

# LUNCH APPETIZERS & SHAREABLES

## WEEKLY FEATURES

JUNE 3 - JUNE 14

### GREEK BOWL

Harissa chick peas. Cucumber. Red onions. Tomatoes. Cauliflower hummus. Feta. Olives. Quinoa. Spinach. Socca. | 14

### HICKORY SMOKED RYE OLD FASHIONED

Knob Creek Rye 100 Proof Rye. Pecan charcoal filtered. Vanilla infused maple syrup. Smoked tableside | 16

### GROTH SAUVIGNON BLANC

18, Napa Valley

Tropical and floral aromas + juicy sweet citrus flavors and big lush mouthfeel.

It also pairs beautifully with warm afternoons sitting on the patio.

4 oz. 10 | 7 oz. 16 | Btl. 30

### 90 MINUTE IPA BY DOGFISH HEAD

"Perhaps the best IPA in America."

- by Esquire Magazine

IPA Milton DE, abv 9.0, ibu 90, 13oz | 7.5

**Fra Diavolo PEI Mussels** 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

## BREAD

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

**Chicken Parmesan** Mozzarella. Pomodoro. Basil. Focaccia | 14

**Avocado BLT** Pastrami pork belly. Hot sauce mayo. Rye bread | 15

**Prosciutto + Brie** Dijon. Tomatoes. Arugula. Olive oil. Brioche | 12

**Local Burger** 6oz Angus patty. Whole grain mustard. Lettuce. Dried tomatoes. Cheddar. Brioche | 14

**Smoked Salmon Croissant** Spinach. Lemon cream cheese. Avocado. Boiled egg. Red onions | 16

**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

## LUNCH CUTS

**Steak Frites** Sirloin. Au poivre sauce. Roasted shallots. Skinny fries | 19

**Steak & Pasta** Petite Filet. Pappardelle stroganoff | 24

**Tenderloin Anticucho** Flour tortillas. Chimichurri. Fried onions & peppers. Crème fraîche. Avocado. Lime. Cilantro | 14

## ENTRÉES

**Rooster Butter Chicken** Peanut chutney. Turmeric Basmati rice. Naan bread | 17

**Spaghetti Diabolique** Shrimp. Spicy marinara. Jalapeños. Roasted garlic GF | 19 gluten free pasta: +3

**Imperial Crab Cake** Pickled fennel. Hot sauce mayo | 19

**Madras Chicken** Jerk chicken. Fried Rice. Pineapple. Almonds. Pickled red onions. Scallions. Lime. Cilantro | 16

**Dirty Grits + Shrimp** Cheddar. Fried Okra. Saffron bisque sauce | 22

**Tikka Masala Bowl** Ratatouille. Broccoli. Cauliflower. Chickpeas. Quinoa. Tahini raita GF, VEG | 13

## GREENS

**Wedge** Grilled bacon. Dried tomatoes. Pickled red onions. Crisp Iceberg. Blue cheese. Chipotle blue cheese ranch | 14

**Peppercorn Steak Salad** Sirloin. Baby kale. Apples. Roasted broccoli. Dried cherries. Hazelnuts. Green peppercorn dressing | 19

**Quinoa + Almonds** Cucumber. Avocado. Chickpeas. Eggplant. Peppers. Feta. Mandarin orange dressing GF | 16

**Chopped Cobb** House bacon. Sliced chicken breast. Romaine. Eggs. Blue cheese. Tomatoes. Avocado. EVOO + balsamico GF | 18

**Caesar** Romaine. Garlic bread. Grana Padano | 9

**Small Green Salad** Mesclun. Balsamic vinaigrette. Tomatoes. Sesame seed crumble | 9

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

## DESSERT

**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, Pistachio, Hazelnut, Rum raisin, Chocolate, Raspberry, Strawberry

Executive Chef Edelberto Gonçalves

V vegan VEG vegetarian GF gluten-free or can be gluten-free. Consuming undercooked meats, seafood and eggs may increase your risk of foodborne illness  
A gratuity of 20% will be charged for parties of 6 or more | v. 6.03.2019

LOCALLY  
FIELDING'S  
OWNED

FIELDING'S  
*local*  
kitchen + bar

## OLD FASHIONEDS

**NEW Hickory Smoked Rye Old Fashioned** Knob Creek Rye. Filtered over pecan wood charcoal. Vanilla infused maple syrup. Smoked tableside | 16

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

## 2019 SUMMER COCKTAILS

**NEW Pressed Vodka Tonic** for two Absolute Elyx vodka. Orange peel. Grapefruit peel. Lemon. Lime. Proprietary house botanical mix. Q Indian tonic | 19

**NEW Frosé** Marchesini Chiantello Italian rosé. New Amsterdam vodka. Essence of Strawberry. Frozen | 7

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

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

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

Enjoy these cocktails at half price during Happy Hour Monday through Friday from 3pm - 6pm in the bar.

## SIGNATURE COCKTAILS

**NEW Blackberry Kentucky Mule** Maker's Mark. Pressed lime. Q Ginger beer. Blackberries. Cane syrup. Fresh mint | 14

**Texas Sized Martini** Titos handmade vodka. Pimento cheese castelvetro olive. Vermouth glass wash. Shaken tableside | 15

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

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

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

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

**Fielding's French 75** PAMA Pomegranate liqueur. Lemon. House lemoncello. JCB no. 69 rosé. Absolut Elyx | 14

## MARGARITAS!

**NEW Watermelon Margarita** Altos tequila. Watermelon juice. Agave. Pressed lime. Triplesec. Tajin & lime | 9

**Frozen Margarita** Hornitos Plata tequila. Triple sec. Pressed lime. Orange juice | 9

**Smoky Mezcal Margarita** Altos tequila. Del Maguey mezcal. Triple sec. Pressed lime. Agave. Fresh cucumber & jalapeño | 12

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

**Skinny Margarita** Choose your Dulce Vida tequila: *Pineapple jalapeño* | *Lime* | *Grapefruit*. Pressed Lime. Agave. Q Soda Float. Half salt rim | 9

## WINE BY THE GLASS

### BUBBLE

**Delamotte** | Champagne, France, NV

**JCB no. 69 Brut Rosé** | Burgundy, France

**Stellina Prosecco** | Italy, NV

### PINOT GRIGIO + SAUV BLANC

**Acumen, Sauvignon Blanc** | Napa, '16

**Gradis'Ciutta Pinot Grigio** | Italy, '16

**Groth, Sauvignon Blanc** | Napa, '18

**Mohua Sauvignon Blanc** | New Zealand, '17

### CHARDONNAY

**Bulletin Place** | Australia '18

**Chappellet Chardonnay** | Napa, '16

**Francois Carillon Bourgogne** | Burgundy, France, '15

**Frank Family** | Carneros, '16

**J Chardonnay** | Russian River Valley, California, '16

### INTERESTING WHITES

**August Kessler "R" Riesling** | Rheingau, Germany, '17

**Bodega Vina Nora Albariño** | Galicia, Spain, '16

**Cà ed Balos d'Asti Moscato** | Piedmont, Italy, NV

## DRAFT AS OF MAY 6TH

### GFB by Green Flash Brewing

BLONDE ALE San Diego CA, abv 4.8%, ibu 15, 16oz | 6.5

**Bombshell Blonde** by Southern Star ↗

BLONDE ALE Conroe TX, abv 5.3%, ibu 20, 16oz | 6.5

**Payload** by B-52 ↗

PILSNER Conroe TX, abv, 5.1%, ibu 10, 16oz | 6.5

**Love Street** by Karbach ↗

KOLSCH BLONDE Houston TX, abv 4.9%, ibu 20, 16oz | 6.5

**Stella Artois**

BELGIAN PILSNER Belgium, abv 5.0%, ibu 24, 16oz | 7

**Live Oak Brewing Company** ↗

HEFEWEIZEN Austin TX, abv 5.2%, ibu 12, 16oz | 6.5

**Bohemian** by Stesti ↗

LAGER Lovelady TX, abv 4.6%, ibu 10, 16oz | 6.5

**90 Shilling** by Odell

AMBER Ft. Collins CO, abv 5.3%, ibu 25, 16oz | 6.5

**La Fin Du Monde** by Unibroue

BELGIAN TRIPEL Quebec Canada, abv 9.0%, ibu 19, 13oz | 9

**Midtown Bock** by Under the Radar ↗

BOCK Houston TX, abv 6.8, ibu 62, 16oz | 6.5

**Hopadillo** by Karbach ↗

IPA Houston TX, abv 6.6%, ibu 70, 16 oz | 6.5

**Yellow Rose** by Lone Pint ↗

IPA Magnolia TX, abv 6.8, ibu 62, 16oz | 8

**Hipster Sauce** by 11 Below ↗

IPA Houston TX, abv 6.5%, ibu 45, 16oz | 7.5

**Axis** by Real Ale ↗

IPA Houston TX, abv 7.0%, ibu 70, 16oz | 7

**55-11** by Cycler's Brewing ↗

DOUBLE RED Montgomery TX, abv 7.9%, ibu 62, 13oz | 7

**90 Minute IPA** by Dogfish Head

IMPERIAL IPA Milton DE, abv 9%, ibu 90, 13 oz | 7.5

**Dreamcrusher** By Deep Ellum ↗

DOUBLE IPA Dallas TX, abv 9.5%, ibu 120, 13oz | 7.5

**Blood Orange** by Austin Eastciders ↗

CIDER Austin TX, abv 5.0%, ibu n/a, 16oz | 8

## CANS

**Dallas Blonde** by Deep Ellum | BLONDE | 3

**All Day IPA** by Founders | SESSION IPA | 3

**Devil's Backbone** by Real Ale | BELGIAN TRIPEL | 3

**Old Chub** by Oskar Blues | SCOTCH ALE | 3

## ZERO PROOF

Mexican Coca Cola | Sprite

Fanta Grape | Fanta Orange

Diet Coke | Coke Zero | Ginger Beer

Ginger Ale | Grapefruit Soda

Otto's Draft Root Beer | Pennsylvania

Rosemary Lemonade

Coconut + Pomegranate Lemonade

Tart Cane Sugar Lemonade

**Bottle Water**

Topo Chico Sparkling | Fiji Natural Artesian

**Tea**

Black Iced Tea | Pear Berry Iced Tea | Hot Tea

**Fielding's Private Roast Organic Coffee**

French Press | Espresso | Cappuccino | Latte

Americano | Nitro Cold Brew

**Juice**

Orange | Grapefruit | Apple | Pineapple