

STARTERS

GRILLED PORK BELLY Chimichurri 16⁵

DEVILED TEXAS EGGS Bacon, candied jalapeño GF 12⁵

CRISPY CALAMARI Thai chili sauce, cilantro, pickled veggies, jalapeños, cashews 22⁵

CAJUN BOUDIN BALLS Fig jam, pickles, Tabasco remoulade 16⁵

BAKED CHICKEN + SPINACH DIP Tortilla chips GF 17⁵

THE BOARD Pork riblets, Thai bacon, chimichurri meatballs, pimento cheese, biscuits & crackers, pickles 33⁵

BURGERS & SANDWICHES

WOOD GRILL 44 Farms Angus, house mayo, lettuce, grilled onions, tomato, b+b pickles, milk bun GF* 16⁵ | Slider 10⁵

DOUBLE AMERICAN GRIDDLE Smashed 44 Farms Angus beef patties, double American cheese, lettuce, tomato, red onion, mayo, pickle spear, milk bun GF* 18⁵

WAGYU Heartbrand Akaushi Texas Wagyu patty, BBQ brisket, New England cheddar, pickled veggies, truffle bacon mustard, onion rings, milk bun 26⁵

PHILLY CHEESEBURGER 44 Farms Angus, Old Bay seasoning, dashi peppers & onions, mushrooms, 3-cheese wiz, milk bun GF* 18⁵

COWBOY 44 Farms Angus, bacon, candied jalapeños, pimento cheese, New England cheddar, lettuce, milk bun GF* 20⁵

SMOKE 44 Farms Angus, bacon, fried egg, aged Italian provolone, oven roasted tomatoes, grilled onions, truffle bacon mustard, lettuce, milk bun GF* 20⁵ | Slider 13⁵

TEXAS BLUES 44 Farms Angus, bacon, Point Reyes blue cheese, pickled red onions, fig jam, jalapeños, lettuce, wheat bun GF* 20⁵ | Slider 13⁵

BISCUIT AVOCADO CLUB Fried chicken breast, Tennessee hot sauce, ivory BBQ sauce, bacon, avocado, spinach, fried egg 23⁵

AVOCADO BLT Tabasco remoulade, roasted plum tomatoes, lettuce, candied jalapeños, brioche 19⁵

Swap in a gluten free bun \$3⁵

THE HEART *Texas pecan and oak fired grill & rotisserie*

FILET MIGNON* Angus Beef 6oz GF 48⁵

RIBEYE* Angus Beef 12oz GF 56⁵

SIRLOIN STEAK* 44 Farms Angus Beef 10oz GF 33⁵

BABY BACK RIBS* Cider barbeque glazed GF 36⁵

FISH OF THE DAY* Fresh daily, sustainable or wild caught GF MP

GRILLED SHRIMP ALFREDO Fettuccine pasta, parsley & garlic bread 25⁵

TWIN CITRUS CHICKEN BREASTS* Boneless & skinless GF 25⁵

FIELDING'S SIGNATURE ROTISSERIE CHICKEN* All-natural, half bird GF 26⁵

CARIBBEAN JERK CHICKEN BOWL Quinoa, mango habanero salsa, black beans, plantains, yogurt, lime GF 24⁵

*Includes choice of sauce and Wood Grill fries

LITE FARE

TEX-MEX FISH TACOS Grilled mahi-mahi, cabbage, chipotle lime crema, scallions, flour tortillas 19⁵

GRILLED REDFISH Creole seasoning, rice pilaf & black beans, Pontchartrain velouté sauce 42⁵

GRILLED SALMON BOWL Ancient grains, mushrooms, cauliflower, yams, grapefruit, kale, sprouts, dashi lime, cashew chutney GF 30⁵

CHICKEN WRAP Jerk chicken, dashi peppers & onions, avocado, cilantro, crema, salsa verde, spinach tortilla 17⁵

TUSCAN KALE SALAD Grilled chicken, apples, Caesar crumbs, Grana Padano, creamy cider dressing GF* 18⁵

THAI CHICKEN SALAD Pulled free-range chicken, cabbage, jicama, carrots, bean sprouts, toasted sesame seeds, peanuts, romaine, chili peanut dressing P/GF* 21⁵

ROTISSERIE COBB SALAD Pulled free-range chicken, smoked house bacon, avocado, Point Reyes blue cheese, egg, tomatoes, baby greens, balsamic vinaigrette GF 25⁵

SMALL CHOPPED ROMAINE Grana Padano cheese, house croutons, roasted garlic dressing V/GF* 12⁵

Add protein: salmon 16⁵, shrimp 13⁵, chicken breast 11⁵, sirloin 16⁵

HOUSE SIDES

ORIENTAL SESAME GREEN BEANS GF 10⁵ | **KUNG PAO BRUSSELS SPROUTS** V/P 15⁵ | **CHARGRILLED CAULIFLOWER** Grana Padano, chimichurri V/GF 12⁵

WILTED BABY SPINACH GF/V 9⁵ | **BAKED SWEET POTATO WEDGES** Cayenne & blue cheese *Hot* V 11⁵ | **HOUSE-CURED GRILLED BACON** GF 12⁵

TRUFFLE + PARMESAN FRIES V 13⁵ | **SWEET POTATO FRIES** V 9⁵ | **BAKED + FRIED IDAHO POTATOES** V 8⁵ | **WOOD GRILL FRIES** V 9⁵

CORNFLAKE-CRUSTED ONION RINGS V 10⁵ | **BAKED MAC & CHEESE** Bacon & garlic crumbs 12⁵

DIPS & SAUCES

Single sauce 1

CHIPOTLE ADOBO Hot | **CIDER VINEGAR BBQ** GF | **DASHI GLAZE** GF | **FIRE-ROASTED SALSA** GF | **HABANERO KETCHUP** GF/Hot | **CHIPOTLE LIME CREMA** GF

TRUFFLE BACON MUSTARD GF | **CALABRESE CHIMICHURRI** GF | **IVORY BBQ SAUCE** GF | **GARLIC BUTTER** GF | **BLUE CHEESE DRESSING** GF | **TABASCO REMOULADE**

DESSERTS

AMARETTO TRES LECHES Caramel sea salt, almond crumble, Chantilly 12⁵

MUD PIE JAR House-made gelato, coffee custard, Oreo cookies, salted caramel, toffee bits, chocolate sauce & whipped cream 15⁵

WHITE CHOCOLATE BREAD PUDDING House-made gelato 12⁵

PECAN CHOCOLATE BROWNIE House-made gelato 12⁵

NY-STYLE CHEESECAKE Oreo crust 15⁵

Executive Chef Edelberto Gonçalves | v04.04.2024

Consuming undercooked meats, seafood and eggs may increase your risk of foodborne illness.
GF Indicates gluten free GF* indicates the item can be modified to be gluten free. *Fielding's is not a gluten-free establishment.*
V Indicates vegetarian items.

A gratuity of 22% will be charged for parties of 6 or more.

CRAFT COCKTAILS

SPARKLING PEACH BELLINI Deep Eddy peach vodka, peach nectar, Opera Prima sparkling wine 15

YAMA STILL OLD-FASHIONED Old Forester bourbon infused with Madagascar vanilla beans, dried cherries, shaved orange peel, Angostura + orange bitters 18⁵

FIELDING'S TABLESIDE CRISTALINO MARTINI Maestro Dobel Diamante tequila, Lillet Blanc, Noilly Prat dry vermouth, organic agave, dehydrated lime 18⁵

FRENCH 75 Absolut vodka, Caravella limoncello, PAMA pomegranate liqueur, Jean-Louis Sparkling Rosé Cuvée, lemonade 16⁵

APEROL SPRITZ Aperol, prosecco, Topo Chico, orange slice 16⁵

AUSTIN TEA Deep Eddy Sweet Tea vodka, Mathilde pear liqueur, lemon juice, agave nectar, rosemary lemonade 12⁵

NAVAJA Espolon silver tequila, Presidente brandy, amaretto, agave nectar, pressed lime, brûléed orange slice 14⁵

LAVENDER THYME LEMON DROP Stoli vanilla vodka, triple sec, lemon juice, lavender-thyme syrup 16⁵

GREEN LOTUS Grey Goose Citron vodka, St-Germain elderflower liqueur, green tea syrup, lemon juice, mint, Prosecco 17⁵

DELUXE TEXAS GRAPEFRUIT Deep Eddy grapefruit vodka, Paula's Texas grapefruit liqueur, fresh grapefruit juice, organic agave, cane sugar rim 16⁵

ADULTING

FROZEN IRISH Teeling Irish whiskey, Irish cream, Kahlua, gelato, whipped cream, fresh mint 15⁵

BOURBON & SEA SALT Maker's Mark bourbon, sea salt caramel, gelato, whipped cream 15⁵

SUGARCANE FLOWER 7-yr. Flor de Caña dark rum, Frangelico, cocoa coulis, gelato, whipped cream 15⁵

MEXICAN SWEET CHILL Jose Cuervo Tradicional cristalino tequila, espresso, Mexican vanilla, gelato, whipped cream 15⁵

B-52 Cointreau, gelato, Irishman Irish cream, Kahlua, marshmallows 15⁵

WOODLANDS WARMER RumHaven coconut rum, Luxardo Amaretto di Saschira, coffee, cocoa coulis, whipped cream 15⁵

HOUSE SANGRIA

Red wine, Grand Marnier,
lemon juice, orange juice,
pineapple, seasonal
mixed fruit, orange 14

Limited availability

WINE

Bubbles

	6oz	9oz	btl
Champagne, GH Mumm Cordon Rouge, Champagne, France, NV	--	59 ⁵	
Prosecco, Torresella, Veneto, Italy, NV	10 ⁵	29 ⁵	
Sparkling Rosé, Charles de Fère, Brut Cuvée Jean-Louis, France	8 ⁵	23 ⁵	

Pinot Grigio + Sauvignon Blanc

	6oz	9oz	btl
Pinot Grigio, Borghi Ad Est, Italy, '22 HH	9 ⁵	13 ⁵	29 ⁵
Sauvignon Blanc, Mohua, Marlborough, New Zealand, '22 HH	11 ⁵	16 ⁵	33 ⁵
Sauvignon Blanc, Elizabeth Spencer, North Coast, Rutherford, California '21	14 ⁵	21 ⁵	39 ⁵

Chardonnay

	6oz	9oz	btl
Bulletin Place, Australia, '22 HH	7 ⁵	10 ⁵	19 ⁵
Burgundy, Bouchard Aîné & Fils, Vin de France, '22	8 ⁵	12 ⁵	24 ⁵
NEW Hartford Court Russian River Valley Chardonnay 2022	17	25	51
William Hill, Russian River Valley, California, '22	--	--	26 ⁵
Talbott Vineyards Sleepy Hollow, Santa Lucia Highlands, California, '21	--	--	43 ⁵

Rosé & Other Whites

	6oz	9oz	btl
Rosé, Bouchard Aîné & Fils, Beaune France, '22	10 ⁵	15 ⁵	29 ⁵
Moscato, Cantina di Casteggio, Lombardy, Italy, '21	10 ⁵	15 ⁵	29 ⁵
White Blend, Caymus Conundrum, California, '22	11 ⁵	16 ⁵	30 ⁵

Pinot Noir

	6oz	9oz	btl
DeLoach, Heritage Reserve, California, '22 HH	10 ⁵	14 ⁵	29 ⁵
Buena Vista Winery, North Coast, California, '21	15 ⁵	22 ⁵	43 ⁵

Malbec + Merlot

	6oz	9oz	btl
Malbec, Tinto Negro, Mendoza, Argentina, '21 HH	9 ⁵	14 ⁵	24 ⁵
Merlot, St. Francis, Sonoma Valley, California, '19	13 ⁵	18 ⁵	39 ⁵
Malbec, Susana Balbo, Mendoza, Argentina, '20	--	--	55 ⁵

Cabernet Sauvignon

	6oz	9oz	btl
Lyeth, St. Helena, California, '22 HH	8 ⁵	13 ⁵	28 ⁵
Penfolds, Max's Cab, South Australia, Australia, '21	13 ⁵	20 ⁵	33 ⁵
Raymond, Sommelier Selection, California, '21	16 ⁵	24 ⁵	41 ⁵
Duckhorn, Decoy, Hopland, California, '21	--	--	42 ⁵
Quilt, Napa, California, '21	--	--	54 ⁵
Chateau Buena Vista, Napa, California, '19	--	--	69 ⁵

Other Reds

	6oz	9oz	btl
Red Blend, Raymond Vineyards, R Collection Field Blend, California, '21	11 ⁵	16 ⁵	34 ⁵
Red Blend, The Prisoner, Oakville, California, '19	--	--	69 ⁵
Red Blend, Orin Swift, 8 Years in the Desert, St. Helena, California, '22	--	--	79 ⁵
Tannat, Bodega Garzón, Reserva, Uruguay, '20	--	--	39 ⁵
Zinfandel, Edmeades, Mendocino, California, '21	13 ⁵	19 ⁵	39 ⁵

SHAKES & MORE

House-made gelato, handspun to order For everyone Large 10⁵ Small 6⁵

CHOCOLATE MALT Valrhona chocolate, cocoa nibs | **HORCHATA** Rice milk, cinnamon, honey, Mexican vanilla | **NUTELLA** Banana, peanut butter, peanuts

OREO S'MORES Toasted marshmallows, chocolate drizzle | **VANILLA** Madagascar vanilla bean | **OTTO'S ROOT BEER FLOAT** 7⁵

ZERO PROOF

FREESTYLE COKE MACHINE 120 flavors 4 | **TOPO CHICO SPARKLING WATER** 5 | **FIJI WATER** 5 | **MEXICAN "CANE SUGAR" COCA-COLA** 500ml bottle 5

OTTO'S ROOT BEER Small-batch brewed in State College, PA 5 | **ORGANIC BREWED ICED TEA** Texas black 4 | **FRESH PRESSED** Orange Juice 6 | Texas Pink Grapefruit Juice 6 | Sparkling Rosemary Lemonade 5

FIELDING'S PRIVATE ROAST COFFEE French Press 10 | Cappuccino 5 | Latte 5 | Espresso 4 | Americano 4 | Affogato espresso + gelato 8

HOT TEA Green Tea | Peppermint | Mountain Chai | Jasmine Petal | Earl Grey | Assam Breakfast | Alpine Berry | Chamomile 5