



STARTERS / SNACKS <i>to share or not to share</i>	TX PROVISIONS <i>n</i>	25	ARTICHOKE DIP	12
	cured meats, pimento dip, tx cheeses, olives, almonds, honeycomb, charred breads		parmesan & mozzarella blend, grilled naan •add lump crab 6	
	CHEESE BREAD <i>gf</i>	15	THE RANCH NACHOS	20
	smoked gouda, pineapple-jalapeño & strawberry-rhubarb preserves		cheddar jack blend, refried beans, pico de gallo, crema, guacamole, pickled jalapeño, salsa roja •choice of chicken, carne asada* or carnitas	

GREENS / SOUPS <i>light fare</i>	SOUP OF THE DAY	6/8	STREET CORN CAESAR	15
	cup or bowl		baby gem lettuce, cornbread crisp, cotija, charred corn, pepitas + tajín caesar dressing •add chicken 5, carne asada* 7 or gulf shrimp 9	
	FRENCH ONION SOUP <i>gf</i>	9	CAPRESE	16
	cheese puffs, gruyère		burrata, heirloom tomato, spring berries, blackberry balsamic, crostini	
	BRISKET CHILI	9		
	pickled red onion, jalapeño crema, tortilla crisps			

À LA CARTE	
SEA BASS <i>gf</i>	38
fennel soubise, caramelized pearl onion, apricot	
PORK CHOP	30
10oz, pan-fried, parmigiano-reggiano crust, fig balsamic	
PRIME NY STRIP* <i>gf</i>	68
16oz, 44 farms, fine herb butter, carrot-ginger purée, sweet potato crisp	
HALF ROASTED CHICKEN	36
amish, beer-brined, jus	
FILET <i>gf</i>	56
8oz, 44 farms, fine herb butter, za’atar cauliflower, spiced bordelaise	

SIDES FOR THE TABLE	TRUFFLE FRIES	16
	aioli, black summer truffles	
	BRUSSELS <i>gf n</i>	12
	apple, tx pecans, pecorino	
	FORAGED MUSHROOMS <i>gf</i>	11
	shallots, parsley	
	ASPARAGUS <i>gf</i>	10
	charred	
	WHIPPED POTATOES <i>gf</i>	10
	brown butter	
	MAC & CHEESE	13
	orecchiette, white cheddar, herbed panko	

FEATURES <i>comforts with a twist</i>	FIELDS BURGER*	19	EGGPLANT PARMESAN	20
	brisket & short rib blend, corned beef, swiss, caramelized onion, thousand island, brioche •make it impossible <i>vg</i> 4 •make it basic: lto, cheddar 14		tomato ragu, mozzarella, parmesan, torn basil	
	SALMON PAPILLOTE* <i>gf</i>	29	FISH & CHIPS	22
	arctic salmon, braised yukon, tomato-fennel relish, citrus olives, braising jus		slaw, tartar sauce, fries, malt vinegar	
	CHEF’S WEEKLY FEATURE	MKT	SURF & TURF GRITS* <i>gf</i>	32
			5oz ny strip, blackened shrimp, applewood-smoked bacon, stone-ground grits, creole mornay	

SWEETS <i>indulge</i>	TX PECAN PIE <i>n</i>	9	RANCH HOUSE COOKIES <i>n</i>	8
	bourbon whipped cream		two texas-size chocolate chip cookies, rolled oats, coconut, pecans, cinnamon	
	WARM BREAD PUDDING <i>n</i>	9	CHOCOLATE & RASPBERRY BAR <i>n</i>	10
	spiced vanilla & orange crème anglaise, vanilla ice cream		brownie, cheesecake, candied almond	