

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 | v04.25.2024

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 El Tequileño Blanco tequila, espresso, Mexican vanilla, gelato, whipped cream 15⁵

B-52 Cointreau, gelato, 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 14⁵

Limited availability

WINE

Bubbles

	6oz	9oz	btl
NEW Alta Vista Brut Blanc De Blanc, Uco Valley, Argentina, NV	10	29	
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

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, '22	17 ⁵	22 ⁵	51 ⁵
William Hill, Russian River Valley, California, '22	--	--	26 ⁵
Talbot 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
NEW Norton DOC Malbec, Mendoza, Argentina, '18	11	16	33
Malbec, Tinto Negro, Mendoza, Argentina, '21 HH	9 ⁵	14 ⁵	24 ⁵
Merlot, St. Francis, Sonoma Valley, California, '21	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, '22	16 ⁵	24 ⁵	41 ⁵
Duckhorn, Decoy, Hopland, California, '21	--	--	42 ⁵
Quilt, Napa, California, '21	--	--	54 ⁵
Chateau Buena Vista, Napa, California, '20	--	--	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