

**CINNAMON ROLL** 10<sup>5</sup>

**STRAWBERRIES + CHANTILLY CREAM** GF/V 11<sup>5</sup>

**LEMON COFFEE CAKE** Almond crumble, limoncello glaze 10<sup>5</sup>

**DEVILED TEXAS EGGS** Bacon, candied jalapeño GF 12<sup>5</sup>

**CRISPY CALAMARI** Thai chili sauce, cilantro, pickled veggies, jalapeños, cashews 22<sup>5</sup>

**BAKED CHICKEN + SPINACH DIP** Tortilla chips GF 17<sup>5</sup>

**SMALL CHOPPED ROMAINE** Grana Padano cheese, house croutons, roasted garlic dressing V /GF\* 12<sup>5</sup>

*Add protein: salmon 16<sup>5</sup>, shrimp 13<sup>5</sup>, chicken breast 11<sup>5</sup>, sirloin 16<sup>5</sup>*

# FIELDING'S WOOD GRILL BRUNCH

**JALAPEÑO CHEESE KOLACHE** 44 Farms beef 11<sup>5</sup>

**BREAKFAST AREPA** Scrambled eggs, cheddar cheese, sliced avocado, fire-roasted salsa GF/V 10<sup>5</sup>

**FRENCH TOAST** Crème brûlée-dipped milk bread, maple whipped cream 10<sup>5</sup> / 16<sup>5</sup>

**BELGIAN WAFFLE** New England maple syrup & whipped cream 14<sup>5</sup>

**EGG MELT** Bacon, croissant, cheddar, breakfast potatoes 17<sup>5</sup>

**AVOCADO TOAST** Buttered brioche, grilled bacon, mango salsa, sesame seeds, radish sprouts, poached egg 16<sup>5</sup>

**MIGAS** Scrambled eggs, corn crumble, roasted grape tomatoes, avocado, black beans, spinach, crema, cheddar, onion & cilantro GF 16<sup>5</sup>

**CHILAQUILES VERDE** Pulled rotisserie chicken, scrambled eggs, avocado, cilantro, pickled onions, crema & cotija cheese GF 23<sup>5</sup>

**ENGLISH BREAKFAST** Two eggs your way, garlic sausage, bacon, baked black beans, breakfast potatoes, seared tomato, English muffin GF\* 20<sup>5</sup>

**AMERICAN** Two eggs your way, bacon, breakfast potatoes, choice of bread GF\* 17<sup>5</sup>

**FIELDING'S EGGS BENEDICT** Poached eggs, smoked bacon, English muffin, hollandaise 18<sup>5</sup>

**PARMESAN TRUFFLE SCRAMBLED** Puff pastry, ham, scallions, crème fraîche 19<sup>5</sup>

**CHICKEN & WAFFLE** Two fried eggs, Alabama BBQ sauce 24<sup>5</sup>

**POWER BREAKFAST BOWL** Apple chicken sausage, quinoa, almonds, scrambled eggs, kale, avocado, mushrooms GF 17<sup>5</sup>

**CHIMICHURRI STEAK** Two eggs your way, potato & cheese quesadilla, avocado 26<sup>5</sup>

**TEXAS HASH** Chipotle adobo brisket, breakfast potatoes, cotija cheese, charred jalapeños & onions, fried egg, cilantro, salsa verde GF\* 21<sup>5</sup>

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

**DOUBLE AMERICAN GRIDDLE** Smashed Angus beef patties, double American cheese, lettuce, tomato, red onion, mayo, pickle spear, milk bun GF\* 18<sup>5</sup>

**COWBOY** Patty, bacon, candied jalapeños, pimento cheese, New England cheddar, lettuce, milk bun GF\* 20<sup>5</sup>

**SMOKE** Angus, bacon, fried egg, aged Italian provolone, oven roasted tomatoes, grilled onions, truffle bacon mustard, lettuce, milk bun GF\* 20<sup>5</sup> | Slider 13<sup>5</sup>

**TEXAS BLUES** Angus, bacon, Point Reyes blue cheese, pickled red onions, fig jam, jalapeños, lettuce, wheat bun GF\* 20<sup>5</sup> | Slider 13<sup>5</sup>

**WOOD GRILL** Angus, house mayo, lettuce, grilled onions, tomato, b+b pickles, milk bun GF\* 16<sup>5</sup> | Slider 10<sup>5</sup>

**SIRLOIN STEAK** 44 Farms 10oz, Wood Grill fries & sauce of choice GF 33<sup>5</sup>

**BABY BACK RIBS** Cider barbeque glazed, Wood Grill fries & sauce of choice GF 36<sup>5</sup>

**GRILLED SHRIMP ALFREDO** Fettuccine pasta, parsley & garlic bread 25<sup>5</sup>

**TWIN CITRUS CHICKEN BREASTS** Boneless & skinless, Wood Grill fries & sauce of choice GF 25<sup>5</sup>

**FIELDING'S SIGNATURE ROTISSERIE CHICKEN** All-natural, half bird, Wood Grill fries & sauce of choice GF 26<sup>5</sup>

**TEX-MEX FISH TACOS** Grilled mahi-mahi, cabbage, chipotle lime crema, scallions, flour tortillas 19<sup>5</sup>

**CHICKEN WRAP** Jerk chicken, dashi peppers & onions, avocado, cilantro, crema, salsa verde, spinach tortilla 17<sup>5</sup>

**TUSCAN KALE SALAD** Grilled chicken, apples, Caesar crumbs, Grana Padano, creamy cider dressing GF\* 18<sup>5</sup>

**THAI CHICKEN SALAD** Pulled free-range chicken, cabbage, jicama, carrots, bean sprouts, toasted sesame seeds, peanuts, romaine, chili peanut dressing P/GF\* 21<sup>5</sup>

**TWO EGGS** 6<sup>5</sup> | **FIELDING'S HOUSE BACON** 9<sup>5</sup> | **GARLIC SAUSAGE** 6<sup>5</sup> | **APPLE CHICKEN SAUSAGE** 6<sup>5</sup> | **BREAKFAST POTATOES** GF 6 | **AREPA** GF 5<sup>5</sup> | **ENGLISH MUFFIN** 5<sup>5</sup>

**BUTTERMILK BISCUIT** 5<sup>5</sup> | **BRIOCHE TOAST** 5<sup>5</sup> | **CROISSANT** 8 | **ORIENTAL SESAME GREEN BEANS** GF 10<sup>5</sup> | **KUNG PAO BRUSSELS SPROUTS** V / P 15<sup>5</sup>

**CORNFLAKE-CRUSTED ONION RINGS** V 10<sup>5</sup> | **TRUFFLE PARMESAN FRIES** V 13<sup>5</sup> | **SWEET POTATO FRIES** V 9<sup>5</sup> | **WOOD GRILL FRIES** V 9<sup>5</sup> | **CHIPOTLE ADOBO** Hot 1

**CIDER VINEGAR BBQ** GF 1 | **DASHI GLAZE** GF 1 | **FIRE-ROASTED SALSA** GF 1 | **HABANERO KETCHUP** GF / Hot 1 | **CHIPOTLE LIME CREMA** GF 1 | **IVORY BBQ SAUCE** GF 1

**TRUFFLE BACON MUSTARD** GF 1 | **CALABRESE CHIMICHURRI** GF 1 | **GARLIC BUTTER** GF 1 | **BLUE CHEESE DRESSING** GF 1 | **TABASCO REMOULADE** Hot 1

**AMARETTO TRES LECHES** Caramel sea salt, almond crumble, Chantilly 12<sup>5</sup>

**MUD PIE JAR** House-made gelato, coffee custard, Oreo cookies, salted caramel, toffee bits, chocolate sauce & whipped cream 15<sup>5</sup>

**WHITE CHOCOLATE BREAD PUDDING** House-made gelato 12<sup>5</sup>

**PECAN CHOCOLATE BROWNIE** House-made gelato 12<sup>5</sup>

**NY-STYLE CHEESECAKE** Oreo crust 15<sup>5</sup>

Executive Chef Edelberto Gonçalves | v02.28.2024

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 20% will be charged for parties of 6 or more.

# MIMOSAS *Try a flight*

**ROSEMARY LIMONCELLO** Caravella limoncello, rosemary lemonade, sparkling 12<sup>5</sup>

**RASPBERRY ROSÉ** Chambord raspberry liqueur, cranberry juice, orange juice, sparkling rosé, pink sugar rim 14<sup>5</sup>

**BLUEBERRY MINT** Enchanted Rock blueberry vodka, orange juice, sparkling 12<sup>5</sup>

**ST-GERMAIN** French elderflower liqueur, orange juice, sparkling 15<sup>5</sup>

**HÔTEL RITZ** Orange juice, sparkling 10<sup>5</sup> (\*not included in flight)

# BOOZY COFFEE

**IRISH GAELIC** Teeling Irish whiskey, Irish cream, Fielding's Private Roast coffee, whipped cream, crème de menthe drizzle 15<sup>5</sup>

**PECAN BROWN SUGAR** Blackland Texas Pecan brown sugar bourbon, caramel sauce, Fielding's Private Roast coffee, whipped cream, caramel drizzle 15<sup>5</sup>

**ORANGE-SPICED CARAJILLO** Licor 43, Grand Marnier, Fielding's Private Roast coffee, whipped cream, orange slice 15<sup>5</sup>

**WOODLANDS WARMER** RumHaven coconut rum, Luxardo Amaretto di Saschira, Fielding's Private Roast coffee, cocoa coulis, whipped cream 15<sup>5</sup>

# CRAFT COCKTAILS

**NEW HIBISCUS SOUR** Blackland gin, hibiscus liqueur, pressed lemon, cane syrup, burlesque bitters, brûléed lemon 14<sup>5</sup>

**NEW PLATINUM MULE** Russian Standard Platinum vodka, pressed lime, Q ginger beer, lime crisp 18<sup>5</sup>

**YAMA STILL OLD-FASHIONED** Old Forester bourbon infused with Madagascar vanilla beans, dried cherries, shaved orange peel, Angostura + orange bitters 18<sup>5</sup>

**FROZEN PEACH BELLINI** Aperol, Prosecco, New Amsterdam gin, peach essence 10<sup>5</sup>

**FIELDING'S TABLESIDE CRISTALINO MARTINI** Maestro Dobel Diamante tequila, Lillet Blanc, Noilly Prat dry vermouth, organic agave, dehydrated lime 18<sup>5</sup>

**FRENCH 75** Absolut vodka, Caravella limoncello, PAMA pomegranate liqueur, Jean-Louis Sparkling Rosé Cuvée, lemonade 16<sup>5</sup>

**APEROL SPRITZ** Aperol, prosecco, Topo Chico, orange slice 16<sup>5</sup>

**AUSTIN TEA** Deep Eddy Sweet Tea vodka, Mathilde pear liqueur, lemon juice, agave nectar, rosemary lemonade 12<sup>5</sup>

**NAVAJA** Espolon silver tequila, Presidente brandy, amaretto, agave nectar, pressed lime, brûléed orange slice 14<sup>5</sup>

**LAVENDER THYME LEMON DROP** Stoli vanilla vodka, triple sec, lemon juice, lavender-thyme syrup 16<sup>5</sup>

**GREEN LOTUS** Grey Goose Citron vodka, St-Germain elderflower liqueur, green tea syrup, lemon juice, mint, Prosecco 17<sup>5</sup>

**DELUXE TEXAS GRAPEFRUIT** Deep Eddy grapefruit vodka, Paula's Texas grapefruit liqueur, fresh grapefruit juice, organic agave, cane sugar rim 16<sup>5</sup>

# ADULTING

**FROZEN IRISH** Teeling Irish whiskey, Irish cream, Kahlua, gelato, whipped cream, fresh mint 15<sup>5</sup>

**BOURBON & SEA SALT** Maker's Mark bourbon, sea salt caramel, gelato, whipped cream 15<sup>5</sup>

**SUGARCANE FLOWER** 7-yr. Flor de Caña dark rum, Frangelico, cocoa coulis, gelato, whipped cream 15<sup>5</sup>

**MEXICAN SWEET CHILL** Jose Cuervo Tradicional cristalino tequila, espresso, Mexican vanilla, gelato, whipped cream 15<sup>5</sup>

**B-52** Cointreau, gelato, Irishman Irish cream, Kahlua, marshmallows 15<sup>5</sup>

**WOODLANDS WARMER** RumHaven coconut rum, Luxardo Amaretto di Saschira, coffee, cocoa coulis, whipped cream 15<sup>5</sup>

# WINE

**Siduri, Pinot Noir** Willamette Valley, Oregon, '21

Grapes are sourced from three vineyards in Willamette Valley which all bring different attributes to the blend and give a broad range of flavors to create a wine that is rich and zippy. Aromas of blackberry, black tea and autumn mulch alongside flavors of cherry pit, licorice and espresso.

6oz. 20<sup>5</sup> | 9oz. 27<sup>5</sup> | btl 49<sup>5</sup>

## Bubbles

	6oz	9oz	btl
Champagne, GH Mumm Cordon Rouge, Champagne, France, NV	--		59 <sup>5</sup>
Prosecco, Torresella, Veneto, Italy, NV	10 <sup>5</sup>		29 <sup>5</sup>
Sparkling Rosé, Charles de Fère, Brut Cuvée Jean-Louis, France	8 <sup>5</sup>		23 <sup>5</sup>

## Pinot Grigio + Sauvignon Blanc

	6oz	9oz	btl
Pinot Grigio, Borghi Ad Est, Italy, '22 HH	9 <sup>5</sup>	13 <sup>5</sup>	29 <sup>5</sup>
Sauvignon Blanc, Mohua, Marlborough, New Zealand, '22 HH	11 <sup>5</sup>	16 <sup>5</sup>	33 <sup>5</sup>
Sauvignon Blanc, Elizabeth Spencer, North Coast, Rutherford, California '21	14 <sup>5</sup>	21 <sup>5</sup>	39 <sup>5</sup>

## Chardonnay

	6oz	9oz	btl
Bulletin Place, Australia, '22 HH	7 <sup>5</sup>	10 <sup>5</sup>	19 <sup>5</sup>
Burgundy, Bouchard Aîné & Fils, Vin de France, '22	8 <sup>5</sup>	12 <sup>5</sup>	24 <sup>5</sup>
William Hill, Russian River Valley, California, '22	--	--	26 <sup>5</sup>
Talbot Vineyards Sleepy Hollow, Santa Lucia Highlands, California, '21	--	--	43 <sup>5</sup>

## Rosé & Other Whites

	6oz	9oz	btl
Rosé, Bouchard Aîné & Fils, Beaune France, '22	10 <sup>5</sup>	15 <sup>5</sup>	29 <sup>5</sup>
Rosé, Miraval, Côtes de Provence, France, '21	--	--	46 <sup>5</sup>
Moscato, Cantina di Casteggio, Lombardy, Italy, '21	10 <sup>5</sup>	15 <sup>5</sup>	29 <sup>5</sup>
White Blend, Caymus Conundrum, California, '22	11 <sup>5</sup>	16 <sup>5</sup>	30 <sup>5</sup>

# BLOODY MARYS *Try a flight*

**BOURBON BACON MARY** G&W Private Stock bourbon, house tomato blend, smoked salt rim, candied bacon 13<sup>5</sup>

**JALAPEÑO MARIA** House-infused jalapeño tequila, house tomato blend, Tajín rim, lime & candied jalapeño 13<sup>5</sup>

**FIELDING'S MARY** Reyka vodka, house tomato blend, olives and lime garnish 13<sup>5</sup>

**SRIRACHA MARY** Reyka, sriracha, house tomato blend, cucumber and dried pepper garnish 12<sup>5</sup>

## HOUSE SANGRIA

Red wine, Grand Marnier, lemon juice, orange juice, pineapple, seasonal mixed fruit, orange 14

*Limited availability*

# SHAKES & MORE *House-made gelato, handspun to order* For everyone Large 10<sup>5</sup> Small 6<sup>5</sup>

**CHOCOLATE MALT** Valrhona chocolate, cocoa nibs | **HORCHATA** Rice milk, cinnamon, honey, Mexican vanilla | **NUTELLA** Banana, peanut butter, peanuts

**OREO S'MORES** Toasted marshmallows, chocolate drizzle | **VANILLA** Madagascar vanilla bean | **OTTO'S ROOT BEER FLOAT** 7<sup>5</sup>

# ZERO PROOF

**FREESTYLE COKE MACHINE** 120 flavors 4 | **TOPO CHICO SPARKLING WATER** 5 | **FIJI WATER** 5 | **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

**FIELDING'S PRIVATE ROAST COFFEE** French Press 10 | Cappuccino 5 | Latte 5 | Espresso 4 | Americano 4 | Affogato espresso + gelato 8

**HOT TEA** Green Tea | Peppermint | Mountain Chai | Jasmine Petal | Earl Grey | Assam Breakfast | Alpine Berry | Chamomile 5