

## APPETIZERS & SHAREABLES

- Saffron PEI Mussels** *Steamed in chardonnay & cream. Grilled rye bread* | 19  
**Pastrami Pork Belly** *Blue cheese. Grapes. Calabrese pesto* | 12  
**New England Clam Chowder** *Gougeres. Chives. Crème fraîche* | 9  
**Bûcheron Cheese Brûlée** *Cornmeal crackers. Sea salt. Candied peppers & pecans VEG* | 9  
**Fried Okra** *Hot sauce mayo VEG* | 7  
**Cauliflower Hummus** *Raz el hanout chickpeas. Sliced cucumbers. Socca V, GF* | 8

# LUNCH

FIELDING'S  
*local*  
kitchen + bar

## LUNCH CUTS

- Tenderloin Anticucho** *Flour tortillas. Chimichurri. Fried onions & peppers. Crème fraîche. Avocado. Lime. Cilantro* | 14  
**Steak Frites** *Sirloin. Au poivre sauce. Roasted shallots. Skinny fries* | 19  
**Plancha Petite Filet** *Pappardelle stroganoff* | 24

## BREAD

Served with skinny fries | Substitute for salad + 3 | Bread may be substituted for a gluten free bun +3

- Local Burger** *6oz Angus patty. Cassis mustard. Lettuce. Dried tomatoes. Cheddar. Brioche bun* | 14  
**Deli Focaccia** *Ham. Soppressata. Pepperoni. Lettuce. Tomato. Onion. Fontina. Pesto. Vinegar* | 12  
**Chicken Parmesan** *Mozzarella. Pomodoro. Basil. Brioche* | 14  
**Smoked Salmon Croissant** *Spinach. Lemon cream cheese. Avocado. Boiled egg. Red onions* | 16  
**Avocado BLT** *Pastrami pork belly. Hot sauce mayo. Rye bread* | 15  
**Prosciutto + Brie** *Dijon. Tomatoes. Arugula. Olive oil. Brioche* | 12  
**Eggplant Melt** *Mozzarella. Calabrese Pesto. Dried tomato. Kale. English muffin VEG* | 9  
**Double Grilled Cheese** *Butter. Romesco. Sea salt. Cheddar & comté. Pain de mie VEG* | 12

## PIES

- Margherita** *Mozzarella. Pomodoro. Basil. Olive oil VEG* | 14  
**Meat Pie** *Mozzarella. Garlic sausage. Pepperoni. Bacon. Roasted garlic. Candied Jalapeño. Pecorino* | 18  
**Farmer's Market** *Pomodoro. Spinach. Peppers. Onions. Mushroom. Tomatoes. Goat cheese VEG* | 15  
**Soppressata Pizza** *Romesco. Mozzarella. Calabrese peppers. Balsamico* | 16

## ENTRÉES

- Spaghetti Diabolique** *Shrimp. Spicy marinara. Jalapeños. Roasted garlic GF* | 19 gluten free pasta: +3  
**Imperial Crab Cake** *Pickled fennel. Hot sauce mayo* | 19  
**Dirty Grits + Shrimp** *Cheddar. Fried Okra. Saffron bisque sauce* | 22  
**Rooster Butter Chicken** *Peanut chutney. Tumeric Basmati rice. Naan bread* | 15  
**Madras Fried Rice** *Jerk chicken. Pineapple. Almonds. Pickled red onions. Scallions. Lime. Cilantro* | 15  
**Tikka Masala Bowl** *Ratatouille. Broccoli. Cauliflower. Chickpeas. Quinoa. Tahini raita GF, VEG* | 12

## GREENS

- Wedge** *Grilled bacon. Dried tomatoes. Pickled red onions. Crisp Iceberg. Chipotle blue cheese ranch* | 14  
**Peppercorn Steak Salad** *Sirloin. Baby kale. Apples. Roasted broccoli. Dried cherries. Hazelnuts. Green peppercorn dressing* | 19  
**Goat Cheese Brûlée** *Spinach. Fried onions. Grapes. EVOO & Balsamico. Toasted brioche* | 14  
**Quinoa + Almonds** *Cucumber. Avocado. Chickpeas. Eggplant. Peppers. Feta. Mandarin orange dressing GF* | 16  
**Smoked Salmon & Poached Egg** *Arugula. Baby kale. Beets. Pickled fennel. Dill. Lemon. Olive oil* | 19  
**Chopped Cobb** *House bacon. Sliced chicken breast. Romaine. Eggs. Blue cheese. Tomatoes. Avocado. EVOO + balsamico GF* | 18  
**Caesar** *Romaine. Focaccia cruton. Grana Padano* | 9  
**Small Green Salad** *Mesclun. Balsamic vinaigrette. Tomatoes. Sesame seed crumble* | 7

add to any salad: *shrimp* +9 | *steak* +10 | *salmon* +15 | *chicken* +6 | *blue crab* +12

## DESSERT

- Sponge Cheese Cake** *Whipped mascarpone. Blueberry lemon glaze* | 9  
**Croissant Bread Pudding** *Ivory chocolate custard. Rum raisin gelato* | 10  
**Chocolate Sticky Toffee Pudding** *Maple butterscotch. Pistachio gelato* | 9  
**House Sorbet & Gelato** *Butter cookies. Two Scoops. Chocolate sauce. Chantilly* | 6

Flavors: *Vanilla, Hazelnut, Pistachio, Rum Raisin, Chocolate, Raspberry, Strawberry*



# INFUSED + BARREL AGED + FROZEN COCKTAILS

**Infused "Hazelnut" Old Fashioned** *Old Forester Kentucky straight bourbon. Hazelnuts. Dried cherries. Shaved orange peel. Angostura + orange bitters* | 16

**Barrel Aged Maker's Manhattan** *Maker's Mark Kentucky bourbon. Carpano antica Sweet Vermouth. Angostura bitters. Luxardo cherry. Up* | 16

**Pineapple Serrano Margarita** *Dried Blueberries. Dried Orange. Serrano. Lime. Dried Pineapple. Sauza. Triple sec. Salt rim* | 12

**Aged 007 Vesper** *Barrel aged Finlandia vodka. Cocchi Americano. Malfy. Orange bitters. Lemon twist & olive* | 15

**Frozen Peach Bellini** *Deep Eddy Peach vodka. Peach nectar. Bolla prosecco. Fresh mint* | 9

**Peppatini** *Peppadew pepper infused Finlandia vodka. Cointreau. Fresh Lime juice. Agave nectar* | 12

**Caribbean Calypso** *Rumbaven Coconut rum. Aperol. Passion fruit. Fresh citrus. Frozen* | 9

Enjoy these cocktails at half price during Happy Hour Monday through Friday from 3pm - 7pm in the bar

## MODERN COCKTAILS

**Dragon's Breath** *Herman Marshall Texas bourbon. St. Germain elderflower liqueur. Cointreau. Cane syrup. Smoked ice cubes* | 16

**Paloma Roja** *Hibiscus Liqueur. Grapefruit. Lime. Dulce vida Grapefruit Tequila. Soda* | 11

**St. Germain Spritz** *St. Germaine. Prosecco. Soda* | 14 (single) / 49 (shareable)

**Pear Jack Rudy** *Spiced pear. Pressed lemon. Grenadine. Angostura bitters* | 14

**Deluxe Texas Grapefruit** *Grapefruit vodka. Fresh grapefruit juice. Mint. Sugared rim* | 13

**Fall Gin + Tonic** *Dripping Springs gin. Lemon wheel. Dry vermouth. Orange bitters. Red apple. Green apple. Star anise. Q Indian tonic* | 15

**Copper Mule** *Finlandia vodka. Fresh lime juice. Ginger beer* | 14

**White Walker** *Artisan Dripping Springs Gin. Cocchi Americano. Green chartreuse* | 14

**The 75 PAMA** *Pomegranate liqueur. Lemon. House lemoncello. Scharffenberger rosé. Absolut Elyx* | 14

## TOP SHELF OLD FASHIONED

*Fielding's house cane syrup. Angostura + orange bitters. Shaved orange peel. Choose your spirit. Two oz. pour.*

**Macallan 12 Double Cask:** *Speyside Scotland, 80 Proof* | 32

**Garrison Brothers Bourbon:** *Hye Texas, 94 Proof* | 45

**Stranahan's Original:** *Colorado, 94 Proof* | 26

**Eagle Rare:** *Kentucky 10 yr, 90 Proof* | 18

**Bird Dog 10 yr:** *Kentucky, 90 Proof* | 20

**Four Roses Single Barrel:** *Kentucky, 100 Proof* | 23

**Whistle Pig Rye:** *Vermont, 100 Proof* | 35

**High West Double Rye:** *Utah, 92 Proof* | 21

**Nikka Coffey Grain Whisky:** *Japan, 80 proof* | 30

**Ardbeig 10:** *Islay Scotland, 92 Proof* | 27

**Monkey Shoulder:** *Scotland, 80 Proof* | 20

**Jameson Black Barrel:** *Ireland, 80 Proof* | 21

**Casamigos Mezcal:** *Mexico, 80 Proof* | 29

**Ron Zacapa 23 Rum:** *Guatemala, 80 Proof* | 25

**Pierre Ferrand 1840 Cognac:** *France, 90 Proof* | 22

## WINE BY THE GLASS

### BUBBLE

	4oz	7oz	btl
<b>Bolla Prosecco</b>   <i>Italy, NV</i>	n/a	9	21
<b>NEW Delamotte</b>   <i>Champagne, France, NV</i>	n/a	18	59
<b>Scharffenberger Brut Rosé</b>   <i>North Coast, California, NV</i>	n/a	18	34

### PINOT GRIGIO + SAUV BLANC

	4oz	7oz	btl
<b>Gradis'Ciutta Pinot Grigio</b>   <i>Italy, '16</i>	10	15	29
<b>Mohua Sauvignon Blanc</b>   <i>New Zealand, '16</i>	7	11	19
<b>Pahlmeyer "Jayson", Sauv. Blanc</b>   <i>Napa, '17</i>	12	19	38

### CHARDONNAY

	4oz	7oz	btl
<b>NEW Chappellet Chardonnay</b>   <i>Napa, '16</i>	15	22	49
<b>Ferrari Carrano</b>   <i>Russian River Valley, '14</i>	9	14	26
<b>NEW Francois Carillon Bourgogne</b>   <i>Burgundy, France, '15</i>	12	19	37
<b>Frank Family</b>   <i>Carneros, '16</i>	11	15	33
<b>Lucas &amp; Lewellen</b>   <i>Santa Barbara, '15</i>	8	12	23

### INTERESTING WHITES + ROSÉ

	4oz	7oz	btl
<b>NEW August Kessler "R" Riesling</b>   <i>Rheingau, Germany, '16</i>	9	11	25
<b>Belle Provençale Rosé</b>   <i>Mont Ventoux, France, '12</i>	7	11	21
<b>Bodega Vina Nora Albariño</b>   <i>Galicia, Spain, '16</i>	8	13	24
<b>NEW Cà ed Balos d'Asti Moscato</b>   <i>Piedmont, Italy, NV</i>	9	15	29
<b>Miraval Rosé</b>   <i>Provence, France, '16</i>	12	18	35

### CABERNET SAUVIGNON + BLENDS

	4oz	7oz	btl
<b>Acumen Mountainside Cabernet</b>   <i>Napa, '14</i>	16	24	49
<b>Eagle Glen by Davis Family Cab</b>   <i>Napa, '15</i>	14	22	43
<b>Raymond Sommelier Selection Cab</b>   <i>California, '16</i>	9	15	29
<b>NEW Venge Scout's Honor Blend</b>   <i>Napa, '16</i>	18	27	51

### PINOT NOIR

	4oz	7oz	btl
<b>Crossbarn by Paul Hobbs</b>   <i>Sonoma Coast, '14</i>	12	20	39
<b>DeLoach, Le Roi</b>   <i>California, '16</i>	9	14	26
<b>Lucas &amp; Lewellen</b>   <i>Santa Barbara, '13</i>	8	13	24
<b>NEW Siduri</b>   <i>Willamette Valley, Oregon, '16</i>	12	19	35

### MALBEC

	4oz	7oz	btl
<b>Maal 'Biolento'</b>   <i>Mendoza, Argentina, '15</i>	12	19	37
<b>Red Schooner Voyage 6</b>   <i>Napa, '15</i>	15	25	48

### TEMPRANILLO

	4oz	7oz	btl
<b>Bodegas Muriel Gran Reserva</b>   <i>Rioja, Spain, '06</i>	13	19	39
<b>Marques De Caceres, Excellens</b>   <i>Rioja, Spain, '14</i>	11	17	32

### INTERESTING REDS

	4oz	7oz	btl
<b>Clarendelle Rouge Bordeaux</b>   <i>Bordeaux, France '14</i>	9	14	26
<b>NEW Famille Perrin, Côtes du Rhône</b>   <i>Rhone, France, '16</i>	8	12	22
<b>Turley, Juvenile, Zinfandel</b>   <i>California, '16</i>	13	19	37

## ZERO PROOF

Bottled Mexican "Sugar Cane" Soda

Coca Cola | Sprite | Fanta Grape

Fanta Orange

Diet Coke | Coke Zero

St. Arnold Draft Root Beer

Rosemary Lemonade

Coconut + Pomegranate Lemonade

Tart Cane Sugar Lemonade

Q Spectacular Indian Tonic

Q Spectacular Tonic

Q Spectacular Club Soda

Q Spectacular Ginger Beer

Q Spectacular Ginger Ale

Q Spectacular Grapefruit Soda

## BOTTLE WATER

San Peligrino Sparkling

Fiji Natural Artesian

## TEA

Organic Texas Black Iced Tea

Featured Pear Berry Iced Tea

Benjamin Loose Leaf Hot Tea

*earl grey, english breakfast, jasmine green, mint green, almond (dealf), love (dealf)*