

BITES

- A5 JAPANESE WAGYU TIRADITO Romesco, salsa verde, green apple, chervil 25
- TWIN OYSTERS & PEARLS Champagne, caviar 18
- HOKKAIDO SCALLOP Dashi beurre blanc, trumpet mushroom, garlic, parsley, brioche croutons 14
- YELLOWTAIL Hamachi crudo, miso aioli, yuzu, crispy rice, smoked trout roe, radishes 14

BREAD

- SKILLET BREAD Burrata, Calabrese chimichurri, Grana Padano 24 F
- SOURDOUGH Cultured butter from Brittany France, Raw Texas Honey 18
- GARLIC NAAN Peanut chutney 14

SMALL PLATES

- FRIED QUAIL Red pepper BBQ glaze, apple slaw, blue cheese ranch 18
- ASPARAGUS & CAVIAR Beurre blanc, eggs, capers, shallots, chives 18
- OYSTERS Mignonettes, shallot, yuzu jalapeño, lemon & Tabasco 22
- OKRA Southern fried, Old Bay, tabasco aioli 16
- PULPO Piri Piri pepper, papas revolconas, chorizo, romesco, parsley, cured black olives 28
- CRAB CANNELLONI Leek fondue, tomato concassée, Grana Padano, green oil 25 F
- CAULIFLOWER HUMMUS Pistachios, Aleppo oil, cilantro, socca, cucumbers 18
- FRENCH ONION SOUP Comté cheese, sourdough croutons, fresh thyme 16
- STICKY PORK BELLY Soy honey braised, Roquefort, cashew cream, chili sesame oil, radishes, scallions 17

GREENS

- ARUGULA RANCH Corn, avocado, cucumbers, jalapeños, ranch crumble, cilantro 18
- BABY WEDGE Pimentón blue cheese dressing, tomato confit, chorizo, Roquefort, pickled red onions 19
- ROMAINE Miso Caesar dressing, Nori pangrattato, radishes, aged Gouda 17
- BEET CARPACCIO Baked with sea salt, creamy goat feta, pickled fennel, orange essence, olive oil, pistachios 16
- HARVEST CHICKEN COBB Romaine, bacon, Roquefort, dried cherries, avocado, apple, walnuts, creamy cider dressing 26 F

PIZZA

- SPINACH ARTICHOKE Double cream, fontina cheese, summer black truffle 29 F
- POMODORO Tomatoes, mozzarella, basil, Grana Padano 20
- PICCANTE Tomato sauce, soppressata, mozzarella, Calabrian peppers 22
- SAN DANIELE Ricotta, pears, Prosciutto, Gorgonzola, aged balsamic, pistachios 22

Live-Fire Steaks

44 Farms Steaks served with
Fielding's house fries and choice of sauce

FILET 7oz 58

BAVETTE 8oz 32

SIRLOIN 10oz 34

NY STRIP 16oz 59 F

RIBEYE 14oz 66

COWBOY 35oz 110 (carved tableside)

JAPANESE A5 Miyazaki Wagyu 4oz 125

HOUSE DRY-AGED STEAKS

NY STRIP 12oz 68

RIBEYE 12oz 73

Sauces | Add a second sauce \$2

Chimichurri ♦ Roquefort

Au Poivre ♦ Bearnaise Sauce

Truffle Butter ♦ Miso BBQ sauce

Add ons Jumbo Crab Oscar 19
Jalapeños Tostitos with cilantro & lime 5

Our Sides

LOBSTER MAC Gnocchetti, pancetta, tomato, comté, pangrattato 24

CHEDDAR WHIPPED POTATOES Bacon, scallions, crème fraîche 14

TWICE COOKED FINGERLINGS Garlic butter, parsley 11

POMMES PURÉE Cultured butter, fleur de sel 11 F

TRUFFLE FRIES Grana Padano 16

STEAMED RICE Rice vinegar & sesame oil 9

CREAMED SPINACH Ranch panko 12

DASHI BROCCOLI Hazelnuts 13 F

SPINACH Brown butter, lemon zest, Grana 11

ROASTED CABBAGE Korean sauce, pickles, peanuts 12

Signatures

SEAFOOD

MISO SALMON

Black spaghettini, edamame cream,
pickled fennel, radishes, greens 39

BRANZINO

Noilly Prat sauce, spinach gnocchi, artichokes,
trumpet mushrooms, pea shoots 44 F

HOUSE FAVORITES

LAMB CHOP

7 spices, whipped feta, eggplant stew, pine nuts, honey roasted
young carrots, Aleppo pepper oil 49

BUTTER CHICKEN

Steamed rice, cashew cream, peanut chutney,
garlic naan, mint 34

HERITAGE PORK CHOP

Al pastor marinade, corn purée, charred pineapple salsa 44

FIELDING'S GRIDDLE BURGER

44 Farms smashed patties, caramelized onions, hot sauce mayo,
yellow cheese, brioche bun. *Fielding's French Fries* 22

VEGETABLE COCONUT MASALA

Steamed rice, cashew cream, sesame seeds,
radish spouts 26

PASTA

DRY AGED BOLOGNESE

Radiatore pasta, pancetta, burrata, basil 28 F

PURPLE RISOTTO

Carnarolli rice, red cabbage, gorgonzola,
prosciutto, pistachios 23

BUCATINI

Piri Piri shrimp, Calabrese sugo, black olives, basil,
Grana Padano 34

Cocktails

BLACKBERRY BREEZE

Bacardi rum, Giffard Crème de Mûre & Banane du Brésil, pressed lemon, blackberry syrup, mint, pineapple juice 14

MEZCALITO

Vida mezcal, Mathilde Pêche liqueur, Aperol, tarragon honey syrup, pressed lemon, brûléed orange 16

CUCUMBER HUGO SPRITZ

St-Germaine elderflower liqueur, Opera Prima sparkling, cucumber limeade, soda 12

ROSEWOOD NEGRONI

Junipero smoked rosemary gin, strawberry-infused Campari, Carpano Antica sweet vermouth 16

ROASTED HAZELNUT OLD FASHIONED F

Old Forester bourbon, house vanilla syrup, Angostura + orange bitters 20

ROASTED PECAN OLD FASHIONED

Jim Beam Kentucky Rye, Vermont maple vanilla syrup, chocolate + orange bitters 20

FROZEN WATERMELON F

El Tequileno tequila, watermelon liqueur, watermelon juice, pressed lime, organic agave, Tajin rim | 16

FIELDING'S FROSÉ

Rosé, Reyka Icelandic vodka, proprietary secret ingredients | 10

TEXAS GRAPEFRUIT

Deep Eddy grapefruit vodka, fresh grapefruit juice, mint, sugared rim 17

EMERALD MARGARITA

Fielding's Private barrel tequila, Cointreau, La Gauloise liquor, organic agave, lime 19

FRENCH 77! F

Housemade limoncello, Pama liqueur, JCB No. 69 Brut Rosé Crémant de Bourgogne 16

FIELDING'S MODERN AVIATION F

Empress Gin, Maraschino liqueur, Crème de Violette, pressed lemon 18

OUR GIN TONIC

Gin Mare Spanish gin, Mediterranean Fever Tree tonic, housemade tonic ice cubes, juniper berries, lime, mint 18

CHARRED PALOMA

Clase Azul Plata & Tequileno blanco, housemade rosemary grapefruit soda, pressed lime, organic agave 18

CRAN-BUBBLY

Tito's Handmade Vodka, cranberry simple syrup, topped with bubbles 14

n/a

FLEUR DE PERA

Hibiscus & pear syrup, pressed lime, fresh mint, lime crisp

HERB & CHILL

Pressed lime, elderflower tonic, cucumber, fresh thyme

LYCHEE BREEZE

Lychee syrup, pressed lemon , raspberries, foamer, soda

ICE-BOX MARTINI FLIGHT

Martini Trio 28

◆

Japanese

Nikka Coffey vodka, Noilly Prat dry vermouth, Castelvetrano olive

◆

French

Citadelle Jardin d'Été gin, Noilly Prat dry vermouth, lemon swath

◆

50 by 50

Citadelle Jardin d'Été gin, Nikka Coffey vodka, Lillet Blanc, frozen grape

Coffee and Zero Proof

FIELDING'S PRIVATE ROAST ORGANIC COFFEE

French Press | Espresso | Cappuccino

Flat White | Latte | Americano | Affogato

ORGANIC BLACK ICED TEA 'TWO LEAVES AND A BUD' ORGANIC HOT TEA SELECTION

FRESH PRESSED JUICE

Orange | Grapefruit | Rosemary Lemonade

Tart Cane Sugar Lemonade

SODA & H2O

Mexican Coca Cola, Sprite, Fanta Orange | Diet Coke | Coke Zero

Q Ginger Beer (250ml) | Q Ginger Ale (250ml)

Otto's Draft Root Beer, Pennsylvania

Topo Chico Sparkling | Fiji Natural Artesian

Beer and Seltzers

BOTTLE SELECTION

DUVEL

by Duvel Moortgat, BELGIAN GOLDEN ALE | ABV 6.8%, IBU 29 | 15

HITACHINO NEST WHITE ALE

by Kiuchi Brewery, WHITE ALE | ABV 5.5%, IBU 13 | 14

ALASKAN AMBER

by Alaskan Brewing Co, AMERICAN AMBER ALE | ABV 5.3%, IBU 18 | 7

SHINER BOCK

by Spoetzl Brewery, DARK | ABV 4.4%, IBU 10 | 7

MICHELOB ULTRA

by Anheuser-Busch, LIGHT | ABV 4.0 %, IBU 10 | 7

YUENGLING FLIGHT

LIGHT LAGER | ABV 4.2%, IBU 22 | 7

DOS EQUIS AMBAR ESPECIAL

VIENNA-STYLE LAGER | ABV 4.7%, IBU 22 | 8

STELLA ARTOIS

BELGIAN PALE LAGER | ABV 5.0%, IBU 24 | 8

HAPPY DAD SELTZER

| ABV 5.0%, IBU n/a | 7

STELLA ARTOIS LIBERTÉ

(N.A) by Stella Artois, NON-ALCOHOLIC | 7

DRAFT SELECTION

LIVE OAK

by Live Oak Brewing Company, HEFEWEIZEN | ABV 5.2%, IBU 40 | 12

GHOST IN THE MACHINE

by Parish Brewing Co, HAZY DOUBLE IPA | ABV 8.1%, IBU 85 | 12

BROOKLIN LAGER

by Brooklyn Brewery, VIENNA STYLE LAGER | ABV 5.2%, IBU 33 | 13

Executive Chef Edelberto Gonçalves | A gratuity of 22% will be charged for parties of 6 or more. Fielding's is not a gluten-free establishment.

*Consuming undercooked meats, seafood, and eggs may increase your risk of food-borne illness. V. 06/19/25

Wine by the glass

BUBBLES		5oz	ROSÉ		5oz	8oz	
CHAMPAGNE	Brut, Delamotte, France, NV	32	ROSÉ	Domaine de Leos, Provence, France	12	19	
CRÉMANT	JCB N° 69 Rosé Brut, Burgundy, France, NV	19	ROSÉ	Poggione Brancato Sangiovese Rose, Tuscany, Italy , '22	13	20	
PROSECCO	Torresella, Italy, NV	13	REDS		5oz	8oz	
WHITES		5oz	8oz	CAB SAUVIGNON	Faust, Napa Valley, California '23	27	44
CHARDONNAY	Jean-Claude Boisset Les Ursulines, France, '22	18	27	CAB SAUVIGNON	Turning Point, Alexander Valley, California '21	17	27
CHARDONNAY	Macon-Villages Dom. JM Boillot, France '22	21	34	CAB SAUVIGNON	Raymond Sommelier Sélection, California '22	14	22
CHARDONNAY	Alma Rosa, Santa Rita Hills, California, '22	19	29	MERLOT/CAB	Saint-Emilion Grand Cru Chateau Armens, France '20	19	36
PINOT GRIGIO	Kettmeir, Trentino-Alto Adige / Südtirol, Italy '23	13	21	ZINFANDEL, JUVENILE	Turley Wine Cellars, California '20	18	29
GRUNER VELTLINER	Loimer Lois, Niederosterreich, Austria '22	12	19	MALBEC	Maal 'Biutiful', Mendoza, Argentina '23	12	19
RIESLING	Maximin Grünhaus Monopole, Mosel, Germany, '18	15	24	MERLOT	Quattro Theory, Napa, California '22	16	26
VOUVRAY	Domaine Pichot, Loire Valley, France, '22	14	21	PINOT NOIR CUVÉE	Vincent Girardin, Saint-Vincent, France '21	23	35
SANCERRE	Domaine Delaporte, France '23	26	39	PINOT NOIR	Calera, California '22	14	19
SAUVIGNON BLANC	Peregrine, New Zealand '23	16	26	RED BLEND, Prisoner,	Napa, California '21	20	30
				SUPER TUSCAN, Modus IGT,	Tuscany, Italy '19	15	22