

FIELDING'S WOOD GRILL BRUNCH

STARTERS

DEVILED TEXAS EGGS

Bacon, candied jalapeño GF 14

CRISPY CALAMARI

Thai chili sauce, cilantro, pickled veggies, jalapeños, cashews 24

BAKED CHICKEN + SPINACH DIP

Tortilla chips GF* 19

SMALL CHOPPED ROMAINE

Grana Padano cheese, house croutons, roasted garlic dressing V /GF* 14

Add protein:

salmon 18 | shrimp 16 | chicken breast 13 | sirloin 18

*We make our own bacon
& bread, and we use ingredients
from local farms!*

DESSERTS

TEXAS CHOCOLATE SHEET CAKE ^F

Cocoa frosting, walnuts, chocolate crips, vanilla English custard 14

AMARETTO TRES LECHEs

Caramel sea salt, almond crumble, Chantilly 14

WHITE CHOCOLATE BREAD PUDDING

House-made gelato 14

Executive Chef Edelberto Gonçalves | v 03.05.2026

Consuming undercooked meats, seafood and eggs may increase your risk of foodborne illness.

GF Indicates gluten free GF* indicates the item can be modified to be gluten free. *Fielding's is not a gluten-free establishment.*

V Indicates vegetarian items. A gratuity of 22% will be charged for parties of 6 or more.

BREAKFAST

CINNAMON ROLL 12

GREEK YOGOURT PARFAIT

Berries, granola, chantilly, honey 14

FRENCH TOAST

Crème brûlée-dipped milk bread, maple whipped cream 12/ 19

BELGIAN WAFFLE

New England maple syrup & whipped cream 16

AVOCADO TOAST

Buttered brioche, grilled bacon, mango salsa, sesame seeds, radish sprouts, poached egg 18

MIGAS

Scrambled eggs, corn crumble, roasted grape tomatoes, avocado, black beans, spinach, crema, cheddar, onion & cilantro GF 18

BREAKFAST TACOS

Chorizo, scrambled eggs, avocado, cheddar, salsa verde, crema, cilantro. Choice of corn or flour tortillas 14

SPICY LOADED SCRAMBLE

Bacon, sausage, tomato, avocado, cheddar, chives, candied jalapenos, chili oil, crème fraîche, choice of bread 22

CHILAQUILES VERDE

Pulled rotisserie chicken, scrambled eggs, avocado, cilantro, pickled onions, crema & cotija cheese GF 25

AMERICAN

Two eggs your way, bacon, breakfast potatoes, choice of bread GF* 19

FIELDING'S EGGS BENEDICT

Poached eggs, smoked bacon, English muffin, hollandaise 20

CHICKEN & WAFFLE

Two fried eggs, Alabama BBQ sauce 26

CHIMICHURRI STEAK

Two eggs your way, potato & cheese quesadilla, avocado 29

TEXAS HASH

Chipotle adobo brisket, breakfast potatoes, cotija cheese, charred jalapeños & onions, fried egg, cilantro, salsa verde GF* 24

LUNCH

AMERICAN GRIDDLE

Twin 5 oz. smashed Angus beef patties, double American cheese, lettuce, tomato, red onion, mayo, pickle spear, milk bun, fries GF* 20

COWBOY

Angus, bacon, candied jalapeños, pimento cheese, New England cheddar, lettuce, milk bun, fries GF* 22

SMOKE

Angus, bacon, fried egg, aged Italian provolone, oven roasted tomatoes, grilled onions, truffle bacon mustard, lettuce, milk bun, fries GF* 22 | Slider 15

TEXAS BLUES

Angus, bacon, Point Reyes blue cheese, pickled red onions, fig jam, jalapeños, lettuce, milk bun, fries GF* 22 | Slider 15

WOOD GRILL

Angus, house mayo, lettuce, grilled onions, tomato, b+b pickles, milk bun, fries GF* 18 | Slider 12

STEAK FRITES

10oz. 44 Farms, Wood Grill fries & Garlic Butter GF* 37

GRILLED SHRIMP ALFREDO

Fettuccine pasta, parsley & garlic bread 28

TWIN CITRUS CHICKEN BREASTS

Boneless & skinless, Wood Grill fries & sauce of choice GF* 27

FIELDING'S SIGNATURE ROTISSERIE CHICKEN

All-natural, half bird, Wood Grill fries & sauce of choice GF* 29

TEX-MEX FISH TACOS

Grilled mahi-mahi, cabbage, chipotle lime crema, scallions, flour tortillas 22

CHICKEN WRAP

Jerk chicken, dashi peppers & onions, avocado, cilantro, crema, salsa verde, spinach tortilla, fries 19

THAI CHICKEN SALAD

Pulled free-range chicken, cabbage, jicama, carrots, bean sprouts, toasted sesame seeds, peanuts, romaine, chili peanut dressing P/GF* 23

TUSCAN KALE SALAD

Grilled chicken, apples, Caesar crumbs, Grana Padano, creamy cider dressing GF* 20

Brunch Cocktails

Try a flight

MIMOSAS

ROSEMARY LIMONCELLO

Luxardo limoncello, rosemary lemonade, sparkling 13

RASPBERRY ROSÉ

Chambord raspberry liqueur, cranberry juice, orange juice, sparkling rosé, pink sugar rim 15

BLUEBERRY MINT

Enchanted Rock blueberry vodka, orange juice, sparkling 13

ST-GERMAIN

French elderflower liqueur, orange juice, sparkling 16

HÔTEL RITZ

Orange juice, sparkling 11

(*not included in flight)

BLOODY MARYS

BOURBON BACON MARY

G&W Private Stock bourbon, house tomato blend, smoked salt rim, candied bacon 14

JALAPEÑO MARIA

House-infused jalapeño tequila, house tomato blend, Tajín rim, lime & candied jalapeño 14

FIELDING'S MARY

Reyka vodka, house tomato blend, olives and lime garnish 14

SRIRACHA MARY

Reyka vodka, sriracha, house tomato blend, cucumber and dried pepper garnish 13

BOOZY COFFEE

IRISH GAELIC

Slane Irish whiskey, Irish cream, Fielding's Private Roast coffee, whipped cream, crème de menthe drizzle 16

PECAN BROWN SUGAR

Blackland Texas Pecan brown sugar bourbon, caramel sauce, Fielding's Private Roast coffee, whipped cream, caramel drizzle 16

ORANGE-SPICED CARAJILLO

Licor 43, Grand Marnier, Fielding's Private Roast coffee, whipped cream, orange slice 16

WOODLANDS WARMER

RumHaven coconut rum, Luxardo Amaretto di Saschira, Fielding's Private Roast coffee, cocoa coulis, whipped cream 16

SIDES

TWO EGGS 8 | FIELDING'S HOUSE BACON 9 | GARLIC SAUSAGE 8 | BREAKFAST POTATOES GF 8

AREPA GF 5 | ENGLISH MUFFIN 5 | BUTTERMILK BISCUIT 5 | BRIOCHE TOAST 4 | CROISSANT 7

ORIENTAL SESAME GREEN BEANS GF 13 | KUNG PAO BRUSSELS SPROUTS V / P 15

CORNFLAKE-CRUSTED ONION RINGS V 12 | SWEET POTATO FRIES V 11

TRUFFLE PARMESAN FRIES V 16 | WOOD GRILL FRIES V 11 | BAKED + FRIED IDAHO POTATOES V 10

ADD ON SAUCES

CHIPOTLE ADOBO GF / Hot 2

CHIPOTLE LIME CREMA GF 2

IVORY BBQ SAUCE GF 2

CIDER VINEGAR BBQ GF 2

TRUFFLE BACON MUSTARD GF 2

GARLIC BUTTER GF 2

DASHI GLAZE GF 2

CALABRESE CHIMICHURRI GF 2

TRUFFLE BUTTER GF 4

FIRE-ROASTED SALSA GF 2

CLASSIC RANCH GF 2

HABANERO KETCHUP GF / Hot 2

CHIPOTLE BLUE CHEESE RANCH 2

WINE

Bubbles	6oz	8oz	btl
Blanc De Blancs, Alta Vista Brut, Uco Valley, Argentina, NV	--	--	24
Prosecco, Torressella, Veneto, Italy, NV	12	12	33
Champagne, G.H. Mumm Cordon Rouge, Champagne, France, NV	--	--	87
Rosé, Charles de Fère, Brut Cuvée Jean-Louis, France, NV	11	11	33

Pinot Grigio + Sauvignon Blanc	5oz	8oz	btl
Pinot Grigio, Santa Margherita, Alto Adige, Trentino-Alto Adige, Italy, '23	--	--	49
Pinot Grigio, Borghi Ad Est, Italy, '23 HH	8	12	29
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand, '24	--	--	31
Sauvignon Blanc, Matanzas Creek, Sonoma County, '23	--	--	37
Sauvignon Blanc, Mohua, Marlborough, New Zealand, '23 HH	9	14	34

Chardonnay	5oz	8oz	btl
Bourgogne, Bouchard Aîné & Fils, Burgundy, France, '23	8	12	29
Bulletin Place, Australia, '24 HH	8	12	29
William Hill, Russian River Valley, California, '22	--	--	28
Talbot Vineyards, Kali Hart, Monterey, Central Coast, California, '22	--	--	37
Alma Rosa, Santa Rita Hills, California, '22	14	23	49

Interesting Whites & Rosé	5oz	8oz	btl
Moscato, Cantina di Casteggio, Lombardy, Italy, '21	7	10	21
White Blend, Caymus Conundrum, California, '22	--	--	29
Albariño, Bodegas Etereo, Galicia, Spain, '24	--	--	39
Rosé, Famille Perrin, Le Grand Prébois, Ventoux, France, '24	11	16	30

Pinot Noir	5oz	8oz	btl
DeLoach Vineyards, Certified Sustainable, California, '24 HH	8	12	30

Malbec + Merlot	5oz	8oz	btl
Malbec, Tinto Nero, Mendoza, Argentina, '23 HH	8	12	29
Malbec, Norton DOC, Mendoza, Argentina, '22	--	--	30
Merlot, St. Francis, Sonoma Valley, California, '22	12	19	39

Cabernet Sauvignon	5oz	8oz	btl
Penfolds, Max's Cab, South Australia, Australia, '21	12	19	31
Duckhorn, Decoy, Hopland, California, '22	13	21	34
Raymond, Sommelier Selection, California, '23	14	22	49
Chateau Buena Vista, Napa, California, '20	--	--	79
Caymus, Napa, California, '21 (1 Liter)	--	--	109

Interesting Reds	5oz	8oz	btl
Red Blend, Raymond Vineyards, R Collection Field Blend, California, '22	8	13	29
Red Blend, The Prisoner, Oakville, California, '22	23	35	77
Tannat, Bodega Garzón, Reserva, Uruguay, '21	--	--	39
Zinfandel, Edmeades, Mendocino, California, '22	11	17	39



CRAFT COCKTAILS

BARREL AGED NEGRONI
Nikka Coffey Gin, Campari, Carpano Antica sweet vermouth. Aged in oak, with fat ice 19⁵

YAMA STILL OLD-FASHIONED **F**
Old Forester bourbon infused with Madagascar vanilla beans, dried cherries, shaved orange peel, Angostura + orange bitters 20⁵

FRENCH 75
Reyka vodka, Luxardo limoncello, PAMA pomegranate liqueur, Jean-Louis Sparkling Rosé Cuvée, lemonade 17⁵

NAVAJA
Espolon silver tequila, Presidente brandy, amaretto, agave nectar, pressed lime, brûléed orange slice 16⁵

LAVENDER THYME LEMON DROP **F**
Stoli vanilla vodka, triple sec, lemon juice, lavender-thyme syrup 17⁵

GREEN LOTUS
Grey Goose Citron vodka, St-Germain elderflower liqueur, green tea syrup, lemon juice, mint, Prosecco 18⁵

DELUXE TEXAS GRAPEFRUIT **F**
Deep Eddy grapefruit vodka, Paula's Texas grapefruit liqueur, fresh grapefruit juice, organic agave, cane sugar rim 17⁵



FOR THE GROWN UPS

FROZEN IRISH
Fielding's gelato, Slane Irish whiskey, Irish cream, Kahlúa coffee liqueur, whipped cream, fresh mint 16

BOURBON & SEA SALT
Fielding's gelato, Maker's Mark bourbon, sea salt caramel, whipped cream 18

FROZEN TOASTED ALMOND
Fielding's gelato, Luxardo amaretto di Saschira, whipped cream, Luxardo cherry, candied almond crumble 16

B-52
Fielding's gelato, Cointreau, Irish cream, Kahlúa coffee liqueur, marshmallows 16

WOODLANDS WARMER
Fielding's coffee, RumHaven coconut rum, Luxardo amaretto di Saschira, cocoa coulis, whipped cream 16

AFFOGATO
Fielding's espresso + gelato 8

MAKE IT BOOZY +5
Bourbon | Rum | Vodka | Tequila
Irish Cream | Kahlúa | Stoli Vanilla vodka
Dough Ball cookie dough whiskey

COFFEE + CRAFT

Fielding's Private Roast Coffee

FRENCH PRESS 12

CAPPUCCINO 5

LATTE 5

ESPRESSO 4

AMERICANO 4

MAPLE BACON LATTE
Maple syrup, espresso, milk, whipped cream, bacon lardons 8

HOT TEA 5
Green Tea | Mountain Chai
Jasmine Petal | Earl Grey | Assam Breakfast

Herbal
Alpine Berry | Chamomile | Peppermint

*Enjoy Fielding's
Coffee at Home*
WHOLE BEAN | 15

ZERO PROOF

FREESTYLE COKE MACHINE
120 flavors 4

TOPO CHICO SPARKLING WATER 5

FIJI WATER 7

MEXICAN "CANE SUGAR" COCA-COLA
500ml bottle 5

OTTO'S ROOT BEER
Small-batch brewed in State College, PA 5

ORGANIC BREWED ICED TEA
Texas black 4

FRESH PRESSED
Orange Juice 6
Texas Pink Grapefruit Juice 6
Sparkling Rosemary Lemonade 5

SHAKES + MORE *House-made gelato, handspun to order*

For everyone Large 9 Small 5

CHOCOLATE MALT Valrhona chocolate, cocoa nib | **VANILLA** Madagascar vanilla bean | **OTTO'S ROOT BEER FLOAT** 8

HORCHATA Rice milk, cinnamon, honey, Mexican vanilla | **NUTELLA** Peanut butter, peanuts | **OREO S'MORES** Toasted marshmallows, chocolate drizzle