

FIELDING'S

WOOD GRILL

BRUNCH

STARTERS

DEVEILED 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

NEW PUMPKIN CHEESECAKE	
Biscoff crust, bourbon sauce, Chantilly, ivory chocolate dust	16
AMARETTO TRES LECHES	
Caramel sea salt, almond crumble, Chantilly	14
WHITE CHOCOLATE BREAD PUDDING	
House-made gelato	14

Executive Chef Edelberto Gonçalves | v 11.13.2025
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
NEW 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

NEW 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

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

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

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 NEW TRUFFLE BUTTER GF 4

FIRE-ROASTED SALSA GF 2 CLASSIC RANCH GF 2

HABANERO KETCHUP GF / Hot 2 NEW CHIPOTLE BLUE CHEESE RANCH 2

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

WINE

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

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

Chardonnay	5oz	8oz	btl
Bourgogne, Bouchard Aîné & Fils, Burgundy, France, ‘23	8	12	29
Bulletin Place, Australia, ‘24 HH	7	11	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

Rosé & Other Whites	5oz	8oz	btl
Moscato, Cantina di Casteggio, Lombardy, Italy, ‘21	7	10	21
White Blend, Caymus Conundrum, California, ‘22	--	--	29
Rosé, Bouchard Aîné & Fils, Beaune, Burgundy, France, ‘23	8	13	26
Albariño, Bodegas Ethereo, Galicia, Spain, '24	--	--	39

Pinot Noir	5oz	8oz	btl
DeLoach, Heritage Reserve, California, ‘23 HH	8	12	30
Buena Vista Winery, North Coast, California, '23	12	18	39

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

Cabernet Sauvignon	5oz	8oz	btl
Miguel Torres, Andica, Southern Chile, ‘23 HH	9	14	34
Penfolds, Max’s Cab, South Australia, Australia, ‘21	--	--	40
Raymond, Sommelier Selection, California, '23	14	22	49
Duckhorn, Decoy, Hopland, California, '22	--	--	37
Chateau Buena Vista, Napa, California, ‘20	--	--	79
Caymus. Napa, California, '21 (1 Liter)	--	--	99

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

CRAFT COCKTAILS

NEW OAK BARREL AGED NEGRONI	
Nikka Coffey Gin, Campari, Carpano Antica sweet vermouth. Aged in oak, with fat ice	19

NEW FROZEN PENICILLIN	
Famous Grouse scotch, honey ginger syrup, pressed lemon, Laphroaig scotch float	17

NEW SMOKED MAPLE OLD FASHIONED	
Bulleit bourbon, maple syrup, Angostura bitters, pressed lemon, smoke	20

NEW REPOSADO CIDER PALOMA	
Fielding’s Private Barrel Reposado tequila, apple cider, grapefruit soda, pressed lime, agave, smoked salt rim	18

NEW SPICED APPLE SPRITZ	
Sweet vermouth, sparkling apple cider, pressed lemon, cinnamon clove syrup	14

YAMA STILL OLD-FASHIONED	
Old Forester bourbon infused with Madagascar vanilla beans, dried cherries, shaved orange peel, Angostura + orange bitters	20

FRENCH 75	
Absolut vodka, Luxardo limoncello, PAMA pomegranate liqueur, Jean-Louis Sparkling Rosé Cuvée, lemonade	17

NAVAJA	
Espolon silver tequila, Presidente brandy, amaretto, agave nectar, pressed lime, brûléed orange slice	16

LAVENDER THYME LEMON DROP	
Stoli vanilla vodka, triple sec, lemon juice, lavender-thyme syrup	17

GREEN LOTUS	
Grey Goose Citron vodka, St-Germain elderflower liqueur, green tea syrup, lemon juice, mint, Prosecco	18

DELUXE TEXAS GRAPEFRUIT	
Deep Eddy grapefruit vodka, Paula’s Texas grapefruit liqueur, fresh grapefruit juice, organic agave, cane sugar rim	17

HOUSE SANGRIA	
Red wine, Grand Marnier, pressed lemon, orange juice, pineapple, seasonal mixed fruit, orange <i>Limited Availability</i>	15



FOR THE GROWN UPS

NEW PUMPKIN MUDSLIDE	
Fielding’s gelato, Stoli vanilla vodka, Irish cream, pumpkin spice syrup, chocolate whipped cream, caramel drizzle, apple crisp	16

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

NEW 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	

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

For everyone	Large 9	Small 5	CHOCOLATE MALT Valrhona chocolate, cocoa nibs
HORCHATA Rice milk, cinnamon, honey, Mexican vanilla NUTELLA Peanut butter, peanuts			
OREO S'MORES Toasted marshmallows, chocolate drizzle			VANILLA Madagascar vanilla bean OTTO’S ROOT BEER FLOAT 8

COFFEE + CRAFT

Fielding’s Private Roast Coffee

FRENCH PRESS 12	
CAPPUCCINO 5	
LATTE 5	
ESPRESSO 4	
AMERICANO 4	

Enjoy Fielding's Coffee at Home

WHOLE BEAN | 15

GROUND | 15

NEW 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	

<i>*Herbal*</i>	
Alpine Berry Chamomile Peppermint	

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	