

FIELDING'S

RIVER OAKS

BITES

CAVIAR Potato crisp, crème fraîche 16

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

BREAD

GARLIC NAAN Peanut chutney 14

SOURDOUGH Cultured butter, raw honey 18

SKILLET BREAD Chimichurri, Grana Padano 16

SMALL PLATES | GREENS

OKRA Southern fried, Old Bay, tabasco aioli 16

RISOTTO Baby clams, saffron, Grana Padano, fennel 18

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

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

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

Live-Fire Steaks

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

FILET 7oz 58

BAVETTE 8oz 32

SIRLOIN 10oz 34

NY STRIP 16oz 59

RIBEYE 14oz 66

COWBOY 35oz 110

JAPANESE A5 4oz 99

HOUSE 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

SEAFOOD

COD

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

SALMON

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

BRANZINO

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

PASTA

SPAGHETTINI

Black pasta, dashi butter, fennel, radishes, Nori crumbles 24

GNOCCHETTI SARDI

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

BUCATINI

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

RADIATORI

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

HOUSE FAVORITES

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

FIELDING'S GRIDDLE BURGER

44 Farms smashed patties, caramelized onions, hot sauce mayo,
yellow cheese, brioche bun. Served with fries 22

Cocktails

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 FROSÉ

Rosé, Reyka Icelandic vodka, proprietary secret ingredients | 10

FROZEN WATERMELON

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

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 ^F

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

PARIS SPRITZ

Grapefruit juice, St-Germain elderflower liqueur, Lillet Blanc, Citadel French gin, lemon bitters, sparkling wine | 18

OUR GIN TONIC

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

DRAGON'S BREATH

Wild Turkey 101 bourbon, St-Germain elderflower liqueur, Cointreau, cane syrup, smoked ice cubes 20

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

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

-16-

ICE-BOX MARTINI FLIGHT

Martini Trio 28

- ◆ **Japanese** Nikka coffee 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

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

Wine by the glass

	6oz	8oz
BUBBLES		
CHAMPAGNE Brut, Delamotte, France, NV	32	
CRÉMANT JCB N° 69 Rosé Brut, Burgundy, France, NV	19	
PROSECCO Torresella, Italy, NV	13	
WHITES	5oz	8oz
CHARDONNAY Jean-Claude Boisset Les Ursulines, France, '22	18	27
CHARDONNAY Macon-Villages Dom. JM Boillot, France '22	21	34
CHARDONNAY Morgan, Santa Lucia Highlands '21	19	29
PINOT GRIGIO Kettmeir, Trentino-Alto Adige / Südtirol, Italy '23	13	21
GRUNER VELTLINER Loimer Lois, Niederosterreich, Austria '22	12	19
RIESLING CUVÉE Ruhlmann Jean-Charles, Alsace, France '23	12	19
VOUVRAY Domaine Pichot, Loire Valley, France, '22	14	21
SANCERRE 'CHAVIGNOL' Domaine Delaporte, France '23	26	39
SAUVIGNON BLANC Matanzas Creek, Sonoma, California '23	11	19
SAUVIGNON BLANC Peregrine, New Zealand '23	16	26

ROSÉ

ROSÉ Domaine de Leos, Provence, France 12 19
ROSÉ Domaine de Leos, Provence, France 13 20

REDS

CAB/MERLOT Saint-Emilion Grand Cru Chateau Armens, France '20 13 36
CAB SAUVIGNON Faust, Napa Valley, California '23 27 44
CAB SAUVIGNON Turning Point, Alexander Valley, California '21 17 27
CAB SAUVIGNON Raymond Sommelier Sélection, California '22 14 22
ZINFANDEL, JUVENILE Turley Wine Cellars, California '20 18 29
MALBEC Maal 'Biutiful', Mendoza, Argentina '23 12 19
MERLOT Quattro Theory, Napa, California '22 16 26
NEBBIOLO Giovanni Rosso, Langhe, Piedmont, Italy '21 19 29
PINOT NOIR CUVÉE Vincent Girardin, Saint-Vincent, France '21 23 35
PINOT NOIR Calera, California '22 14 19
RED BLEND, Prisoner, Napa, California '21 20 30
SUPER TUSCAN, Modus IGT, Tuscany, Italy '19 15 22

5oz 8oz

12 19
13 20

5oz 8oz

13 36
27 44
17 27
14 22
18 29
12 19
16 26
19 29
23 35
14 19
20 30
15 22

Beer and Seltzers

BOTTLE SELECTION

DELIRIUM TREMENS by Huyghe Brewery Belgium, BELGIAN STRONG ALE | ABV 8.5%, IBU 25 | 18
CHIMAY GRANDE RÉSERVE (BLUE) by Bières de Chimay, BELGIAN TRAPPIST ALE | ABV 9%, IBU 35 | 19
ORVAL TRAPPIST ALE by Brasserie d'Orval, BELGIAN TRAPPIST ALE | ABV 6.9%, IBU 32 | 11
DUVEL by Duvel Moortgat, BELGIAN GOLDEN ALE | ABV 6.8%, IBU 29 | 15
MICHELOB ULTRA by Anheuser-Busch, LIGHT | ABV 4.0%, IBU 10 | 7
SHINER BOCK by Spoetzl Brewery 🍷 DARK | ABV 4.4%, IBU 10 | 7
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
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. 04/28/25