

# Lunch Menu

## Starters

- RISOTTO. Clams, saffron, Grana Padano, fennel 18
- PULPO. Piri Piri pepper, papas revolconas, chorizo, romesco, parsley, cured black olives 28 **F**
- CRAB CANNELLONI. Leek fondue, tomato concassée, Grana Padano, green oil 25
- 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
- OKRA. Southern fried, Old Bay, tabasco aioli 16
- FRENCH ONION SOUP. Comté cheese, sourdough croutons, fresh thyme 16
- SKILLET BREAD. Chimichurri, stracciatella, Grana Padano 16

## Signatures Plates

- GNOCCHETTI SARDI. Grilled chicken, Comté cheese, French ham, velouté sauce 26
- RADIATORI. Beef cheeks bourguignon, oyster mushroom, lardon, parsley, brioche crouton 28 **F**
- SPAGHETTINI NERI. Dashi butter, fennel, radishes, nori crumbles 24
- BUCATINI. Piri Piri Shrimp, Calabrese sugo, black olives, basil, Grana Padano 34
- SALMON. Brioche crust, celery root fondue, verjus reduction, mustard greens 39
- BRANZINO. Noilly Prat sauce, spinach gnocchi, artichokes, trumpet mushrooms, pea shoots 44
- BUTTER CHICKEN. Steamed rice, cashew cream, peanut chutney, garlic naan, mint 34
- STEAK FRITES. Au poivre sauce, fries, small frisée. Choose your cut:  
Bavette 8oz 32 | Culotte 10oz 34 | Filet 7oz 58 | Ribeye. 16oz 66 | NY Strip 14oz 59

## Sandwiches

- AMERICAN BURGER. 44 Farms smashed patties, caramelized onions, hot sauce mayo, yellow cheese, brioche bun. Served with fries 22 **F**
- SHRIMP BUN-MI. Miso mayo, cucumber, pickled julienne, cilantro, Thai chilis, brioche bun. Served with fries 23
- SCHIACCIATA. Pistachio cream, soppressata, stracciatella, olive oil, arugula, focaccia. Served with fries 19
- AVOCADO CLUB TOAST. Romesco, confit tomatoes, Marcona almonds, egg, arugula, rye bread 18
- CRISPY CHICKEN SANDWICH. Gochujang sauce, celery apple slaw, sesame oil, alfafa sprouts, brioche bun. Served with fries 25 **F**

## Greens

*Add on Sirloin 15 - Chicken 12 - Shrimp 14 - Salmon 20*

- BABY WEDGE. Pimentón blue cheese dressing, tomato confit, chorizo, Roquefort, pickled red onions 19
- FRISEE. Lardons, poached egg, miniature croutons, mustard shallot vinaigrette 18
- ARUGULA FATTOUSH. Toasted flatbread, sweet drop peppers, salted ricotta, cucumber, tomatoes, red onions, mint lemon dressing, sumac 19
- SPINACH. Apple, celery, spicy pecans, dry cherries, cider dressing 18
- ROMAINE. Miso Caesar dressing, nori pangrattato, radishes, aged gouda 17

## Pizza

- TARTUFO. Sweet garlic purée, celery root, stracciatella, winter truffle, fresh thyme 30
- POMODORO. Tomatoes, mozzarella, basil, Grana Padano 20
- PICCANTE. Tomato sauce, soppressata, mozzarella, Calabrian peppers 22
- FLAMMKUCHEN. Crème fraîche, caramelized onions, lardons 20 **F**
- SAN DANIELE. Ricotta, pears, Prosciutto, Gorgonzola, aged balsamic, pistachios 22

Executive Chef EDELBERTO GONÇALVES | GF gluten-free | GF\* item can be modified to be gluten-free | V vegetarian item | (F) Fielding's Favorite \*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. V. 12/16

## Cocktails

TEXAS GRAPEFRUIT Deep Eddy grapefruit vodka, fresh grapefruit juice, mint, sugared rim 17

EMERALD MARGARITA Maestro Dobel private barrel tequila, Cointreau, Green Chartreuse, 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 Empress Gin, Maraschino liqueur, Crème de Violette 18 **F**

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 Plantation Dark Rum, Falernum sweet liqueur, pineapple and lemon juice, Thai basil syrup 14

FIELDING'S PORTUGUESE SPRITZ Kopke Fine White Port, Mediterranean tonic, orange swath 12

## Wine by the glass

### BUBBLES/ROSE

CHAMPAGNE Brut, Delamotte, France, NV

CRÉMANT JCB N° 69 Rosé Brut, Burgundy, France, NV

PROSECCO Torresella, Italy, NV

ROSÉ Domaine de Leos, Provence, France

### WHITES

CHARDONNAY Jean-Claude Boisset Les Ursulines, France, '22

CHARDONNAY Macon-Villages Dom. JM Boillot, France '22

CHARDONNAY Morgan, Santa Lucia Highlands '21

PINOT GRIGIO Kettmeir, Trentino-Alto Adige / Südtirol, Italy '23

GRUNER VELTLINER Loimer Lois, Niederosterreich, Austria '22

RIESLING CUVÉE Ruhlmann Jean-Charles, Alsace, France '23

VOUVRAY Domaine Pichot, Loire Valley, France, '22

SANCERRE 'CHAVIGNOL' Domaine Delaporte, France '23

SAUVIGNON BLANC Matanzas Creek, Sonoma, California '23

SAUVIGNON BLANC Peregrine, New Zealand '23

6oz btl

32 96

16 48

12 36

12 36

6oz 9oz btl

18 26 52

22 32 64

19 28 56

13 20 40

12 17 34

13 20 40

12 18 36

26 39 78

12 16 32

16 24 48

### REDS

SAINT-EMILION GRAND CRU Chateau Armens, France '20

CAB SAUVIGNON Duckhorn, Napa, California '22

CAB SAUVIGNON Turning Point, Alexander Valley, California '21

CAB SAUVIGNON Raymond Sommelier Sélection, California '22

ZINFANDEL, JUVENILE Turley Wine Cellars, California '20

MALBEC Maal 'Biutiful', Mendoza, Argentina '23

MERLOT Quattro Theory, Napa, California '22

NEBBIOLO Giovanni Rosso, Langhe, Piedmont, Italy '21

PINOT NOIR CUVÉE Vincent Girardin, Saint-Vincent, France '21

PINOT NOIR Calera, California '22

RED BLEND, Prisoner, Napa, California '21

6oz 9oz btl

23 34 68

27 40 80

17 25 50

17 25 50

18 27 54

13 19 38

16 24 48

19 28 56

22 32 64

13 19 38

21 31 62

Want to explore more wines?  
Ask us about our Reserve Wine List

## Beer and Seltzers

### BOTTLE SELECTION

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

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

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

## Zero Proof

### FIELDING'S PRIVATE ROAST ORGANIC COFFEE

French Press | Espresso | Cappuccino  
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