

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

## 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**

**Habanero ketchup GF / Hot**

**Cider vinegar BBQ GF**

**Harissa mayo**

**Dashi glaze**

**Honey dijon GF**

**Dirty serrano GF / Hot**

**Korean pepper mayo**

**Fire-roasted salsa GF**

**Salsa verde**

**Habanero blue GF / Hot**

**Truffle bacon mustard GF**

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

## 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

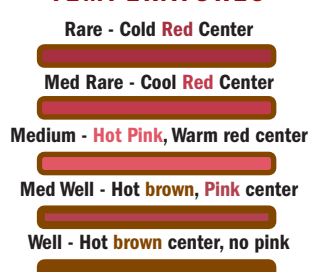
Angus, house mayo, lettuce, grilled onions, tomato, b+b pickles, milk bun \$9.5 | Slider \$5

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

### TEMPERATURES



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 11/29/18

### BARREL AGED MAKER'S MANHATTAN

Maker's Mark Kentucky bourbon, Carpano antica Sweet Vermouth, Angostura bitters, luxardo cherry, Up \$16

### 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

### PRIME RIB BURGER

100% Black Angus patty, onion horseradish jam, spicy pickled baby carrots, arugula, brioche bun. Truffle fries \$25

### FISH OF THE DAY

Fresh daily, sustainable or wild caught A. Q.

### HOLIDAY SHAKE

Apple cranberry pie, house churned gelato, toffee, sugar puff pastry crust, caramel sauce \$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. 11.29.2018

Brunch Saturday and Sunday until 3pm | Happy Hour Monday thru Friday 3 - 7pm 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

Bolla, Prosecco, Italy ..... 8 | 20  
Charles de Fère Jean-Louis Sparkling Rosé Cuvée, California ..... 11 | 29

### 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

### 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  
Duchman, Vermentino, Texas ..... 27  
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  
Tintonegro 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 Pelligrino (bubbles) \$4

Otto's Root Beer \$5

*Small batch brewed in State College, PA*

Otto's Root Beer Float \$6



### Live Music Mondays

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

See you here.

## 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