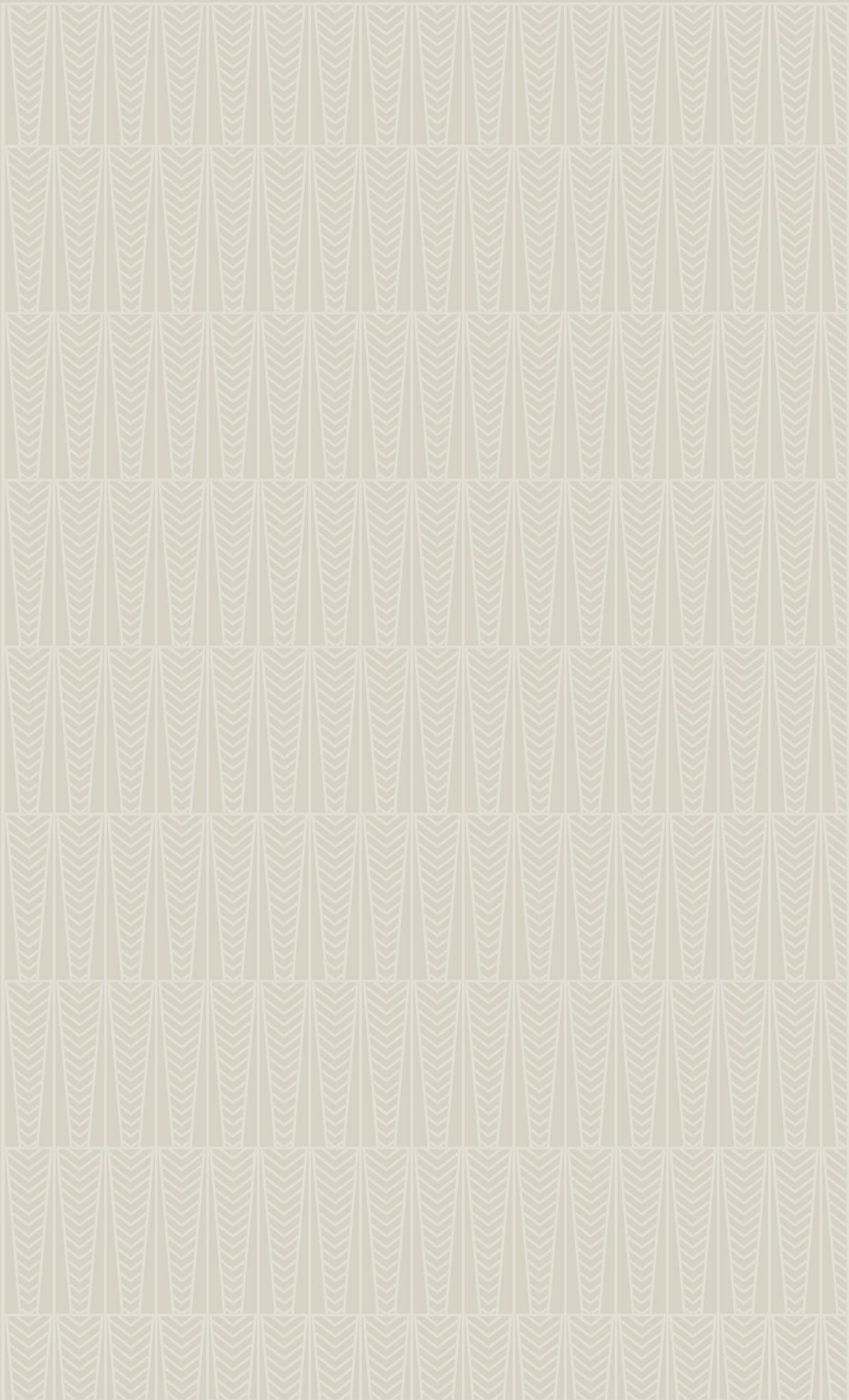


Dining MENU



Executive *Chef* EDELBERTO GONÇALVES

*Consuming undercooked meats, seafood, and eggs may increase your risk of food-borne illness.

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



Snacks

(one to two bites)

YELLOWTAIL. Hamachi crudo, miso aioli, yuzu, crispy rice, smoked trout roe, radishes 14

BAY SCALLOPS. Beurre blanc, trumpet mushroom, garlic, parsley, croutons 14

A5 SANDO WAGYU. Thai peanut sauce, Japanese milk bread, sprouts 29

FOIE GRAS. Brioche, curry apple butter, cassis 12

POTATO CRISP. Crème, Kaluga caviar 14

Small Plates

RISOTTO. Clams, saffron, Grana Padano, fennel 18

CRÊPE VONNASSIENNE. Yam pancake, salmon Gravlax tartare, gribiche butter, caviar, dill 19

PULPO. Piri Piri pepper, papas revolconas, chorizo, romesco, parsley, cured black olives 28

CRAB CANNELLONI. Leek fondue, tomato concassée, Grana Padano, green oil 25

KARAAGE FRIED QUAIL. Gochujang sesame, Thai peanut sauce, celery apple slaw, cilantro 19

BELUGA LENTILS. Curry masala, salted ricotta, Peruvian peppers,
peanut chutney, toasted cashews, mint, garlic flatbread 15

CAULIFLOWER HUMMUS. Pistachios, Aleppo oil, cilantro, socca, cucumbers 16

FRENCH ONION SOUP. Comté cheese, sourdough croutons, fresh thyme 16

OKRA. Southern fried, Old Bay, tabasco aioli 16

GREENS

BABY WEDGE. Pimentón blue cheese dressing, tomato confit,
chorizo, Roquefort, pickled red onions 19

FRISÉE. Lardons, poached egg, miniature croutons, mustard shallot vinaigrette 18

ROMAINE. Miso Caesar dressing, Nori pangrattato, radishes, aged Gouda 17

BREAD

FOCACCIA. Black olive tapenade 16

GARLIC NAAN. Peanut chutney 14

SOURDOUGH. Cultured butter, raw honey 18

SKILLET BREAD. Chimichurri, Grana Padano 16

Live-Fire Steaks

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

FILET 7oz 58

BAVETTE 8oz 32

CULOTTE 10oz 34

NY STRIP 16oz 59

RIBEYE 14oz 66

COWBOY 35oz 110

JAPANESE A5 4oz 99

DRY-AGED STEAKS

NY STRIP 12oz 68

RIBEYE 12oz 73

Sauces | Add a second sauce \$2

- Chimichurri ♦ Roquefort
- Au Poivre ♦ Maitre D'Butter
- Truffle Butter ♦ Miso BBQ sauce

Our Sides

POMMES PURÉE. Cultured butter, fleur de sel 11

CRISPY FINGERLING. Garlic, raclette, parsley 14

POMMES FRITES. 11

TRUFFLE FRIES. 16

DASHI BROCCOLI. Hazelnuts. 13

CHARCOAL ROASTED CABBAGE. Gochujang sesame sauce, peanuts,
pickled vegetable julienned, radish sprouts 12

SPINACH. Brown butter, lemon zest, Grana 11

STEAMED RICE. Rice vinegar & sesame oil 9

HAND-ROLLED COUSCOUS. Pine nuts, raisins, cilantro 12

Signatures

GNOCCHETTI SARDI.

Comté cheese, French ham, velouté sauce, winter black truffle 26

RADIATORI.

Beef cheeks bourguignon, oyster mushroom, lardons, parsley, brioche crouton 28

SPAGHETTINI NERI.

Dashi butter, fennel, radishes, Nori crumbles 24

BUCATINI.

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

LOBSTER.

Butter poached, vanilla corn bisque,
Beluga lentils, leeks, smoked trout roe, tomato confit 59

SALMON.

Brioche crust, celery root fondue, verjus reduction, mustard greens 39

BRANZINO.

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

COD.

Tajine spiced bisque, hand rolled couscous, pine nuts, raisins, young turnips, fresh coriander 39

BURGER.

44 Farms dry-aged brisket patty, raclette cheese, tomato concassée,
frisée, brioche bun. Served with fries. 25

BUTTER CHICKEN.

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

IBERICO PORK.

Japanese rice, Gochujang sesame sauce, cucumber noodles,
oyster mushroom, radish sprouts, toasted cashews 39

PIZZA

POMODORO. Tomatoes, mozzarella, basil, Grana Padano 20

PICCANTE. Tomato sauce, soppressata, mozzarella, Calabrian peppers 22

FLAMMKUCHEN. Crème fraîche, caramelized onions, lardons 20

SAN DANIELE. Ricotta, pears, Prosciutto, Gorgonzola, aged balsamic, pistachios 22

TARTUFO. Sweet garlic purée, celery root, stracciatella, winter truffle, fresh thyme 30

Cocktails

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, and lime | 19

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

FIELDING'S MODERN AVIATION **F**

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

FRENCH 77!

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

OUR GIN TONIC

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

DRAGON'S BREATH

Balcones whiskey, St-Germain elderflower liqueur, Cointreau, cane syrup, smoked ice cubes | 20

ICE-BOX MARTINI FLIGHT Martini Trio | 28

Japanese Nikka coffey vodka, Noilly Prat dry vermouth, Castelvetro olive

French Alchemist gin, Noilly Prat dry vermouth, lemon swath

50 by 50 Alchemist French gin, Haku Japanese vodka, Lillet Blanc, frozen grape

CHARRED PALOMA

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

TROPICAL HEAT PUNCH

Planteray dark rum, Falernum sweet liqueur, pineapple & lemon juice, basil syrup | 14

FIELDING'S PORTUGUESE SPRITZ

Kopke Fine White Port, elderflower tonic, orange swath | 12

Wine

BUBBLES/ROSE

	6oz	btl
CHAMPAGNE <i>Brut, Delamotte, France, NV</i>	32	96
CRÉMANT <i>JCB N° 69 Rosé Brut, Burgundy, France, NV</i>	16	48
PROSECCO <i>Torresella, Italy, NV</i>	12	36
ROSÉ <i>Domaine de Leos, Provence, France</i>	12	36

WHITES

	6oz	9oz	btl
CHARDONNAY <i>Jean-Claude Boisset Les Urselines, France, '22</i>	18	26	52
CHARDONNAY <i>Macon-Villages Jean-Marc Boillot, France '22</i>	22	32	64
CHARDONNAY <i>Morgan, Santa Lucia Highlands '21</i>	19	28	56
PINOT GRIGIO <i>Kettmeir, Trentino-Alto Adige / Südtirol, Italy '23</i>	13	20	40
GRUNER VELTLINER <i>Loimer Lois, Kamptal DAC, Austria '22</i>	12	17	34
RIESLING CUVÉE <i>Ruhlmann Jean-Charles, Alsace, France '23</i>	13	20	40
VOUVRAY <i>Domaine Pichot, Loire Valley, France, '22</i>	12	18	36
SANCERRE ' CHAVIGNOL' <i>Delaporte, Loire, France '23</i>	26	39	78
SAUVIGNON BLANC <i>Matanzas Creek, Sonoma, California '23</i>	12	16	32
SAUVIGNON BLANC <i>Peregrine, Central Otago, New Zealand '23</i>	16	24	48

REDS

	6oz	9oz	btl
SAINT-EMILION GRAND CRU <i>Chateau Armens, France, '20</i>	23	34	68
CAB SAUVIGNON <i>Duckhorn, Napa, California '22</i>	27	40	80
CAB SAUVIGNON <i>Turning Point, Alexander V., California '21</i>	17	25	50
CAB SAUVIGNON <i>Raymond Sommelier Sélection, Cali '22</i>	17	25	50
ZINFANDEL, JUVENILE <i>Turley, California '20</i>	18	27	54
MALBEC <i>Maal 'Biutiful', Mendoza, Argentina '23</i>	13	19	38
MERLOT <i>Quattro Theory, Napa, California '22</i>	16	24	48
NEBBIOLO <i>Giovanni Rosso, Langhe, Piedmont, Italy '21</i>	19	28	56
PINOT NOIR CUVÉE <i>Vincent Girardin Saint-Vincent, France '21</i>	22	32	64
PINOT NOIR <i>Calera, California '22</i>	13	19	38
RED BLEND <i>The Prisoner Wine Co., Napa, California '21</i>	21	31	62



Beer + Seltzers

Bottled Beer

DELIRIUM TREMENS by Huyghe Brewery Belgium
ABV 8.5%, IBU 25 | BELGIAN STRONG ALE | 23

CHIMAY GRANDE RÉSERVE BLUE by Bières de Chimay
ABV 9%, IBU 35 | BELGIAN TRAPPIST ALE | 26

ORVAL TRAPPIST ALE by Brasserie d'Orval
ABV 6.9%, IBU 32 | BELGIAN TRAPPIST ALE | 11

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

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


SHINER BOCK by Spoetzi Brewery 
ABV 4.4%, IBU 10 | DARK | 7

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

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

STELLA ARTOIS LIBERTÉ (N.A.) by Stella Artois
NON-ALCOHOLIC | 7

Draft Beer

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

GHOST IN THE MACHINE by Parish Brewing Co
ABV 8.1%, IBU 85 | HAZY DOUBLE IPA | 12

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