

FIELDING'S WOOD GRILL

STARTERS

GRILLED PORK BELLY Chimichurri 17

BAKED CHICKEN + SPINACH DIP Tortilla chips GF 18

DEVILED TEXAS EGGS Bacon, candied jalapeño GF 13

CRISPY CALAMARI Thai chili sauce, cilantro, pickled veggies, jalapeños, cashews 23

CAJUN BOUDIN BALLS Fig jam, pickles, Tabasco remoulade 17

THE BOARD Pork riblets, Thai bacon, chimichurri meatballs, pimento cheese, biscuits & crackers, pickles 34

BURGERS & SANDWICHES *Served with Fielding's fries*

WOOD GRILL 44 Farms Angus, house mayo, lettuce, grilled onions, tomato, b+b pickles, milk bun GF* 17 | Slider 11

DOUBLE AMERICAN GRIDDLE Smashed 44 Farms Angus beef patties, double American cheese, lettuce, tomato, red onion, mayo, pickle spear, milk bun GF* 19

WAGYU Heartbrand Akaushi Texas Wagyu patty, BBQ brisket, New England cheddar, pickled veggies, truffle bacon mustard, onion rings, milk bun 27

PHILLY CHEESEBURGER 44 Farms Angus, Old Bay seasoning, dashi peppers & onions, mushrooms, 3-cheese wiz, milk bun GF* 19

COWBOY 44 Farms Angus, bacon, candied jalapeños, pimento cheese, New England cheddar, lettuce, milk bun GF* 21

SMOKE 44 Farms Angus, bacon, fried egg, aged Italian provolone, oven-roasted tomatoes, grilled onions, truffle bacon mustard, lettuce, milk bun GF* 21 | Slider 14

TEXAS BLUES 44 Farms Angus, bacon, Point Reyes blue cheese, pickled red onions, fig jam, jalapeños, lettuce, wheat bun GF* 21 | Slider 14

BISCUIT AVOCADO CLUB Fried chicken breast, Tennessee hot sauce, ivory BBQ sauce, bacon, avocado, spinach, fried egg 24

NEW PORK BELLY SANDWICH Chili peanut sauce, Vietnamese pickled veggies, jalapeños, cilantro, milk bun P 18

Swap in a gluten free bun \$4

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

NEW FILET MIGNON* 44 Farms Angus Beef 6oz GF 49

NEW RIBEYE* 44 Farms Angus Beef 12oz GF 58

NEW NY STRIP* 44 farm 14oz GF 59

SIRLOIN STEAK* 44 Farms Angus Beef 10oz GF 34

BABY BACK RIBS* Cider barbeque glazed GF 37

*Includes choice of sauce and Fielding's fries

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

GRILLED SHRIMP ALFREDO Fettuccine pasta, parsley & garlic bread 26

TWIN CITRUS CHICKEN BREASTS* Boneless & skinless GF 26

FIELDING'S SIGNATURE ROTISSERIE CHICKEN* All-natural, half bird GF 27

CARIBBEAN JERK CHICKEN BOWL Quinoa, mango habanero salsa, black beans, plantains, yogurt, lime GF 25



LITE FARE

TEX-MEX FISH TACOS Grilled mahi-mahi, cabbage, chipotle lime crema, scallions, flour tortillas 20

GRILLED SALMON BOWL Ancient grains, mushrooms, cauliflower, yams, grapefruit, kale, sprouts, dashi lime, cashew chutney GF 31

CHICKEN WRAP Jerk chicken, dashi peppers & onions, avocado, cilantro, crema, salsa verde, spinach tortilla, fries 18

NEW MAHI MAHI Miso marinated, farro, Asian slaw, peanuts, cilantro P 28

TUSCAN KALE SALAD Grilled chicken, apples, Caesar crumbs, Grana Padano, creamy cider dressing GF* 19

THAI CHICKEN SALAD Pulled free-range chicken, cabbage, jicama, carrots, bean sprouts, toasted sesame seeds, peanuts, romaine, chili peanut dressing P/GF* 22

ROTISSERIE COBB SALAD Pulled free-range chicken, smoked house bacon, avocado, Point Reyes blue cheese, egg, tomatoes, baby greens, balsamic vinaigrette GF 26

SMALL CHOPPED ROMAINE Grana Padano cheese, house croutons, roasted garlic dressing V/GF* 13

Add protein: salmon 17, shrimp 14, chicken breast 12, sirloin 17

HOUSE SIDES

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

WILTED BABY SPINACH GF/V 10 | **BAKED SWEET POTATO WEDGES** Cayenne & blue cheese *Hot* V 12 | **HOUSE-CURED GRILLED BACON** GF 8

TRUFFLE + PARMESAN FRIES V 14 | **SWEET POTATO FRIES** V 10 | **BAKED + FRIED IDAHO POTATOES** V 9 | **WOOD GRILL FRIES** V 10

CORNFLAKE-CRUSTED ONION RINGS V 11 | **BAKED MAC & CHEESE** Bacon & garlic crumbs 13

DIPS & SAUCES Single sauce 1

CHIPOTLE ADOBO GF/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 13

MUD PIE JAR House-made gelato, coffee custard, Oreo cookies, salted caramel, toffee bits, chocolate sauce & whipped cream 13

WHITE CHOCOLATE BREAD PUDDING House-made gelato 13

PECAN CHOCOLATE BROWNIE House-made gelato 13

NY-STYLE CHEESECAKE Oreo crust 16

Executive Chef Edelberto Gonçalves | V 10.21.2024

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. P Indicates peanuts.

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

CRAFT COCKTAILS

HONEY SPICE Jack Daniel's Tennessee honey whiskey, honey brown sugar syrup, pressed lemon, orange juice, cinnamon sugar brûléed orange 16

FROZEN LAST WORD New Amsterdam gin, Green La Gauloise, Kelvin citrus, Luxardo maraschino cherry liqueur, pressed lime, Luxardo cherry 12

FALL FIZZ Hendrick's Grand Cab gin, cranberry juice, pressed lime, rosemary syrup, ginger paste, egg white, ginger ale, ginger candy 16

AUTUMN'S MARG Nosotros reposado tequila, Cointreau, pressed lime, green chartreuse, organic agave, apple crisp 16

G&T SLUSHY New Amsterdam gin, tonic, lime & fresh mint 10

YAMA STILL OLD-FASHIONED Old Forester bourbon infused with Madagascar vanilla beans, dried cherries, shaved orange peel, Angostura + orange bitters 19

FRENCH 75 Absolut vodka, Caravella limoncello, PAMA pomegranate liqueur, Jean-Louis Sparkling Rosé Cuvée, lemonade 17

NAVAJA Espolon silver tequila, Presidente brandy, amaretto, agave nectar, pressed lime, brûléed orange slice 15

LAVENDER THYME LEMON DROP Stoli vanilla vodka, triple sec, lemon juice, lavender-thyme syrup 17

GREEN LOTUS Grey Goose Citron vodka, St-Germain elderflower liqueur, green tea syrup, lemon juice, mint, Prosecco 18

DELUXE TEXAS GRAPEFRUIT Deep Eddy grapefruit vodka, Paula's Texas grapefruit liqueur, fresh grapefruit juice, organic agave, cane sugar rim 17

HOUSE SANGRIA Red wine, Grand Marnier, pressed lemon, orange juice, pineapple, seasonal mixed fruit, orange 15 *Limited Availability*

ADULTING

PUMPKIN MUDSLIDE Stoli vanilla vodka, Irish cream, Fielding's gelato, pumpkin spice syrup, whip cream chocolate, caramel drizzle, apple crisp 16

FROZEN IRISH Slane Irish whiskey, Irish cream, Kahlúa, gelato, whipped cream, fresh mint 16

BOURBON & SEA SALT Maker's Mark bourbon, sea salt caramel, gelato, whipped cream 16

SUGARCANE FLOWER 7-yr. Flor de Caña dark rum, Frangelico, cocoa coulis, gelato, whipped cream 16

MEXICAN SWEET CHILL El Tequileño Blanco tequila, espresso, Mexican vanilla, gelato, whipped cream 16

B-52 Cointreau, gelato, Irish cream, Kahlúa, marshmallows 16

WOODLANDS WARMER RumHaven coconut rum, Luxardo Amaretto di Saschira, coffee, cocoa coulis, whipped cream 16

WINE

Bubbles

	6oz	9oz	btl
Alta Vista Brut Blanc De Blancs, Uco Valley, Argentina, NV	11	30	
Champagne, G.H. Mumm Cordon Rouge, Champagne, France, NV	--	87	
Prosecco, Torressella, Veneto, Italy, NV	11	30	
Sparkling Rosé, Charles de Fère, Brut Cuvée Jean-Louis, France	9	29	

Pinot Grigio + Sauvignon Blanc

	6oz	9oz	btl
Pinot Grigio, Borghi Ad Est, Italy, '23 HH	10	14	33
Sauvignon Blanc, Mohua, Marlborough, New Zealand, '23 HH	12	17	34
Sauvignon Blanc, Matanzas Creek, Sonoma County, '23	10	14	33
Santa Margherita, Alto Adige, Trentino-Alto Adige, Italy, '23	--	--	49

Chardonnay

	6oz	9oz	btl
Bulletin Place, Australia, '23 HH	8	11	20
Bourgogne, Bouchard Aîné & Fils, Burgundy, France, '23	9	13	25
Hartford Court, Russian River Valley, California, '22	18	23	52
William Hill, Russian River Valley, California, '22	--	--	27
Talbot Vineyards, Kali Hart, Monterey, Central Coast, California, '22	--	--	40

Rosé & Other Whites

	6oz	9oz	btl
Rosé, Bouchard Aîné & Fils, Beaune, Burgundy, France, '23	10	14	33
Moscato, Cantina di Casteggio, Lombardy, Italy, '21	11	16	30
White Blend, Caymus Conundrum, California, '22	12	17	31
Albariño, Bodegas Ethereo Galicia, Spain, '23	14	20	40

Pinot Noir

	6oz	9oz	btl
DeLoach, Heritage Reserve, California, '22 HH	11	15	30
Buena Vista Winery, North Coast, California, '23	16	23	44

Malbec + Merlot

	6oz	9oz	btl
Malbec, Tinto Nero, Mendoza, Argentina, '23 HH	10	15	25
Norton DOC Malbec, Mendoza, Argentina, '22	--	--	34
Merlot, St. Francis, Sonoma Valley, California, '21	14	19	42

Cabernet Sauvignon

	6oz	9oz	btl
Miguel Torres, Andica, Southern Chile, '22 HH	9	14	29
Penfolds, Max's Cab, South Australia, Australia, '21	14	21	40
Raymond, Sommelier Selection, California, '22	17	25	42
Duckhorn, Decoy, Hopland, California, '21	--	--	43
Chateau Buena Vista, Napa, California, '20	--	--	70
Jordan, Alexander Valley, California, '20	--	--	90
Caymus, Napa, California, '21 (1 Liter)	--	--	150

Other Reds

	6oz	9oz	btl
Red Blend, Raymond Vineyards, R Collection Field Blend, California, '22	12	17	35
Red Blend, The Prisoner, Oakville, California, '19	--	--	70
Tannat, Bodega Garzón, Reserva, Uruguay, '21	--	--	40
Zinfandel, Edmeades, Mendocino, California, '22	14	20	40

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

For everyone Large 11 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** 8

ZERO PROOF

FREESTYLE COKE MACHINE 120 flavors 4 | **TOPO CHICO SPARKLING WATER** 5 | **FIJI WATER** 7 | **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 12 | 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