

BITES

- A5 JAPANESE WAGYU TIRADITO Romesco, salsa verde, green apple, chervil* 26
- 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 20
- OYSTERS Mignonettes, shallot, yuzu jalapeño, lemon & Tabasco* 22
- OKRA Southern fried, Old Bay, tabasco aioli 17
- PULPO Piri Piri pepper, papas revolconas, chorizo, romesco, parsley, cured black olives 28
- CRAB CANNELLONI Leek fondue, tomato concassée, Grana Padano, green oil 26 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 Toreados 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 14

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 14

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** 23

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

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

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

FIELDING'S FROSÉ

Rosé, Reyka Icelandic vodka, proprietary secret ingredients | 12

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!

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

FIELDING'S MODERN AVIATION

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.

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				
WHITES		5oz	8oz	REDS	5oz	8oz
CHARDONNAY	Jean-Claude Boisset Les Ursulines, France, '22	18	27	CAB SAUVIGNON	Faust, Napa Valley, California '23	27 44
CHARDONNAY	Macon-Villages Dom. JM Boillot, France '22	21	34	CAB SAUVIGNON	Turning Point, Alexander Valley, California '21	17 27
CHARDONNAY	Alma Rosa, Santa Rita Hills, California, '22	19	29	CAB SAUVIGNON	Raymond Sommelier Sélection, California '22	14 22
PINOT GRIGIO	Kettmeir, Trentino-Alto Adige / Südtirol, Italy '23	13	21	MERLOT/CAB	Saint-Emilion Grand Cru Chateau Armens, France '20	19 36
GRUNER VELTLINER	Loimer Lois, Niederosterreich, Austria '22	12	19	ZINFANDEL, JUVENILE	Turley Wine Cellars, California '20	18 29
RIESLING	Maximin Grünhaus Monopole, Mosel, Germany, '18	15	24	MALBEC	Maal 'Biutiful', Mendoza, Argentina '23	12 19
VOUVRAY	Domaine Pichot, Loire Valley, France, '22	14	21	MERLOT	Quattro Theory, Napa, California '22	16 26
SANCERRE	Domaine Delaporte, France '23	26	39	PINOT NOIR CUVÉE	Vincent Girardin, Saint-Vincent, France '21	23 35
SAUVIGNON BLANC	Peregrine, New Zealand '23	16	26	PINOT NOIR	Calera, California '22	14 19
				RED BLEND	Prisoner, Napa, California '21	20 30
				RED BLEND	Il Fauno di Arcanum, Toscana, Tuscany, Italy '21	19 27