

STARTERS

THE BOARD Pork riblets, Thai bacon, chimichurri meatballs, pimento cheese, biscuits & crackers, pickles 33⁵

CAJUN BOUDIN BALLS Fig jam, pickles, Tabasco remoulade 16⁵

CRISPY CALAMARI Thai chili sauce, cilantro, pickled veggies, jalapeños, cashews 22⁵

GRILLED PORK BELLY Chimichurri 16⁵

DEVILED TEXAS EGGS 12⁵ GF

BAKED CHICKEN + SPINACH DIP Tortilla chips 17⁵

BURGERS & SANDWICHES

Swap gluten free bun \$3

WAGYU Heartbrand Akaushi Texas Wagyu patty, BBQ brisket, New England cheddar, pickled veggies, truffle mustard, onion rings, milk bun 26⁵

PHILLY CHEESEBURGER Old Bay seasoning, dashi peppers & onions, mushrooms, 3 cheese wiz, milk bun 18⁵

DOUBLE AMERICAN GRIDDLE Smashed Angus beef patties, double American cheese, lettuce, tomato, red onion, mayo, pickle spear, milk bun 18⁵

COWBOY Patty, pimento cheese, cheddar, lettuce, candied jalapeños, bacon, milk bun 20⁵

SMOKE Angus, bacon, fried farm egg, aged Italian provolone, oven roasted tomatoes, grilled onions, truffle bacon mustard, lettuce, milk bun 20⁵ | Slider 13⁵

TEXAS BLUES Angus, bacon, Point Reyes blue cheese, pickled red onions, fig jam, jalapeños, lettuce, wheat bun 20⁵ | Slider 13⁵

WOOD GRILL Angus, house mayo, lettuce, grilled onions, tomato, b+b pickles, milk bun 16⁵ | Slider 10⁵

BISCUIT AVOCADO CLUB Tennessee hot sauce, fried chicken breast, ivory BBQ sauce, bacon, arugula, avocado, fried egg 23⁵

AVOCADO BLT Tabasco remoulade, roasted plum tomatoes, lettuce, candied jalapeños, brioche 19⁵

Additions

- New England cheddar \$1.5
- Local goat cheese \$2
- Italian aged provolone \$2
- Point Reyes blue \$2
- Comté cheese \$2
- American cheese \$1

DIPS & SAUCES \$1

CHIPOTLE ADOBO HOT | **CIDER VINEGAR BBQ**

DASHI GLAZE | **FIRE-ROASTED SALSA** GF

HABANERO KETCHUP GF / HOT | **CHIPOTLE LIME CREMA** GF

TRUFFLE BACON MUSTARD GF | **CALABRESE CHIMICHURRI** GF

IVORY BBQ SAUCE | **GARLIC BUTTER** GF |

TABASCO REMOULADE

THE HEART

Texas pecan and oak fired grill & rotisserie

FILET MIGNON* Certified Angus Beef 6oz 48⁵

RIBEYE* Certified Angus Beef 12oz 56⁵

SIRLOIN STEAK* 44 Farms 10oz 33⁵

BABY BACK RIBS* Cider barbeque glazed 36⁵

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

GRILLED SHRIMP ALFREDO Fettuccine pasta, parsley & garlic bread 25⁵

TWIN CITRUS CHICKEN BREASTS* Boneless & skinless 25⁵

FIELDING'S SIGNATURE ROTISSERIE CHICKEN* All-natural, half bird 26⁵

CARIBBEAN JERK CHICKEN BOWL Quinoa, mango habanero salsa, black beans, plantains, yogurt, lime 24⁵

*Served with Wood Grill fries and choice of sauce

HOUSE SIDES

BAKED SWEET POTATO WEDGES Cayenne & blue cheese *Hot* 11⁵

CHAR GRILLED CAULIFLOWER Grana Padano, chimichurri 12⁵

BAKED MAC & CHEESE Bacon & garlic crumbs 12⁵

KUNG PAO BRUSSELS SPROUTS 15⁵ V / P

ORIENTAL SESAME GREEN BEANS 10⁵

WILTED BABY SPINACH 9⁵ GF / V | **SWEET POTATO FRIES** 9⁵ V

HOUSE-CURED GRILLED BACON 12⁵ GF | **WOOD GRILL FRIES** 9⁵ V

CORN FLAKE CRUSTED ONION RINGS 10⁵ V

TRUFFLE + PARMESAN FRIES 13⁵ V

BAKED + FRIED IDAHO POTATOES 8⁵ V

FIELDING'S WOOD GRILL

Fielding's is not a gluten-free establishment.

GF indicates that the item is either gluten free or can be modified to be gluten free;

V indicates vegetarian items. P indicates dish contains peanuts.

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

LITE FARE

GRILLED REDFISH Creole seasoning, rice pilaf & black beans, Pontchartrain velouté sauce 42⁵

CHICKEN WRAP Jerk chicken, dashi peppers & onions, avocado, cilantro, crema, salsa verde, spinach tortilla 17⁵

TEX MEX FISH TACOS Grilled mahi mahi, cabbage, chipotle lime crema, scallions, flour tortillas 19⁵

TUSCAN KALE SALAD Grilled chicken, apples, ceasar crumbs, grana padano, creamy cider dressing GF 18⁵

GRILLED SALMON BOWL Ancient grains, mushrooms, cauliflower, yams, grapefruit, kale, sprouts, dashi lime glaze & almond chutney GF 30⁵

THAI CHICKEN SALAD Pulled free range chicken, cabbage, jicama, carrots, romaine lettuce, bean sprouts, toasted sesame seeds, peanuts, chili peanut dressing P / GF 21⁵

ROTISSERIE COBB SALAD Pulled free range chicken, avocado, smoked house bacon, baby greens, Point Reyes blue cheese, boiled egg, tomatoes, balsamic vinaigrette GF 25⁵

SMALL CHOPPED ROMAINE Grana Padano cheese, house croutons, roasted garlic dressing 12⁵ V

Add protein: salmon 16⁵ shrimp 13⁵, chicken breast 11⁵, sirloin 16⁵

DESSERTS

AMARETTO TRES LECHES Caramel sea salt, almond crumble, Chantilly 12⁵
MUD PIE JAR Soft served iced cream, coffee custard, Oreo cookies, salted caramel, toffee bits, chocolate sauce & whipped cream 15⁵

WHITE CHOCOLATE BREAD PUDDING House-made gelato 12⁵

PECAN CHOCOLATE BROWNIE House-made gelato 12⁵

NY STYLE CHEESE CAKE Oreo crust 15⁵

YOUNG PEOPLE

For our guests under 12, choose one \$12

Cheese bun + fries

Chicken cheese bun + fries

Mini angus burger + fries

+ Add cheese \$1

Pasta pomodoro + meatballs

SHAKES & MORE

Large \$10⁵ Small \$6⁵

Housemade gelato & handspun to order

Make any shake boozy for an additional \$3

CHOCOLATE MALT Valrhona chocolate, cocoa nibs

HORCHATA Rice milk, cinnamon, honey, Mexican vanilla

NUTELLA Banana, peanut butter P

OREO S'MORES Toasted marshmallow, chocolate drizzle

VANILLA Madagascar vanilla bean

OTTO'S ROOT BEER FLOAT 7⁵

Boozy shakes \$15⁵

B 52 Cointreau, Irish cream, Kahlua, marshmallow

Bourbon Caramel Maker's Mark bourbon, toffee

BRUNCH Available Saturday & Sunday - 10am - 3pm *Lunch & Dinner starts at 11am*

STRAWBERRIES + CHANTILLY CREAM GF 11⁵

CINNAMON ROLL 10⁵

LEMON COFFEE CAKE Almond crumble, limoncello glaze 10⁵

JALAPEÑO CHEESE KOLACHE 44 Farms Beef 11⁵

BELGIUM WAFFLE New England Maple syrup & whipped cream 14⁵

BREAKFAST AREPA Scrambled eggs, cheddar cheese, sliced avocado, fire roasted salsa **GF V** 10⁵

FRENCH TOAST Crème brûlée dipped milk bread, maple whipped cream 10⁵ / 16⁵

AVOCADO TOAST Buttered brioche, grilled bacon, mango salsa, sesame seeds, radish sprouts, poached egg 16⁵

POWER BREAKFAST BOWL Apple chicken sausage, quinoa, almonds, eggs, kale, avocado, mushrooms **GF** 17⁵

MIGAS Corn crumble, scrambled eggs, roasted grape tomatoes, avocado, black beans, crema, cheddar, onion & cilantro **GF** 16⁵

EGG MELT Bacon, croissant, cheddar, breakfast potatoes 17⁵

CHILAQUILES VERDE Pulled rotisserie chicken, scrambled eggs, avocado, cilantro, pickled onions, crema & cotija cheese **GF** 23⁵

PARMESAN TRUFFLE SCRAMBLED Puff pastry, ham, scallions, crème fraiche 19⁵

ENGLISH BREAKFAST Two eggs your way, garlic sausage, bacon, baked black beans, breakfast potatoes, seared tomato, English muffin **GF** *20⁵

AMERICAN Two eggs your way, bacon, breakfast potatoes, choice of bread **GF***17⁵

FIELDING'S EGGS BENEDICT Poached eggs, smoked bacon, English muffin, hollandaise **GF***18^{5*}

CHICKEN & WAFFLE Two fried eggs, Alabama BBQ sauce 24⁵

CHIMICHURRI STEAK Two eggs your way, potato & cheese quesadilla, avocado 26⁵

TEXAS HASH Chipotle adobo brisket, Cotija cheese, charred jalapeños & onions, fried egg, cilantro, salsa verde **GF*** 21⁵

A LITTLE MORE BRUNCH

TWO EGGS 8⁵ | **BACON** 9⁵ | **GARLIC SAUSAGE** 6⁵

AREPA 5⁵ | **BREAKFAST POTATOES** GF 6

ENGLISH MUFFIN 5⁵ | **BUTTERMILK BISCUIT** 5⁵

BRIOCHE TOAST 5⁵ | **CROISSANT** 8

Order drinks to-go!

SIGNATURE COCKTAILS

SPARKLING PEACH BELLINI

Deep Eddy Peach vodka, peach nectar, Opera Prima sparkling wine 15

FIELDING'S TABLESIDE CRISTALINO MARTINI Fielding's Private French oak barrel-aged, charcoal-filtered Maestro Dobel Diamante tequila, Lillet Blanc, Dolin dry vermouth, organic agave, dehydrated lime 18⁵

YAMA STILL OLD FASHIONED Old Forester bourbon infused with Madagascar vanilla beans, dried cherries, shaved orange peel, Angostura + orange bitters 18⁵

FRENCH 75 Absolut vodka, Caravella Limoncello, PAMA Pomegranate liqueur, Jean-Louis Sparkling Rosé, lemonade 16⁵

APEROL SPRITZ Aperol, prosecco, soda water, orange slice 16⁵

AUSTIN TEA Deep Eddy Sweet Tea vodka, Mathilde pear liqueur, lemon juice, agave nectar, rosemary lemonade 12⁵

NAVAJA Espolon silver tequila, Presidente brandy, amaretto, agave nectar, pressed lime, brûléed orange slice 14⁵

LAVENDER THYME LEMON DROP Stoli vanilla vodka, triple sec, lemon juice, lavender-thyme syrup 16⁵

GREEN LOTUS Grey Goose Citron vodka, St. Germain elderflower liqueur, green tea syrup, lemon juice, mint, prosecco 17⁵

DELUXE TEXAS GRAPEFRUIT Deep Eddy Grapefruit vodka, Paula's Texas grapefruit liqueur, fresh grapefruit juice, organic agave, cane sugar rim 16⁵

ADULTING

FROZEN IRISH Slane Irish whiskey, Irish cream, Kahlua, gelato, whipped cream, fresh mint 15⁵

BOURBON & SEA SALT Maker's Mark bourbon, sea salt caramel, gelato, whipped cream 15⁵

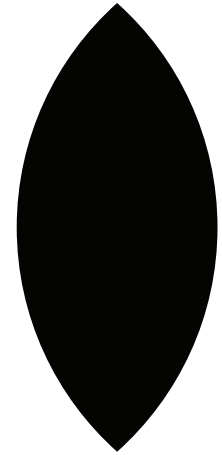
SUGARCANE FLOWER 7-yr. Flor de Caña dark rum, Frangelico, cocoa coulis, gelato, whipped cream 15⁵

MEXICAN SWEET CHILL El Tequilaño Blanco tequila, espresso, Mexican vanilla, gelato, whipped cream 15⁵

B-52 Cointreau, gelato, Irish cream, Kahlua, marshmallows 15⁵

WOODLANDS WARMER RumHaven coconut rum, Luxardo Amaretto Di Saschira, coffee, cocoa coulis, whipped cream 15⁵

Visit our website for more brunch & coffee cocktails!



FIELDING'S WOOD GRILL

To-go Menu

FieldingsWoodGrill.com
832-616-3275

1699 Research Forest Drive
Shenandoah (The Woodlands)
TX, 77380

Monday - Thursday 11am - 9pm

Friday 11am - 9:30pm

Saturday 10am - 9:30pm

Sunday 10am - 9pm