños, our wheat bun \$17

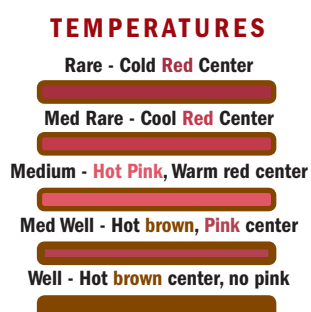
SMOKE GF
Angus, grilled bacon, fried egg, aged Italian provolone, oven-dried tomatoes, grilled onions, truffle bacon mustard, lettuce, milk bun \$14 | Slider \$8

TEXAS BLUES GF
Angus, grilled bacon, Point Reyes blue cheese, pickled red onions, fig jam, jalapeños, lettuce, our wheat bun \$13 | Slider \$7

WOOD GRILL
Angus, house mayo, lettuce, grilled onions, tomato, b+b pickles, milk bun \$9.5 | Slider \$5

All burgers may be ordered bunless
Swap gluten free bun \$1.5 GF | Swap Bison for Angus \$3
Burger Additions:

- New England cheddar \$1.5
- House pimento \$2
- Italian aged provolone \$2
- Queso-fundido \$2
- Comté \$2
- Local goat cheese \$2
- Point Reyes blue \$2
- American cheese \$1
- Portobello mushroom \$4



Consuming undercooked meats, seafood and eggs may increase your risk of foodborne illness.

A gratuity of 20% will be charged for parties of 6 or more.

GF indicates that the item is either gluten free or can be modified to be gluten free; Fielding's is not a gluten-free establishment.

V indicates vegetarian items.

P indicates dish contains peanuts.

WEEKLY FEATURES

starting 1/3/19

BARREL AGED MAKER'S MANHATTAN
Maker's Mark Kentucky bourbon, Carpano Antica sweet vermouth, Angostura bitters, luxardo cherry, Up \$16

SWANSON VINEYARDS MERLOT
Napa Valley, California
Deep maroon color. Black fruits lead to a mouthful of velvety, ripe tannins. Lingering notes of cocoa, clove and black cherry.
4oz \$12 | 7oz \$19 | btl \$36

BLACK BEAN BURGER V
Guacamole, pepper jack cheese, salsa quemada, cilantro. Whole wheat sesame seed bun. Baked black bean & queso fresco jar \$14

FISH OF THE DAY
Fresh daily, sustainable or wild caught A. Q.

LOADED HOT CHOCOLATE
Mill-king Creamery all-natural milk, dark guanaja chocolate, coco marshmallow, nutella Bombolini. \$9

SANDWICHES

SALMON CROISSANT
Fried egg, spinach, capers, pickled red onions, bacon cream cheese \$16

MEATBALL PROVOLONE
Calabrese pepper chimichurri, pomodoro sauce, arugula, milk bun \$10

44 FARMS ALL BEEF DOG
Poblanos + onions, salsa verde, cotija cheese, chipotle adobo, milk bun \$8

BUTTERMILK FRIED CHICKEN P
Chili peanut Asian slaw, Korean pepper mayo, b+b pickles, milk bun \$11

PORTOBELLO MELT GF/V
Pimento cheese, sliced avocado, lettuce, cheddar, our wheat bun \$10

BUN MI GF
Rotisserie chicken, dashi lime glaze, pickled daikon radish + carrots, cilantro, mint, cucumber, milk bun \$8

BLT GF
House-cured grilled bacon, honey Dijon, lettuce, tomatoes, milk bun \$8

SPICY SHRIMP
Avocado, cucumber, roasted tomato, pine nuts, harissa mayo, our wheat bun \$9

SHAKES

Housemade gelato & handspun to order

Boozy shakes \$9

B 52 Cointreau, Bailey's, Kahlua

Bananas Foster Flor de Caña dark rum, cocoa nibs

Bourbon Caramel Buffalo Trace Kentucky bourbon, toffee

For everyone \$6

Strawberry Basil yogurt pretzel, house strawberry basil preserves

Caramel roasted peanuts, grey sea salt, house caramel

Chocolate Malt Valrhona chocolate, cocoa nibs

Horchata rice milk, cinnamon, honey, Mexican vanilla

Nutella banana, peanut butter P

Oreo S'mores toasted marshmallow, chocolate drizzle

Pecan Pie caramel sea salt

Vanilla Madagascar vanilla bean

Root Beer Float with Otto's Root Beer



Make any shake boozy for an additional \$3

DESSERTS

Double stack Valrhona chocolate
brownie + housemade gelato top. \$6

Bread pudding
housemade gelato shot. \$6

Warm broken pecan
housemade gelato top. \$6

V. 1.19.2019

Brunch Saturday and Sunday until 3pm | Happy Hour Monday thru Friday 3 - 6pm and during Texans Games

FIELDING'S BRUNCH

COCKTAILS

BLOODY MARY *Try a flight*

Fielding's Mary

Finlandia vodka, house tomato blend, house pickle, olive.

Bacon Mary

Finlandia vodka, candied bacon, smoked dust.

Sriracha Mary

Finlandia vodka, hard-boiled pickled Texas egg, celery.

Mary Caprese

Square One organic Basil vodka, mozzarella, fresh basil.

MIMOSA *Try a flight*

Hôtel Ritz

Orange juice, sparkling wine.

St. Germain

French elderflower liquor, sparkling wine.

Pomegranate

Finlandia vodka, Pom Wonderful, fresh blueberries, sparkling wine.

Grapefruit

Deep Eddy grapefruit vodka, Paula's Texas

Grapefruit liquor, sparkling wine.

BOOZY COFFEE *Try a flight*

The Chile

Ancho Reyes liquor, Sauza Blue tequila, organic agave nectar, whipped cream, brown sugar crystals.

Mexico City

Kahlua, Sauza Silver Tequila, organic gelato, coffee, whipped cream.

Irish Gaelic

Jameson Irish Whiskey, Bailey's Irish Cream, coffee, whipped cream, Crème de Menthe drizzle.

Woodlands Warmer

Sugar Island coconut rum, Amaretto Disaronno, coffee, cocoa coulis, whipped cream, toasted coconut.

BAKERY *v*

Chocolate almond croissant

Churros + milk jam glaze

Cream cheese cinnamon roll

Vanilla cream beignet

PLATES

FRENCH TOAST *v*

Crème brûlée dipped milk bread, maple whipped cream \$9.5

BUTTER GRITS

Pork belly, poached local egg, pickled carrot & daikon, peanuts, dashi glaze \$13

ENGLISH BREAKFAST

Two eggs your way, house sausage, bacon, baked black beans, breakfast potatoes, seared tomato, English muffin \$12

FIELDING'S EGGS BENEDICT *GF*

Poached local eggs, smoked bacon, English muffin, Hollandaise \$10

HAM + CHEESE OMELETTE *GF*

Smoked bacon, cheddar, fire-roasted salsa, choice of bread \$11

PORTOBELLO OMELETTE *v*

Goat cheese + spinach, fire-roasted salsa, choice of bread \$11

SAVORY OATS *v*

Spinach, mushrooms, avocado, cheddar, Calabrese pepper chimichurri, mixed seeds \$8

A LITTLE MORE

Strawberries + Chantilly cream *GF/v* \$6

French toast side *v* \$5 | Single egg *v* \$1.5

Bacon *GF* \$6 | Garlic sausage *GF* \$3

Baked + fried Idaho potatoes *v* \$5

Arepa *GF/v* \$1.5 | Breakfast potatoes *v* \$2

English muffin *v* \$1.5 | Buttermilk biscuit *v* \$1.5

44 FARMS SIRLOIN + EGGS *GF*

Two eggs your way, breakfast potatoes, choice of sauce, choice of bread \$16

CROQUE CROISSANT

Fried egg, ham & Comté cheese, pepper sour cream, Dijon mustard \$9

CHICKEN & FRENCH TOAST

BBQ gravy, toasted pecans \$13

HARISSA SHRIMP HASH

Garlic sausage, fried egg, poblano + onions \$12

AMERICAN *GF*

Two eggs your way, bacon, breakfast potatoes, choice of bread \$9

MIGAS *GF/v*

Scrambled eggs, corn, spinach, pickled jalapeños, tomatoes, avocado, cheddar cheese, cilantro \$7

BREAKFAST AREPA *v*

Scrambled eggs, cheddar cheese, sliced avocado, fire roasted salsa \$5

WINE

BUBBLES

Charles de Fère Jean-Louis Sparkling Rosé Cuvée, California..... 11 | 29

Marques de Caceres, Cava Brut, Cataluna, Spain24

Stellina, Prosecco, Italy 8 | 20

6oz | btl

CHARDONNAY

Angulo "Nonni," Mendoza, Argentina22

Bulletin Place Chardonnay, Australia6 | 10 | 18

Chappellet Chardonnay, Napa Valley, California.....15 | 22 | 49

Lucas & Lewellen, Santa Barbara County, California8 | 12 | 23

Rombauer Vineyards, Carneros Hills, California59

Sincerely by Neil Ellis, North Coast South Africa.....19

4oz | 7oz | btl

SAUVIGNON BLANC + PINOT GRIGIO

Acumen, Sauvignon Blanc, Napa Valley, California10 | 16 | 30

Cavit, Pinot Grigio, Trentino Alto-Adige, Italy.....5 | 7 | 19

Gradis'Ciutta Pinot Grigio, Italy10 | 15 | 28

Mohua Sauv Blanc, Marlborough, New Zealand7 | 10 | 20

Southern Right Sauvignon Blanc, Walker Bay, South Africa21

OTHER WHITES

August Kessler "R" Riesling, Rheingau, Germany9 | 11 | 25

La Mora, Maremma Toscana, Vermentino, Toscana Italy.....19

Umani Ronchi Casal di Serra, Verdicchio, Central Italy8 | 13 | 24

Miraval Rose, Cotes de Provence, France12 | 18 | 35

CABERNET SAUVIGNON

Duckhorn "Decoy", Napa, California.....11 | 17 | 36

Freakshow by Michael David Winery, Lodi, California.....29

Goldschmidt, Alexander Valley, California32

Lyeth Estate, California7 | 11 | 23

Raymond Sommelier Select, California29

MALBEC + MERLOT

Red Schooner Voyage 5, Malbec, Napa, California15 | 23 | 48

Tintonegro Malbec, Mendoza, Argentina6 | 9 | 19

Velvet Devil, Merlot, Columbia Valley, Washington5 | 8 | 18

PINOT NOIR

Deloach "California Heritage" Reserve, California7 | 11 | 23

Meiomi, Monterey/Sonoma/Santa Barbara, California29

ZINFANDEL + RED BLEND

Big Smooth, Zinfandel, Lodi, California8 | 11 | 24

Chocolate Block Red Blend, South Africa.....45

COFFEE + ESPRESSO

Organic, free-trade, "small batch" private roast beans

French Press \$8

Cappuccino \$4.50

Latte \$4.50

Espresso \$3.50

Affogato espresso + gelato \$4

Americano espresso + hot water \$3

Hot Tea \$3

+ Flavored syrups \$0.50

Vanilla regular or sugar-free

Caramel regular or sugar-free

Hazelnut regular or sugar free

ZERO PROOF

ORGANIC BREWED ICED TEA

Texas black \$3.75

Pear berry iced tea \$3.75

FRESH PRESSED JUICE

Sparkling rosemary lemonade \$4

Orange \$4.75

Texas pink grapefruit \$4.75

FREESTYLE COKE MACHINE

120 flavors, check it out! \$2.95

OTHER BOTTLED BEVERAGES

Ginger ale, Q Spectacular \$5

Ginger beer, Q Spectacular \$3

Grapefruit soda, Q Spectacular \$5

Fiji Water (still) \$6

San Pelligrino (bubbles) \$4

Otto's Root Beer \$5

Small batch brewed in State College, PA

Otto's Root Beer Float \$6



FIELDING'S

catering + events

Let us help you plan your business lunch, cocktail reception or holiday party at your home, office or location.

Menus at fieldings.com/catering

catering@fieldings.com | (346) 237-7326



Live Music Mondays

End your Mondays on a high note. Join us for live music from 6 to 9pm weekly.

See you here.