

LUNCH

starts at 11am

STARTERS

NEW Charred Serrano Pimento Cheese
Biscuits, pickled vegetables \$8

NEW Flash Fried Cauliflower
Burrata, sunflower seeds, radish sprouts, balsamic glaze \$9

NEW Cannellini Bean Hummus
Spicy black beans, chimichurri, corn chips \$7

Chorizo Spiced 44 Farms Chili
Fried egg, avocado, salsa verde, cotija cheese, cilantro \$8

Grilled Pork Belly Chimichurri \$10

Ham + Cheese Arepa \$5 **GF**

Baked Chicken + Spinach Dip \$8

Deviled Texas Eggs \$8 **GF**

SALADS

Salad Protein: salmon \$10, grilled shrimp \$8, chicken breast \$7, sirloin \$10, pulled chicken \$5, angus patty \$5, grass fed patty \$9, wagyu patty \$10, impossible plant based patty \$9

NEW BURRATA & BRUSSELS **V**
Apples, arugula, candied almonds, dried cherries, balsamic + EVOO \$15

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

WARM BEET SALAD **V**
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 **V**
Grana Padano cheese, house croutons, roasted garlic dressing \$6

Dressings

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

FRIES & SIDES

NEW Brussels Sprouts Harissa Tahini sauce, pickled red onions, pine nuts + sesame seeds \$9 **GF / V**

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

Wilted baby spinach \$5 **GF / V**

House-cured grilled bacon \$6 **GF**

3 cheese mac + smoked ham \$7

DIPS & SAUCES

Chipotle adobo GF / Hot	Habanero ketchup GF / Hot
Cider vinegar BBQ GF	Honey dijon GF
Dashi glaze	Truffle bacon mustard GF
Dirty serrano GF / Hot	Cajun 1000 island GF
Fire-roasted salsa GF	Calabrese chimichurri GF
Habanero blue GF / Hot	Bacon mayo GF
Salsa verde	Ivory BBQ sauce

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

YOUNG PEOPLE

For our guests under 12, choose one \$6

Cheese bun + fries **Mini angus burger + fries**

Chicken cheese bun + 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 | Akaushi Texas Wagyu

NEW WAGYU BRISKET **GF**
Heartbrand Akaushi Texas Wagyu patty, BBQ brisket, white cheddar, pickled veggies, bacon mayo, onion rings, milk bun \$19

NEW GRASS FED BEEF
Charred serrano pimento cheese, soy maple onions, cucumbers, radish sprouts, wheat bun \$14

NEW MONTECRISTO **GF**
Angus patty, black forest ham, alpine cheese, caramelized mushroom, dijon mustard, strawberry basil jam, red onions, french toast \$14

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

COWBOY **GF**
Bacon, cheddar, poblano inside an Angus patty, topped with bacon, cheddar, lettuce, tomato, jalapeños, mayo, milk bun, cooked med-well \$14

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 **GF**
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**
Burger Additions:

- New England cheddar \$1.5
- Point Reyes blue \$2
- House pimento \$2
- American cheese \$1
- Italian aged provolone \$2
- Caramelized mushroom \$3
- Comté \$2
- Pulled Brisket \$5
- Local goat cheese \$2
- Queso-fundido \$2

TEMPERATURES

-  **Rare - Cold Red Center**
-  **Med Rare - Cool Red Center**
-  **Medium - Hot Pink, Warm red center**
-  **Med Well - Hot brown, Pink center**
-  **Well - Hot brown center, no pink**

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.

V. 5.02.2019

WEEKLY FEATURES

starting 5/2/19

THE NEW BELLINI

Authentic Giuseppe Cipriani Peach Bellini, Deep Eddy Peach vodka. Chilled & up \$10

ACUMEN MOUNTAINSIDE '16

Sauvignon Blanc, Atlas Peak, Napa Valley
This medium-bodied wine shows kumquat, lemon, white peach, and starfruit. Fresh acidity frames the pure, clean finish.
4oz \$8 | 7oz \$13 | btl \$24

CHICKEN MOLE TACOS

Raspberry mole, onions, cilantro, corn tortillas. Spanish rice & lime \$14

Pairs great with the Acumen Sauv Blanc!

FISH OF THE DAY

Fresh daily, sustainable or wild caught A. Q.

HORTCHATA AMARETTO TRES LECHES

Whipped cream & toasted almonds \$8

SANDWICHES

NEW THE IMPOSSIBLE **V, GF**

100% plant based patty, american cheese, dill pickles, honey dijon, lettuce & tomato, wheat bun \$12

NEW BISCUIT AVOCADO CLUB

Red hot fried chicken, ivory BBQ sauce, bacon, arugula, avocado, fried egg \$14

NEW PEPPERED SALMON BLT

House-cured grilled bacon, oven roasted tomatoes, lettuce, bacon mayo, croissant \$17

NEW SHRIMP PO BOY ROLL

Cajun 1000 island, lettuce, pickled veggies, pain au lait \$11

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

SHAKES

Housemade gelato & handspun to order

Boozy shakes \$9

B 52 Cointreau, Bailey's, Kahlua

Bourbon Caramel Wild Turkey 81 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

Vanilla Madagascar vanilla bean

Make any shake boozy for an additional \$3

DESSERTS

NEW Irish Whiskey Cake Whipped cream \$8

NEW Pecan Chocolate Brownie House-made gelato \$8

NEW NY Style Cheese Cake Oreo crust \$9

Bread Pudding House-made gelato shot \$6

Root Beer Float with Otto's Root Beer \$6



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 \$8

Bacon Mary

Finlandia vodka, candied bacon, smoked dust \$12

Sriracha Mary

Finlandia vodka, hard-boiled pickled Texas egg, celery \$9

Mary Caprese

Square One organic Basil vodka, mozzarella, fresh basil \$8

MIMOSA *Try a flight*

Hôtel Ritz

Orange juice, sparkling wine \$8

St. Germain

French elderflower liquor, orange juice, sparkling wine \$9

Pomegranate

Finlandia vodka, Pom Wonderful, orange juice, fresh blueberries, sparkling wine \$10

Grapefruit

Deep Eddy grapefruit vodka, Paula's Texas Grapefruit liquor, sparkling wine \$8

BOOZY COFFEE *Try a flight*

The Chile

Ancho Reyes liquor, Sauza Blue tequila, organic agave nectar, whipped cream, brown sugar crystals \$10

Mexico City

Kahlua, Sauza Silver Tequila, gelato, coffee, whipped cream \$10

Irish Gaelic

Jameson Irish Whiskey, Bailey's Irish Cream, coffee, whipped cream, Crème de Menthe drizzle \$10

Woodlands Warmer

Sugar Island coconut rum, Amaretto Disaronno, coffee, cocoa coulis, whipped cream, toasted coconut \$10

BAKERY

NEW 44 farm Beef Kolache Serrano honey mustard \$6

NEW Morning Buns Orange glaze \$3.5

Chocolate Almond Croissant \$3

Cream Cheese Cinnamon Roll \$3.5

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

PLATES

NEW AVOCADO TOAST V

Croissant, fried eggs, pickled veggies, radish sprouts \$9

NEW PUFF SKILLET PANCAKE V

Lemon whipped goat cheese, candied almond, blueberries, cane syrup \$9.5

NEW RIBS & GRITS

Stone white grits, calabrese chimichurri, fried egg, blue cheese & cream corn \$13.5

NEW TEXAS HASH

Adobo BBQ brisket, chorizo chili, fried egg, charred jalapeño & onions, cilantro, cotija cheese \$14

NEW KITCHEN SINK OMELETTE

6 eggs. Ingredients subjects to change. Ask your waiter. Choose 2: English muffin, biscuit, or arepa \$18

FRENCH TOAST V

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

MIGAS GF / V

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

FIELDING'S EGGS BENEDICT GF

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

ENGLISH BREAKFAST

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

HAM + CHEESE OMELETTE GF

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

SAVORY OATS V

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

44 FARMS SIRLOIN + EGGS GF

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

CHICKEN & FRENCH TOAST

Ivory BBQ sauce & toasted pecans \$13

AMERICAN GF

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

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

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

Beaulieu Vineyard BV, Cabernet Rutherford, Napa, California	9		14 30
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

MALBEC + MERLOT

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

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.