

STARTERS *For the table*

THE BOARD Pork riblets, Thai bacon, chimichurri meatballs, pimento cheese, biscuits & crackers, pickles 29

CRISPY CALAMARI Thai chili sauce, cilantro, pickled veggies, jalapeños, cashews 17

GRILLED PORK BELLY Chimichurri 14

HOT CRAB DIP Cheddar, Old Bay seasoning, Ritz crackers GF* 24

DEVILED TEXAS EGGS Bacon, candied jalapeño GF 10

BAKED CHICKEN + SPINACH DIP Tortilla chips GF 14

Featured Wine

Robert Mondavi, Cabernet Sauvignon
Napa, California, '18
Complex nose of fresh berries, olives, herbs & spices. Balanced, velvety palate with nice harmony and elegant tannins. Long, savory finish.

4oz	7oz	btl
11	19	49

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

PHILLY CHEESEBURGER Old Bay seasoning, dashi peppers & onions, mushrooms, 3-cheese wiz, milk bun GF* 15

WAGYU Heartbrand Akaushi Texas Wagyu patty, BBQ brisket, New England cheddar, pickled veggies, truffle bacon mustard, onion rings, milk bun 22

DOUBLE AMERICAN GRIDDLE Smashed Angus beef patties, double American cheese, lettuce, tomato, red onion, mayo, pickle spear, milk bun GF* 14

COWBOY Patty, bacon, candied jalapeños, pimento cheese, cheddar, lettuce, milk bun GF* 16

SMOKE Angus, bacon, fried farm egg, aged Italian provolone, oven roasted tomatoes, grilled onions, truffle bacon mustard, lettuce, milk bun GF* 17 | Slider 11

TEXAS BLUES Angus, bacon, Point Reyes blue cheese, pickled red onions, fig jam, jalapeños, lettuce, wheat bun GF* 17 | Slider 11

WOOD GRILL Angus, house mayo, lettuce, grilled onions, tomato, b+b pickles, milk bun GF* 12 | Slider 8

BRIOCHE CROQUE-MONSIEUR French ham, Comté cheese, bechamel, Dijon mustard 16 *add sunny side up egg 3*

CHICKEN MASALA Cucumber, mint, cashew chutney, yogurt ranch, wheat bun 10

BISCUIT AVOCADO CLUB Fried chicken breast, Tennessee hot sauce, ivory BBQ sauce, bacon, avocado, spinach, fried farm egg 19

Add or Swap impossible plant-based patty 10

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

FILET MIGNON* Certified Angus Beef 8oz 56 | 6oz GF 42

RIBEYE* Certified Angus Beef 12oz GF 49

SIRLOIN STEAK* 44 Farms 10oz GF 27

BUTCHER'S STEAK* 44 Farms chuck eye 10oz GF 19
Limited availability

BABY BACK RIBS* Cider barbeque glazed GF 32

**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 21

TWIN CITRUS CHICKEN BREASTS* Boneless & skinless GF 22

FIELDING'S SIGNATURE ROTISSERIE CHICKEN* All-natural, half bird GF 22

CARIBBEAN JERK CHICKEN BOWL Quinoa, mango habanero salsa, black beans, plantains, yogurt, lime GF 21

LITE FARE

CHICKEN WRAP Jerk chicken, dashi peppers & onions, avocado, cilantro, crema, salsa verde, spinach tortilla 15

VEGAN MEATBALLS Impossible meat, coconut masala chickpeas, Calabrian chilis, green onions, cashew chutney 16

TEX-MEX FISH TACOS Grilled mahi-mahi, cabbage, chipotle lime crema, scallions, flour tortillas 17

TUSCAN KALE SALAD Grilled chicken, apples, Caesar crumbs, Grana Padano, creamy cider dressing GF* 17

GRILLED SALMON BOWL Ancient grains, mushrooms, cauliflower, yams, grapefruit, kale, sprouts, dashi lime, cashew chutney GF 27

THAI CHICKEN SALAD Pulled free-range chicken, cabbage, jicama, carrots, bean sprouts, toasted sesame seeds, peanuts, romaine, chili peanut dressing P GF* 18

ROTISSERIE COBB SALAD Pulled free-range chicken, smoked house bacon, avocado, Point Reyes blue cheese, boiled egg, tomatoes, baby greens, balsamic vinaigrette GF 22

SMALL CHOPPED ROMAINE Grana Padano cheese, house croutons, roasted garlic dressing V / GF* 9

Add protein: salmon 15, shrimp 12, chicken breast 10, sirloin 15, impossible plant-based patty 10

HOUSE SIDES

BAKED SWEET POTATO WEDGES Cayenne & blue cheese *Hot* V 9 | **HOUSE-CURED GRILLED BACON** GF 9

TRUFFLE + PARMESAN FRIES V 10 | **SWEET POTATO FRIES** V 7 | **BAKED + FRIED IDAHO POTATOES** V 6 | **WOOD GRILL FRIES** V 6

ORIENTAL SESAME GREEN BEANS GF 8 | **KUNG PAO BRUSSELS SPROUTS** V / P 12 | **CHARGRILLED CAULIFLOWER** Grana Padano, chimichurri V / GF 10

WILTED BABY SPINACH GF / V 7 | **CORNFLAKE-CRUSTED ONION RINGS** V 7 | **BAKED MAC & CHEESE** Bacon & garlic crumbs 10

DIPS & SAUCES *Single sauce 0.75 | Sauce flight of four 3*

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-served iced cream, coffee custard, Oreo cookies, salted caramel, toffee bits, chocolate sauce & whipped cream 12

WHITE CHOCOLATE BREAD PUDDING House-made gelato 10 | **PECAN CHOCOLATE BROWNIE** House-made gelato 9 | **NY-STYLE CHEESE CAKE** Oreo crust 12

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

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 16

NEW WHISTLEPIG OLD FASHIONED Whistlepig PiggyBack 6-year 100% rye whiskey, WhistlePig Barrel-aged maple syrup 16

YAMA STILL OLD FASHIONED Old Forester Kentucky bourbon infused with Madagascar vanilla beans, dried cherries, shaved orange peel, Angostura + orange bitters 16

APPLE CIDER MULE Absolut Apple Juice vodka, lemon & lime, cranberry syrup, Q ginger beer, ginger candy 13

FRENCH 75 Absolut Elyx Winter Wheat vodka, Caravella Limoncello, PAMA Pomegranate liqueur, Jean-Louis Sparkling Rosé Cuvée, lemonade 14

TITO'S TEXAS MARTINI Tito's Handmade Vodka, pimento cheese-stuffed Castelvetrano olive, vermouth glass wash, shaken tableside 15

BLUEBERRY MULE Western Son Blueberry vodka, strawberry syrup, fresh lime, Q ginger beer 13

APEROL SPRITZ Aperol, prosecco, Topo Chico, orange slice 13

AUSTIN SUMMER TEA Deep Eddy Sweet Tea vodka, Mathilde pear liqueur, lemon juice, agave nectar, rosemary lemonade 10

TALL MULE Toki Japanese whiskey, basil strawberry purée, lime, Q ginger beer 14

NAVAJA Espolon silver tequila, President brandy, amaretto, agave nectar, pressed lime, brûléed orange slice 11

LAVENDER THYME LEMONDROP Stoli vanilla vodka, triple sec, lemon juice, lavender-thyme syrup 14

GREEN LOTUS Grey Goose Citron vodka, St-Germain elderflower liqueur, green tea syrup, lemon juice, mint, prosecco 14

DELUXE TEXAS GRAPEFRUIT Deep Eddy Grapefruit vodka, Paula's Texas grapefruit liqueur, fresh grapefruit juice, organic agave, cane sugar rim 14

ADULTING \$10

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



WINE

Bubbles	6oz	btl
Cava, Marqués de Cáceres, Brut, Cataluna, Spain	--	14
Prosecco, Stellina, Italy	9	29
Sparkling Rosé, Charles de Fère, Brut Cuvée Jean-Louis, France	10	22
Champagne, Delamotte, Le Mesnil Brut, France	--	69

Chardonnay	4oz	7oz	btl
Bulletin Place, Australia, '18 HH	6	10	22
William Hill, Russian River Valley, California, '18	7	10	23
Raymond Vineyard, R Collection, St. Helena California, '19	7	11	25

Pinot Grigio + Sauvignon Blanc	4oz	7oz	btl
Pinot Grigo, Borghi Ad Est, Italy, '18	7	12	29
Sauvignon Blanc, Mohua, Marlborough, New Zealand, '18 HH	7	10	22
Sauvignon Blanc, Prisoner Wine Company, Unshackled, California, '20	--	--	38

Other Whites + Rosé	4oz	7oz	btl
Rosé, Bieler Père et Fils, Provence France, '18	7	11	27
Rosé, Miraval, Cotes de Provence, France, '18	12	18	45
Cantina di Casteggio Moscato, Lombardy, Italy, '19	8	12	27

Featured Wine

Robert Mondavi, Cabernet Sauvignon 4oz 7oz btl
 11 19 49
 Napa, California, '18
 Complex nose of fresh berries, olives, herbs & spices. Balanced, velvety palate with nice harmony and elegant tannins. Long, savory finish.

Cabernet Sauvignon	4oz	7oz	btl
Penfolds, Max's Cab, South Australia, Australia, '18	7	11	25
Lyeth, St. Helena, California, '19 HH	8	13	29
Raymond Vineyard, Family Classics, St. Helena, California, '18	9	15	36
Duckhorn, Decoy, Hopland, California, '19	11	17	41
Quilt, Napa, California, '18	13	21	49
Mount Veeder, Napa, '18	--	--	79
Malbec + Merlot	4oz	7oz	btl
Merlot, Velvet Devil, Columbia Valley, Washington, '19	7	10	24
Malbec, Tinto Negro, Mendoza, Argentina, '19 HH	6	9	19
Pinot Noir	4oz	7oz	btl
Sean Minor, Sonoma Coast, California, '17 HH	7	11	--
DeLoach Heritage Reserve, California, '19	8	12	24
J Vineyards, California, '18	10	15	29
Belle Glos, Balade, Sta. Rita Hills, Santa Barbara, California, '19	13	21	49
Other Reds	4oz	7oz	btl
Red Blend, Lyeth, California, '19	6	10	24
Zinfandel, Big Smooth, Lodi, California, '17	8	11	27
The Prisoner, Red Blend, Oakville, California, '19	--	--	59

SHAKES & MORE *Housemade gelato, handspun to order*

For everyone Large 7 Small 5

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** 6

ZERO PROOF FREESTYLE COKE MACHINE 120 flavors 2.95 | TOPO CHICO SPARKLING WATER 6

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 3.75 | **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