

# 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
- "Fondu 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 \$20

**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

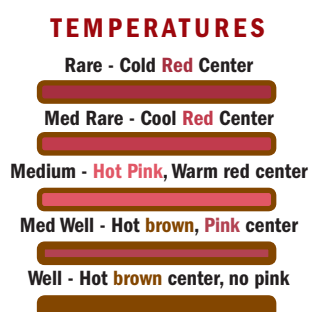
**SMOKE** GF  
Angus, grilled bacon, fried egg, aged Italian provolone, oven-dried tomatoes, grilled onions, truffle bacon mustard, lettuce, milk bun \$14 | Slider \$8

**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.

## ST. PATTY'S FEATURES

starting 2/7/19

**SHAMROCK COCKTAIL**  
Drippings springs gin, Sauza blue tequila, Flor de Caña rum, Finlandia vodka, Blue Curacao, fresh squeezed orange juice \$10

**REVANA CORAZÓN DEL SOL**  
Malbec, Argentina  
Fresh, floral and vibrant! Black raspberry, violets, earth and plums on the nose. Vibrant fresh black fruits, elegant tannins. 4oz \$11 | 7oz \$17 | btl \$35

**THE FULL IRISH**  
House-cured bacon, black pudding, tomato chutney, mushrooms, cheddar, potato bun. Irish "Champ" mashed potatoes \$14

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

**WHISKEY TOFFEE CAKE**  
Jameson sauce. Whipped cream & pecan praline \$8

## 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

# 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, Spain .....24

Stellina, Prosecco, Italy ..... 8 | 20

6oz | btl

### CHARDONNAY

Angulo "Nonni," Mendoza, Argentina .....22

Bulletin Place Chardonnay, Australia .....6 | 10 | 18

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

Lucas & Lewellen, Santa Barbara County, California .....8 | 12 | 23

Rombauer Vineyards, Carneros Hills, California .....59

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

4oz | 7oz | btl

### SAUVIGNON BLANC + PINOT GRIGIO

Acumen, Sauvignon Blanc, Napa Valley, California .....10 | 16 | 30

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

Gradis'Ciutta Pinot Grigio, Italy .....10 | 15 | 28

Mohua Sauv Blanc, Marlborough, New Zealand .....7 | 10 | 20

Southern Right Sauvignon Blanc, Walker Bay, South Africa .....21

### OTHER WHITES

August Kessler "R" Riesling, Rheingau, Germany .....9 | 11 | 25

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

Umani Ronchi Casal di Serra, Verdicchio, Central Italy .....8 | 13 | 24

Miraval Rose, Cotes de Provence, France .....12 | 18 | 35

### CABERNET SAUVIGNON

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

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

Goldschmidt, Alexander Valley, California .....32

Lyeth Estate, California .....7 | 11 | 23

Raymond Sommelier Select, California .....29

### MALBEC + MERLOT

Red Schooner Voyage 5, Malbec, Napa, California .....15 | 23 | 48

Revana Corazon del Sol, Malbec, Argentina .....35

Tinto Negro Malbec, Mendoza, Argentina .....6 | 9 | 19

Velvet Devil, Merlot, Columbia Valley, Washington .....5 | 8 | 18

### PINOT NOIR

Deloach "California Heritage" Reserve, California.....7 | 11 | 23

Meiomi, Monterey/Sonoma/Santa Barbara, California .....29

### ZINFANDEL + RED BLEND

Big Smooth, Zinfandel, Lodi, California .....8 | 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 Peligrino (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](https://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.