

STARTERS *For the table*

THE BOARD Pork riblets, Thai bacon, chimichurri meatballs, pimento cheese, biscuits & crackers, pickles 30

CRISPY CALAMARI Thai chili sauce, cilantro, pickled veggies, jalapeños, cashews 18

GRILLED PORK BELLY Chimichurri 15

HOT CRAB DIP Cheddar, Old Bay seasoning, Ritz crackers GF* 25

DEVILED TEXAS EGGS Bacon, candied jalapeño GF 11

BAKED CHICKEN + SPINACH DIP Tortilla chips GF 15

BURGERS & SANDWICHES *Swap gluten-free bun \$3*

PHILLY CHEESEBURGER Old Bay seasoning, dashi peppers & onions, mushrooms, 3-cheese wiz, milk bun GF* 16

WAGYU Heartbrand Akaushi Texas Wagyu patty, BBQ brisket, New England cheddar, pickled veggies, truffle bacon mustard, onion rings, milk bun 23

DOUBLE AMERICAN GRIDDLE Smashed Angus beef patties, double American cheese, lettuce, tomato, red onion, mayo, pickle spear, milk bun GF* 15

COWBOY Patty, bacon, candied jalapeños, pimento cheese, cheddar, lettuce, milk bun GF* 17

SMOKE Angus, bacon, fried egg, aged Italian provolone, oven roasted tomatoes, grilled onions, truffle bacon mustard, lettuce, milk bun GF* 18 | Slider 12

TEXAS BLUES Angus, bacon, Point Reyes blue cheese, pickled red onions, fig jam, jalapeños, lettuce, wheat bun GF* 18 | Slider 12

WOOD GRILL Angus, house mayo, lettuce, grilled onions, tomato, b+b pickles, milk bun GF* 13 | Slider 9

BRIOCHE CROQUE-MONSIEUR French ham, Comté cheese, bechamel, Dijon mustard 17 *add sunny side up egg 3*

CHICKEN MASALA Cucumber, mint, cashew chutney, yogurt ranch, wheat bun 11

BISCUIT AVOCADO CLUB Fried chicken breast, Tennessee hot sauce, ivory BBQ sauce, bacon, avocado, spinach, fried egg 20

Swap impossible plant-based patty 7

KENTUCKY BOURBON HERITAGE MONTH

WOODFORD STRAWBERRY PALMER

Fielding's Private Barrel Woodford Reserve #4 bourbon, pressed lemon, strawberries, strawberry cane syrup, blueberries 20



OKTOBERFEST

GERMAN HUGO COCKTAIL

St-Germain ederflower liqueur, prosecco, soda, cane syrup, mint leaves 12

BRATWURST BURGER

Grain mustard, beer braised onions, Comté cheese, black forest ham 18

GERMAN POTATO SALAD

Grilled Bacon, spinach, creamy cider vinegar dressing, grilled onions, parsley 12

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

FILET MIGNON* Angus Beef 8oz GF 57 | 6oz GF 43

RIBEYE* Angus Beef 12oz GF 50

SIRLOIN STEAK* 44 Farms 10oz GF 28

BUTCHER'S STEAK* 44 Farms chuck eye 10oz GF 20

Limited availability

BABY BACK RIBS* Cider barbeque glazed GF 33

**Includes choice of sauce and Wood Grill fries*



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

GRILLED SHRIMP ALFREDO Fettuccine pasta, parsley & garlic bread 22

TWIN CITRUS CHICKEN BREASTS* Boneless & skinless GF 23

FIELDING'S SIGNATURE ROTISSERIE CHICKEN* All-natural, half bird GF 23

CARIBBEAN JERK CHICKEN BOWL Quinoa, mango habanero salsa, black beans, plantains, yogurt, lime GF 22

LITE FARE

CHICKEN WRAP Jerk chicken, dashi peppers & onions, avocado, cilantro, crema, salsa verde, spinach tortilla 16

VEGAN MEATBALLS Impossible meat, coconut masala chickpeas, Calabrian chilis, green onions, cashew chutney v 17

TEX-MEX FISH TACOS Grilled mahi-mahi, cabbage, chipotle lime crema, scallions, flour tortillas 18

TUSCAN KALE SALAD Grilled chicken, apples, Caesar crumbs, Grana Padano, creamy cider dressing GF* 18

GRILLED SALMON BOWL Ancient grains, mushrooms, cauliflower, yams, grapefruit, kale, sprouts, dashi lime, cashew chutney GF 28

THAI CHICKEN SALAD Pulled free-range chicken, cabbage, jicama, carrots, bean sprouts, toasted sesame seeds, peanuts, romaine, chili peanut dressing P/GF* 19

ROTISSERIE COBB SALAD Pulled free-range chicken, smoked house bacon, avocado, Point Reyes blue cheese, egg, tomatoes, baby greens, balsamic vinaigrette GF 23

SMALL CHOPPED ROMAINE Grana Padano cheese, house croutons, roasted garlic dressing v/GF* 10

Add protein: salmon 16, shrimp 13, chicken breast 11, sirloin 16, impossible plant-based patty 11

HOUSE SIDES

BAKED SWEET POTATO WEDGES Cayenne & blue cheese *Hot* v 10 | **HOUSE-CURED GRILLED BACON** GF 10

TRUFFLE + PARMESAN FRIES v 11 | **SWEET POTATO FRIES** v 8 | **BAKED + FRIED IDAHO POTATOES** v 7 | **WOOD GRILL FRIES** v 7

ORIENTAL SESAME GREEN BEANS GF 9 | **KUNG PAO BRUSSELS SPROUTS** v / P 13 | **CHARGRILLED CAULIFLOWER** Grana Padano, chimichurri v / GF 11

WILTED BABY SPINACH GF / V 8 | **CORNFLAKE-CRUSTED ONION RINGS** v 8 | **BAKED MAC & CHEESE** Bacon & garlic crumbs 11

DIPS & SAUCES *Single sauce 1 Try a flight*

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 | **F1 STEAK SAUCE** | **BLUE CHEESE DRESSING** GF

DESSERTS

MUD PIE JAR Soft-serve ice cream, coffee custard, Oreo cookies, salted caramel, toffee bits, chocolate sauce & whipped cream 13

WHITE CHOCOLATE BREAD PUDDING House-made gelato 11 | **PECAN CHOCOLATE BROWNIE** House-made gelato 10 | **NY-STYLE CHEESECAKE** Oreo crust 13

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 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. P Contains peanuts.

COCKTAILS

KENTUCKY BOURBON HERITAGE MONTH

WOODFORD STRAWBERRY PALMER

Fielding's Private Barrel Woodford Reserve #4 bourbon, pressed lemon, strawberries, strawberry cane syrup, blueberries 20

FIELDING'S TABLESIDE CRISTALINO MARTINI

Fielding's Private French oak barrel-aged, charcoal-filtered Maestro Dobel Diamante tequila, Lillet Blanc, Dolin dry vermouth, organic agave, dehydrated lime 17

NEW WATERMELON RITA

El Jimador silver tequila, Skyy watermelon vodka, fresh watermelon juice, Watermelon Pucker, pressed lime, organic agave, Tajin rim 17

WHISTLEPIG OLD FASHIONED

Whistlepig PiggyBack 6-year 100% rye whiskey, WhistlePig Barrel-aged maple syrup 17

YAMA STILL OLD FASHIONED

Old Forester Kentucky bourbon infused with Madagascar vanilla beans, dried cherries, shaved orange peel, Angostura + orange bitters 17

APPLE CIDER MULE

Frankly Organic Apple vodka, lemon & lime, cranberry syrup, Q ginger beer, ginger candy 14

FRENCH 75

Absolut Elyx winter wheat vodka, Caravella limoncello, PAMA pomegranate liqueur, Jean-Louis Sparkling Rosé Cuvée, lemonade 15

TITO'S TEXAS MARTINI

Tito's Handmade Vodka, pimento cheese-stuffed Castelvetrano olive, vermouth glass wash, shaken tableside 16

BLUEBERRY MULE

Enchanted Rock Blueberry vodka, strawberry syrup, fresh lime, Q ginger beer 14

APEROL SPRITZ

Aperol, prosecco, Topo Chico, orange slice 14

AUSTIN SUMMER TEA

Deep Eddy Sweet Tea vodka, Mathilde pear liqueur, lemon juice, agave nectar, rosemary lemonade 11

TALL MULE

Toki Japanese whisky, basil strawberry purée, lime, Q ginger beer 15

NAVAJA

Espolon silver tequila, President brandy, amaretto, agave nectar, pressed lime, brûléed orange slice 12

LAVENDER THYME LEMONDROP

Stoli vanilla vodka, triple sec, lemon juice, lavender-thyme syrup 15

GREEN LOTUS

Grey Goose Citron vodka, St-Germain elderflower liqueur, green tea syrup, lemon juice, mint, prosecco 15

DELUXE TEXAS GRAPEFRUIT

Deep Eddy Grapefruit vodka, Paula's Texas grapefruit liqueur, fresh grapefruit juice, organic agave, cane sugar rim 15

ADULTING \$12

FROZEN IRISH

Slane Irish whiskey, Irishman Irish cream, Kahlua, gelato, whipped cream, fresh mint

BOURBON & SEA SALT

Maker's Mark bourbon, sea salt caramel, gelato, whipped cream

SUGARCANE FLOWER

7-yr. Flor de Cana dark rum, Frangelico, cocoa coulis, gelato, whipped cream

MEXICAN SWEET CHILL

El Jimador tequila, espresso, Mexican vanilla, gelato, whipped cream

B-52

Cointreau, Irishman Irish cream, Kahlua, marshmallows

WOODLANDS WARMER

Sugar Island coconut rum, Luxardo Amaretto Di Saschira, coffee, cocoa coulis, whipped cream

SHAKES & MORE *House-made gelato, handspun to order*

For everyone Large 8 Small 6

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** 7

ZERO PROOF FREESTYLE COKE MACHINE 120 flavors 3 | TOPO CHICO SPARKLING 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 3.95 | **FRESH PRESSED** Sparkling Rosemary Lemonade 4 | Orange 6 | Texas Pink Grapefruit 6

FIELDING'S PRIVATE ROAST COFFEE French Press 10 | Drip Coffee 4 | Cappuccino 5 | Latte 5 | Espresso 4 | Americano 4 | Affogato *espresso + gelato* 7

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

WINE

Featured Wine

Serial, Cabernet Sauvignon Paso Robles, California, '19

The perfect balance of dark, lush fruit and structure. Ripe black currant, roasted fig and cocoa notes give way to complex layers of toasted spice and vanilla finish.

6oz 13 | 9oz 20 | btl 39

Bubbles

NEW Prosecco, Mionetto, Veneto, Italy, NV

Sparkling Rosé, Charles de Fère, Brut Cuvée Jean-Louis, France

6oz btl

10 29

8 23

Pinot Grigio + Sauvignon Blanc

Pinot Grigio, Borghi Ad Est, Italy, '18

Sauvignon Blanc, Mohua, Marlborough, New Zealand, '18 **HH**

6oz 9oz btl

8 12 19

11 16 27

Chardonnay

Bulletin Place, Australia, '18 **HH**

William Hill, Russian River Valley, California, '18

6oz 9oz btl

7 10 19

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Other Whites + Rosé

Rosé, Bieler Père et Fils, Provence, France, '18

Rosé, Miraval, Côtes de Provence, France, '18

Moscato, Cantina di Casteggio, Lombardy, Italy, '19

6oz 9oz btl

10 15 28

-- -- 46

10 15 26

Pinot Noir

DeLoach, Heritage Reserve, California, '19 **HH**

J Vineyards, California, '18

Benton Lane by Quintessa, Estate Grown, Willamette Valley, OR, '18

Belle Glos, Balade, Sta. Rita Hills, Santa Barbara, California, '19

6oz 9oz btl

10 14 29

-- -- 38

-- -- 38

-- -- 49

Malbec + Merlot

Merlot, Velvet Devil, Columbia Valley, Washington, '19

Malbec, Tinto Negro, Mendoza, Argentina, '19 **HH**

6oz 9oz btl

9 13 24

9 14 23

Cabernet Sauvignon

Penfolds, Max's Cab, South Australia, Australia, '18 **HH**

Lyeth, St. Helena, California, '19

Raymond Vineyard, Family Classic, St. Helena, California, '18

Duckhorn, Decoy, Hopland, California, '19

Quilt, Napa, California, '18

6oz 9oz btl

13 20 33

-- -- 25

14 21 36

-- -- 42

-- -- 54

Other Reds

Red Blend, Lyeth, California, '19

NEW Red Blend, Leviathan, California, '19

Red Blend, The Prisoner, Oakville, California, '19

Zinfandel, Big Smooth, Lodi, California, '17

6oz 9oz btl

14 21 35

-- -- 67

-- -- 69

11 16 27