

# LUNCH

starts at 11am

## WEEKLY FEATURES

Check out our Tequila Menu!

### MAAL BIUTIFUL MALBEC, '16

Mendoza, Argentina - 91 points  
Lovely texture and intensity to its dark berry and spice flavors. Fine-grained, firm tannins and excellent length.  
4oz \$10 | 7oz \$15 | btl \$29

### 44 FARMS DRY AGE BURGER

100% Black Angus Texas beef. Roasted garlic puree, gruyere cheese, house brioche bun. Grilled Chimichurri asparagus \$14

### FISH OF THE DAY

Fresh daily, sustainable or wild caught. Grilled over Texas pecan & oak \$MP

### CRUSTLESS BLUEBERRY TART

No-crust buttermilk pie, crème chantilly \$9

## STARTERS

### Charred Serrano Pimento Cheese

Biscuits, pickled vegetables \$8

### Flash Fried Cauliflower

Burrata, pine nuts, radish sprouts, balsamic glaze \$9

### Cannellini Bean Hummus

Spicy black beans, chimichurri, corn chips \$7

### Chorizo Spiced 44 Farms Chili

Fried egg, avocado, salsa verde, cotija cheese, cilantro \$9

### Grilled Pork Belly Chimichurri

\$10

### Ham + Cheese Arepa

\$5 **GF**

### Baked Chicken + Spinach Dip

Corn chips \$8

### Deviled Texas Eggs

\$8 **GF**

## FRIES & SIDES

### 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**

### Cider vinegar BBQ

**GF**

### Dashi glaze

### Dirty serrano

**GF / Hot**

### Fire-roasted salsa

**GF**

### Habanero blue

**GF / Hot**

### Salsa verde

### Single sauce

\$0.75 | Sauce flight of four \$3

### Habanero ketchup

**GF / Hot**

### Honey dijon

**GF**

### Truffle bacon mustard

**GF**

### Cajun 1000 island

**GF**

### Calabrese chimichurri

**GF**

### Bacon mayo

**GF**

### Ivory BBQ sauce

## YOUNG PEOPLE

For our guests under 12, choose one \$6

### Cheese bun + fries

### Chicken cheese bun + fries

### Mini angus burger + fries

### Pasta pomodoro + meatballs

## BRUNCH

Saturday & Sunday until 3pm

## HAPPY HOUR

Monday thru Friday 3 - 6pm

## 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.

Grilled over Texas pecan & oak \$MP

### 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 | 44 Farms 100% Grass fed

Akaushi Texas Wagyu

### WAGYU BRISKET **GF**

Heartbrand Akaushi Texas Wagyu patty, BBQ brisket,

New England cheddar, pickled veggies, bacon mayo,

onion rings, milk bun \$19

### 100% GRASS FED BEEF

Charred serrano pimento cheese, soy maple onions,

cucumbers, radish sprouts, wheat bun \$14

### 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**

House bacon, cheddar, poblano inside an Angus patty,

topped with bacon, New England cheddar, lettuce,

tomato, jalapeños, mayo, milk bun, cooked med-well \$14

### SMOKE **GF**

Angus, grilled bacon, fried pastured egg, aged Italian

provolone, oven-dried tomatoes, grilled onions, truffle

bacon mustard, lettuce, milk bun \$14 | Slider \$8

### TEXAS BLUES **GF**

Angus, grilled house bacon, Point Reyes blue cheese,

pickled red onions, fig jam, jalapeños, lettuce,

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

• House pimento \$2

• Italian aged provolone \$2

• Comté cheese \$2

• Local goat cheese \$2

• Point Reyes blue \$2

• American cheese \$1

• Caramelized mushroom \$3

• Pulled Brisket \$5

• 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

## SALADS

Add 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

### BURRATA & BRUSSELS **V**

Apples, arugula, candied almonds, dried cherries,

balsamic reduction + EVOO \$15

### BIB WEDGE

Maple-glazed thick bacon, roasted tomatoes,

pickled red onions, blue cheese crumbles,

blue cheese dressing \$10

### WARM BEET SALAD **V**

Arugula, orange slices, 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 \$15 **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

• Roasted garlic

• Chili peanut **P**

• Blue cheese

• Balsamic vinegar + EVOO

## SANDWICHES

### BISCUIT AVOCADO CLUB

Tennessee hot sauce, fried chicken breast, ivory BBQ sauce,

house bacon, arugula, avocado, fried pastured egg \$14

### THE IMPOSSIBLE **V, GF**

100% plant based patty, American cheese, dill pickles,

honey dijon, lettuce & tomato, wheat bun \$12

### PEPPERED SALMON BLT

House-cured grilled bacon, oven roasted tomatoes, lettuce,

bacon mayo, croissant \$17

### SHRIMP PO BOY ROLL

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

### BUN MI **GF**

Pulled free range 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, marshmallow

Bourbon Caramel Redemption bourbon, toffee

### For everyone \$6

Make any shake boozy for an additional \$3

Caramel roasted peanuts, grey sea salt 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

Strawberry Basil yogurt pretzel, house strawberry basil preserves

Vanilla Madagascar vanilla bean

## DESSERTS

NY Style Cheese Cake Oreo crust \$9

Irish Whiskey Cake Whipped cream \$8

Pecan Chocolate Brownie House-made gelato \$8

Bread Pudding House-made gelato shot \$6

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



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 | 3% convenience fee for all credit transactions. No fee for cash or debit.

V. 8.08.2019

**GF** indicates that the item is either gluten free or can be modified to be gluten free; **F**ielding's is not a gluten-free establishment. **V** indicates vegetarian items. **P** indicates dish contains peanuts.

# 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, house tomato blend, candied bacon, smoked dust \$12

#### Sriracha Mary

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

#### Mary Caprese

Square One organic Basil vodka, house tomato blend, mozzarella, fresh basil, tomato \$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, grapefruit juice, sparkling wine \$8

### BOOZY COFFEE *Try a flight*

#### The Chile

Ancho Reyes liquor, El Jimador tequila, organic agave nectar, coffee, whipped cream, cinnamon \$10

#### Mexico City

Kahlua, El Jimador 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 \$10

## BAKERY

Jalapeño Cheese Kolache 44 Farms Beef \$5

Morning Bun 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

### AVOCADO TOAST V

Croissant, fried eggs, pickled veggies, radish sprouts \$10

### PUFF SKILLET PANCAKE V

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

### RIBS & GRITS

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

### TEXAS HASH

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

### KITCHEN SINK OMELETTE

8 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, garlic 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, smoked 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

4oz | 7oz | btl

### CHARDONNAY

Angulo "Nonni," Mendoza, Argentina		22
Bulletin Place Chardonnay, Australia	6   10	18
J Chardonnay, Russian River Valley, California	10   16	30
Lucas & Lewellen, Santa Barbara County, California	8   12	23
Nine North, Chasing Lions, Chardonnay, California	7   11	22
Rombauer Vineyards, Carneros Hills, California		59

### SAUVIGNON BLANC + PINOT GRIGIO

Cavit, Pinot Grigio, Trentino Alto-Adige, Italy	5   7	19
Gradis'Ciutta Pinot Grigio, Italy	10   15	28
Oyster Bay 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   12	25
Miraval Rose, Cotes de Provence, France	12   18	35
Nine North, Lan-Yap Rosé, California	9   12	25

### CABERNET SAUVIGNON

Amici, No Curfew, Cabernet, California	8   12	--
Beaulieu Vineyard BV, Cabernet Rutherford, Napa, California	9   14	30
Duckhorn "Decoy", Napa, California	11   17	36
Lyeth Estate, California	7   11	23

### MALBEC + MERLOT

Maal Biutiful Malbec, Mendoza, Argentina	10   15	29
Tinto Negro Malbec, Mendoza, Argentina	6   9	19
Velvet Devil, Merlot, Columbia Valley, Washington	5   8	18

### PINOT NOIR

Amici, No Curfew, Pinot Noir, California	7   11	--
DeLoach "California Heritage" Reserve, California	7   11	23
Meiomi, Monterey/Sonoma/Santa Barbara, California		29
Nine North, Chasing Lions, Pinot Noir, California	7   11	23

### 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 \$9

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

Tonic, Q Spectacular \$5

Indian Tonic, Q Spectacular \$5

Club Soda, Q Spectacular \$5

Fiji Water (still) \$6

Topo Chico (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.