

STARTERS

THE BOARD

Thai Bacon, BBQ Smokies, chimichurri meatballs, pimento cheese, biscuits, crackers, pickles 36

QUESO FLAMEADO

Oaxaca cheese, tequila, chorizo, poblanos, Fielding's salsa, cilantro, chips & tortillas 19

GRILLED PORK BELLY

Chimichurri 18

BAKED CHICKEN + SPINACH DIP ^F

Tortilla chips GF* 19

DEVEILED TEXAS EGGS

Bacon, candied jalapeño GF 14

CRISPY CALAMARI ^F

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

FRENCH ONION SOUP

Rosemary garlic croutons, Comté cheese 15

BURGERS + SANDWICHES

Served on a Pain au Lait bun with Fielding's fries

WOOD GRILL ^F

Black Angus, house mayo, lettuce, grilled onions, tomato, b+b pickles GF* 18 | Slider 11

DOUBLE SMASHED BURGER

Twin 5 oz. smashed Black Angus beef patties, American & cheddar cheese, bacon, grilled onions, pickled jalapeños, white BBQ sauce 27

AMERICAN GRIDDLE

Twin 3 oz. smashed Black Angus beef patties, double American cheese, lettuce, tomato, red onion, mayo, pickle spear GF* 20

WAGYU

Heartbrand Akaushi Texas Wagyu patty, BBQ brisket, New England cheddar, pickled veggies, truffle bacon mustard, onion rings 29

COWBOY ^F

Black Angus, bacon, candied jalapeños, pimento cheese, New England cheddar, lettuce GF* 22

SMOKE ^F

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

TEXAS BLUES

Black Angus, Fielding's bacon, Point Reyes blue cheese, pickled red onions, fig jam, jalapeños, lettuce GF* 22 | Slider 15

CRISPY HOT CHICKEN

Tennessee spicy oil, avocado, sweet relish, pimento cheese 25

SMOKED TURKEY CLUB

Avocado, bacon, lettuce, tomato, hot honey dijon, toasted brioche 19

CHICKEN WRAP

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

Swap in a gluten free bun \$4

Please note, our sliders do not come with fries.

FIELDING'S FRESH

FIELDING'S AMAZING WEDGE ^F

Chipotle blue cheese ranch, pickled red onions, grilled bacon, roasted plum tomatoes, Point Reyes blue, chives 19

TUSCAN KALE SALAD

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

THAI CHICKEN SALAD ^F

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

ROTISSERIE COBB SALAD

Pastured chicken, smoked house bacon, avocado, Point Reyes blue cheese, egg, tomatoes, baby greens, balsamic vinaigrette GF 27

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

TEX-MEX FISH TACOS

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

HOUSE SIDES

BBQ LOADED BAKED SPUD

Adobo chopped brisket, bacon, cheddar, scallions, crème fraîche, candied jalapeños GF 15

IDAHO BAKED POTATO

Butter, Vermont cheddar, grilled bacon, crème fraîche, chives 12

CREAMED SPINACH

12

SWEET GARLIC MASHED POTATO

10

ORIENTAL SESAME GREEN BEANS ^{GF}

12

KUNG PAO BRUSSELS SPROUTS ^{V / P}

15

HOUSE-CURED GRILLED BACON ^{GF}

10

BAKED + FRIED IDAHO POTATOES ^{V F}

10

TRUFFLE + PARMESAN FRIES ^V

16

SWEET POTATO FRIES ^V

11

WOOD GRILL FRIES ^{V F}

11

CORNFLAKE-CRUSTED ONION RINGS ^V

12

MAC & CHEESE ^F

Bacon & garlic crumbs 15

SIGNATURE ENTRÉES *Texas pecan and oak-fired grill ≠ rotisserie*

FILET MIGNON*
6oz USDA 100% Black Angus GF 55

RIBEYE*
12oz USDA 100% Black Angus GF 68

SIRLOIN FILET*
8oz USDA 100% Black Angus GF 34

DENVER STEAK*
10oz USDA 100% Black Angus GF 38

*Includes choice of sauce and Fielding's fries

FISH OF THE DAY* ^F
Fresh daily, sustainable or wild caught GF MP

TWIN CITRUS CHICKEN BREASTS*
Boneless & skinless GF 27

FIELDING'S SIGNATURE ROTISSERIE CHICKEN* ^F
Pastured, all-natural, half bird GF 29

SMOTHERED PORK CHOP
14oz. Berkshire pork, mushroom diane sauce, dried cherries, pecans, sweet garlic mashed potato 39

RIGATONI BOLOGNESE
Calabrese peppers, guanciale, Grana Padano, basil, stracciatella, chimichurri 26

SALMON
Creamy Tuscan white beans, spinach, roasted pepper almond crust, rosemary, parsley 33

GRILLED SHRIMP ALFREDO
Fettuccine pasta, parsley & garlic bread 28

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

ADD ON SAUCES

CHIPOTLE ADOBO GF / Hot 2

CIDER VINEGAR BBQ GF 2

DASHI GLAZE GF 2

FIRE-ROASTED SALSA GF 2

HABANERO KETCHUP GF / Hot 2

CHIPOTLE LIME CREMA GF 2

TRUFFLE BACON MUSTARD GF 2

CALABRESE CHIMICHURRI GF 2

IVORY BBQ SAUCE GF 2

GARLIC BUTTER GF 2

CLASSIC RANCH GF 2

CHIPOTLE BLUE CHEESE RANCH 2

TRUFFLE BUTTER GF 4

*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.
P Indicates peanuts.

A gratuity of 22% will be charged for parties of 6 or more.

Executive Chef Edelberto Gonçalves | v02.19.2026

FIELDING'S
WOOD GRILL

WINE

Bubbles	6oz	btl
Blanc De Blancs, Alta Vista Brut, Uco Valley, Argentina, NV	--	24
Prosecco, Torresella, Veneto, Italy, NV	12	33
Champagne, G.H. Mumm Cordon Rouge, Champagne, France, NV	--	87
Rosé, Charles de Fère, Brut Cuvée Jean-Louis, France, NV	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
Talbott 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 Ethereo, 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
Jadix, France, '22 HH	11	16	31
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)	--	--	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