



Fielding's Wood Grill

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Brunch Plates	
ITEM	PRICE
Avocado Toast Vegetarian. Croissant, fried eggs, pickled veggies, radish sprouts.	\$10.50
Puff Skillet Pancake Vegetarian. Lemon whipped goat cheese, candied almond, blueberries, cane syrup.	\$10.00
Ribs and Grits Stone white grits, calabrese chimichurri, fried egg, blue cheese, and cream com.	\$14.00
Texas Hash Adobo bbq brisket, chorizo chili, fried egg, charred jalapeño, and onions, cilantro, cotija cheese.	\$14.50
Kitchen Sink Omelette Eight eggs. Ingredients subjects to change. Choose 2: English muffin, biscuit, or arepa.	\$18.50
French Toast Vegetarian. Crème brûlée dipped milk bread, maple whipped cream	\$10.00
Migas Vegetarian. Scrambled eggs, spinach, pickled jalapeños, tomatoes, avocado, cheddar cheese, cilantro, diced corn arepa.	\$7.50
Fielding's Eggs Benedict Poached local eggs, smoked bacon, English muffin, hollandaise.	\$10.50
English Breakfast Two eggs your way, garlic sausage, bacon, baked black beans, breakfast potatoes, seared tomato, English muffin.	\$12.50
Ham and Cheese Omelette Smoked bacon, cheddar, fire-roasted salsa, choice of bread.	\$11.50
Savory Oats Vegetarian. Spinach, mushrooms, avocado, cheddar, calabrese pepper chimichurri, mixed seeds.	\$8.50
44 Farms Sirloin and Eggs Two eggs your way, breakfast potatoes, choice of sauce, choice of bread.	\$16.50
Chicken and French Toast Ivory bbq sauce and toasted pecans.	\$13.50
American Two eggs your way, smoked bacon, breakfast potatoes, choice of bread.	\$9.50
Breakfast Arepa Vegetarian. Scrambled eggs, cheddar cheese, sliced avocado, fire roasted salsa.	\$5.50

Bakery	
ITEM	PRICE
Jalapeño Cheese Kolache 44 Farms beef.	\$5.50
Morning Bun Orange glaze	\$4.00
Chocolate Almond Croissant	\$3.50
Cream Cheese Cinnamon Roll	\$4.00

A Little More	
ITEM	PRICE

Strawberries and Chantilly Cream Vegetarian.	\$6.50
French Toast Side Vegetarian.	\$5.50
Single Egg Vegetarian.	\$2.00
Bacon	\$6.50
Garlic Sausage	\$3.50
Baked and Fried Idaho Potatoes Vegetarian.	\$5.50
Arepa Vegetarian.	\$2.00
Breakfast Potatoes Vegetarian.	\$2.50
English Muffin Vegetarian.	\$2.00
Buttermilk Biscuit Vegetarian.	\$2.00

Fries & Sides

ITEM	PRICE
Brussels Sprouts Vegetarian, gluten-free. Harissa tahini sauce, pickled red onions, pine nuts, and sesame seeds.	\$9.50
Corn Flake Crusted Onion Rings Vegetarian.	\$5.00
Brisket and Queso Loaded Fries	\$9.50
Baked and Fried Idaho Potatoes (Fries & Sides) Vegetarian.	\$5.50
Truffle and Parmesan Fries Vegetarian.	\$8.50
Wood Grill Fries Vegetarian.	\$4.00
Sweet Potato Fries Vegetarian.	\$5.50
Elote con Crema Creamed corn off the cob.	\$6.50
Oriental Sesame Green Beans	\$6.50
Wilted Baby Spinach Vegetarian, gluten-free.	\$5.50
House-Cured Grilled Bacon	\$6.50
3 Cheese Mac and Smoked Ham	\$7.50

Coffee & Espresso

ITEM	PRICE
French Press	\$9.00

ITEM	PRICE
Cappuccino	\$4.50
Latte	\$4.50
Espresso	\$3.50
Affogato	\$4.00
Espresso and gelato.	
Americano	\$3.00
Espresso and hot water.	
Hot Tea	\$3.00
Sandwiches	

ITEM	PRICE
Biscuit Avocado Club	\$14.50
Tennessee hot sauce, fried chicken breast, ivory bbq sauce, house bacon, arugula, avocado, fried pastured egg.	
The Impossible	\$12.50
Vegetarian, gluten-free. Hundred percent plant based patty, American cheese, dill pickles, honey dijon, lettuce, and tom...	
Peppered Salmon BLT	\$17.50
House-cured grilled bacon, oven roasted tomatoes, lettuce, bacon mayo, croissant.	
Shrimp Po Boy Roll	\$11.50
Cajun thousand island, lettuce, pickled veggies, pain au lait.	
Bun Mi	\$8.50
Pulled free range chicken, dashi lime glaze, pickled daikon radish, and carrots, cilantro, mint, cucumber, milk bun.	
BLT	\$8.50
House-cured grilled bacon, honey dijon, lettuce, tomatoes, milk bun.	

Grill & Rotisserie: Over Pecan & Wak Woods - Burgers	
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ITEM	PRICE
Wagyu Brisket	\$19.50
Gluten-free. Heartbrand Akaushi Texas Wagyu patty, bbq brisket, New England cheddar, pickled veggies, bacon mayo, onion...	
100% Grass Fed Beef	\$14.50
Charred serrano pimento cheese, soy maple onions, cucumbers, radish sprouts, wheat bun.	
Montecristo	\$14.50
Angus patty, black forest ham, alpine cheese, caramelized mushroom, dijon mustard, strawberry basil jam, red onions, Fre...	
Double American Griddle	\$10.00
Smashed beef patties, double American cheese, lettuce, tomato, red onion, mayo, pickle spear, milk bun.	
Cowboy	\$14.50
House bacon, cheddar, poblano inside an Angus patty, topped with bacon, New England cheddar, lettuce, tomato, jalapeños,...	
Smoke - Slider	\$8.50
Angus, grilled bacon, fried pastured egg, aged Italian provolone, oven-dried tomatoes, grilled onions, truffle bacon mus...	
Smoke - Burger	\$14.50
Angus, grilled bacon, fried pastured egg, aged Italian provolone, oven-dried tomatoes, grilled onions, truffle bacon mus...	
Texas Blues - Slider	\$7.50
Angus, grilled bacon, Point Reyes blue cheese, pickled red onions, fig jam, jalapeños, lettuce, wheat bun.	
Texas Blues - Burger	\$13.50
Angus, grilled bacon, Point Reyes blue cheese, pickled red onions, fig jam, jalapeños, lettuce, wheat bun.	

ITEM	PRICE
Wood Grill - Slider Angus, house mayo, lettuce, grilled onions, tomato, B&B pickles, milk bun.	\$5.50
Wood Grill - Burger Angus, house mayo, lettuce, grilled onions, tomato, B&B pickles, milk bun.	\$10.00
Starters	
Flash Fried Cauliflower Burrata, pine nuts, radish sprouts, balsamic glaze.	\$9.50
Cannellini Bean Hummus Spicy black beans, chimichurri, corn chips.	\$7.50
Chorizo Spiced 44 Farms Chili Fried egg, avocado, salsa verde, cotija cheese, cilantro.	\$9.50
Grilled Pork Belly Chimichurri.	\$10.50
Ham and Cheese Arepa	\$5.50
Baked Chicken and Spinach Dip Corn chips	\$8.50
Deviled Texas Eggs	\$8.50
Salad	
Burrata and Brussels Apples, arugula, candied almonds, dried cherries, balsamic reduction, and evoo.	\$15.50
Bib Wedge Maple-glazed thick bacon, roasted tomatoes, pickled red onions, blue cheese crumbles, blue cheese dressing.	\$10.50
Warm Beet Salad Arugula, orange, goat cheese, pine nuts, lemon juice, and evoo.	\$11.50
Thai Chicken Salad Pulled free-range chicken, cabbage, jicama, carrots, romaine lettuce, bean sprouts, toasted sesame seeds, and peanuts, c...	\$15.50
Rotisserie Cobb Pulled free-range chicken, avocado, smoked bacon, baby greens, Point Reyes blue cheese, boiled egg, tomatoes, balsamic v...	\$18.50
Small Chopped Romaine Grana Padano cheese, house croutons, roasted garlic dressing.	\$6.50
Grill & Rotisserie: Over Pecan & Wak Woods - Steak, Ribs, Chicken, Seafood	
Black Angus Filet Mignon (6 oz) Certified angus beef.	\$30.00
Grilled Shrimp Wood grill seasoning.	\$18.50
Butcher's Steak (10 oz) 44 farms chuck eye.	\$16.50
Sirloin Steak (10 oz) 44 farms.	\$21.00

ITEM	PRICE
Baby Back Ribs Cider barbeque glazed.	\$19.50
Citrus Chicken Breast Grilled, boneless, and skinless.	\$17.50
Fielding's Signature Rotisserie Chicken All-natural. Half bird.	\$18.50

Brunch Plates

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Avocado Toast Vegetarian. Croissant, fried eggs, pickled veggies, radish sprouts.	\$10.50
Puff Skillet Pancake Vegetarian. Lemon whipped goat cheese, candied almond, blueberries, cane syrup.	\$10.00
Ribs and Grits Stone white grits, calabrese chimichurri, fried egg, blue cheese, and cream com.	\$14.00
Texas Hash Adobo bbq brisket, chorizo chili, fried egg, charred jalapeño, and onions, cilantro, cotija cheese.	\$14.50
Kitchen Sink Omelette Eight eggs. Ingredients subjects to change. Choose 2: English muffin, biscuit, or arepa.	\$18.50
French Toast Vegetarian. Crème brûlée dipped milk bread, maple whipped cream	\$10.00
Migas Vegetarian. Scrambled eggs, spinach, pickled jalapeños, tomatoes, avocado, cheddar cheese, cilantro, diced corn arepa.	\$7.50
Fielding's Eggs Benedict Poached local eggs, smoked bacon, English muffin, hollandaise.	\$10.50
English Breakfast Two eggs your way, garlic sausage, bacon, baked black beans, breakfast potatoes, seared tomato, English muffin.	\$12.50
Ham and Cheese Omelette Smoked bacon, cheddar, fire-roasted salsa, choice of bread.	\$11.50
Savory Oats Vegetarian. Spinach, mushrooms, avocado, cheddar, calabrese pepper chimichurri, mixed seeds.	\$8.50
44 Farms Sirloin and Eggs Two eggs your way, breakfast potatoes, choice of sauce, choice of bread.	\$16.50
Chicken and French Toast Ivory bbq sauce and toasted pecans.	\$13.50
American Two eggs your way, smoked bacon, breakfast potatoes, choice of bread.	\$9.50
Breakfast Arepa Vegetarian. Scrambled eggs, cheddar cheese, sliced avocado, fire roasted salsa.	\$5.50

Bakery

ITEM	PRICE
Jalapeño Cheese Kolache 44 Farms beef.	\$5.50
Morning Bun Orange glaze	\$4.00

ITEM	PRICE
Chocolate Almond Croissant	\$3.50
Cream Cheese Cinnamon Roll	\$4.00
A Little More	
ITEM	PRICE
Strawberries and Chantilly Cream Vegetarian.	\$6.50
French Toast Side Vegetarian.	\$5.50
Single Egg Vegetarian.	\$2.00
Bacon	\$6.50
Garlic Sausage	\$3.50
Baked and Fried Idaho Potatoes Vegetarian.	\$5.50
Arepa Vegetarian.	\$2.00
Breakfast Potatoes Vegetarian.	\$2.50
English Muffin Vegetarian.	\$2.00
Buttermilk Biscuit Vegetarian.	\$2.00
Dips & Sauces	
ITEM	PRICE
Chipotle Adobo Hot.	\$0.75
Cider Vinegar BBQ Gluten-free.	\$0.75
Dashi Glaze	\$0.75
Dirty Serrano Hot.	\$0.75
Fire-Roasted Salsa	\$0.75
Habanero Blue Hot.	\$0.75
Salsa Verde	\$0.75
Habanero Ketchup Hot.	\$0.75
Honey Dijon	\$0.75
Truffle Bacon Mustard	\$0.75
Cajun 1000 Island	\$0.75

ITEM	PRICE
Calabrese Chimichurri	\$0.75
Bacon Mayo	\$0.75
Ivory BBQ Sauce	\$0.75
Young People	
ITEM	PRICE
Cheese Bun and Fries	\$6.50
Chicken Cheese Bun and Fries	\$6.50
Mini Angus Burger and Fries	\$6.50
Pasta Pomodoro and Meatballs	\$6.50
Fries & Sides	
ITEM	PRICE
Brussels Sprouts	\$9.50
Vegetarian, gluten-free. Harissa tahini sauce, pickled red onions, pine nuts, and sesame seeds.	
Corn Flake Crusted Onion Rings	\$5.00
Vegetarian.	
Brisket and Queso Loaded Fries	\$9.50
Baked and Fried Idaho Potatoes (Fries & Sides)	\$5.50
Vegetarian.	
Truffle and Parmesan Fries	\$8.50
Vegetarian.	
Wood Grill Fries	\$4.00
Vegetarian.	
Sweet Potato Fries	\$5.50
Vegetarian.	
Elote con Crema	\$6.50
Creamed corn off the cob.	
Oriental Sesame Green Beans	\$6.50
Wilted Baby Spinach	\$5.50
Vegetarian, gluten-free.	
House-Cured Grilled Bacon	\$6.50
3 Cheese Mac and Smoked Ham	\$7.50
Desserts	
ITEM	PRICE
NY Style Cheese Cake	\$9.50
Oreo crust.	
Irish Whiskey Cake	\$8.50
Whipped cream.	
Pecan Chocolate Brownie	\$8.50
House-made gelato.	

ITEM	PRICE
Bread Pudding Housemade gelato shot.	\$6.50
Root Beer Float With Otto’s root beer.	\$6.50
Shakes	

ITEM	PRICE
Caramel Roasted peanuts, grey sea salt caramel.	\$4.50
Chocolate Malt Valrhona chocolate, cocoa nibs.	\$4.50
Horchata Rice milk, cinnamon, honey, Mexican vanilla.	\$4.50
Nutella Banana, peanut butter. Contains peanuts.	\$4.50
Oreo S'mores Toasted marshmallow, chocolate drizzle.	\$4.50
Strawberry Basil Yogurt pretzel, house strawberry basil preserves.	\$4.50
Vanilla Madagascar vanilla bean.	\$4.50
Boozy Shakes - B 52 Cointreau, bailey’s, kahlua, marshmallow.	\$9.00
Boozy Shakes - Bourbon Caramel Redemption bourbon, toffee.	\$9.00

Coffee & Espresso	
ITEM	PRICE
French Press	\$9.00
Cappuccino	\$4.50
Latte	\$4.50
Espresso	\$3.50
Affogato Espresso and gelato.	\$4.00
Americano Espresso and hot water.	\$3.00
Hot Tea	\$3.00

Burger & Sandwiches	
ITEM	PRICE
Double American Griddle Smashed Angus beef patties, double American cheese, lettuce, tomato, red onion, mayo, pickle spear, milk bun	\$18.00
Wood Grill Angus, house mayo, lettuce, grilled onions, tomato, b+b pickles, milk bun	\$15.00

ITEM	PRICE
Biscuit Avocado Club Tennessee hot sauce, fried chicken breast, ivory BBQ sauce, house-cured grilled bacon, arugula, avocado, fried pastured...	\$23.00
Wagyu Heartbrand Akaushi Texas Wagyu patty, BBQ brisket, New England cheddar, pickled veggies, truffle mustard, onion rings, m...	\$27.00
Texas Blues Angus, house-cured grilled bacon, Point Reyes blue cheese, pickled red onions, fig jam, jalapeños, lettuce, wheat bun	\$21.00
Cowboy House bacon, cheddar, poblano inside an Angus patty, topped with cheddar, pimento cheese, lettuce, onions, candied jalap...	\$20.00
Smoke Angus, grilled bacon, fried farm egg, aged Italian provolone, oven-dried tomatoes, grilled onions, truffle bacon mustard...	\$21.00
Philly Cheeseburger Old bay seasoning, dashi peppers & onions, mushroom, 3 Cheese Whiz, milk bun.	\$19.00
Brioche Croque-Monsieur French ham, comté cheese, béchamel, Dijon mustard.	\$20.00
Chicken Masala Cucumber, mint, cashew chutney, yogurt ranch, wheat bun.	\$13.00

Starters

ITEM	PRICE
The Board Pork riblets, Thai bacon, chimichurri meatballs, pimento cheese, biscuits & crackers, pickles	\$34.00
Deviled Texas Eggs Gluten Free	\$12.50
Hot Crab Dip Cheddar, Old Bay seasoning, Ritz crackers	\$29.00
Crispy Calamari Thai chili sauce, cilantro, pickled veggies, jalapeños, cashews.	\$21.00
Baked Chicken + Spinach Dip Corn chips	\$18.00
Grilled Pork Belly Chimichurri	\$18.00

Delicious Duos

ITEM	PRICE
Sandwich and Salad	\$31.00

The Heart

ITEM	PRICE
*Fielding's Signature Rotisserie Chicken All-natural, half bird	\$27.00
*Twin Citrus Chicken Breasts Boneless & skinless	\$27.00
Caribbean Jerk Chicken Bowl Quinoa, mango habanero salsa, baked black beans, spicy fried plantains, yogurt sauce, lime	\$26.00

ITEM	PRICE
*Ribeye 12oz Certified Angus Beef	\$58.00
*Sirloin Steak 10oz 44 Farms	\$33.00
*Baby Back Ribs Smoked TX BBQ	\$38.00
Grilled Shrimp Alfredo Fettuccine pasta, parsley & garlic bread	\$26.00
*Filet Mignon 6oz Certified Angus Beef	\$50.00
*Filet Mignon 8oz Certified Angus Beef	\$66.00

Lite Fare

ITEM	PRICE
Rotisserie Cobb Pulled free range chicken, avocado, smoked house bacon, baby greens, Point Reyes blue cheese, boiled egg, tomatoes, bals...	\$27.00
Thai Chicken Pulled free range chicken, cabbage, jicama, carrots, romaine lettuce, bean sprouts, toasted sesame seeds, peanuts, chili...	\$22.00
Tex-Mex Fish Tacos Grilled mahi-mahi, cabbage, chipotle lime crema, scallions, flour tortillas.	\$21.00
Chicken Wrap Jerk chicken, spinach tortilla, dashi peppers and onions, avocado, cilantro & crema.	\$19.00
Grilled Salmon Bowl Ancient grains, mushrooms, cauliflower, yams, grapefruit, kale, sprouts, dashi lime glaze & almond chutney	\$33.00
Tuscan Kale Salad Grilled chicken, apples, ceasar crumbs, grana padano, creamy cider dressing	\$21.00
Small Chopped Romaine Grana padano cheese, house croutons, roasted garlic dressing	\$12.00
Vegan Meatballs Impossible meat, coconut masala chickpea, Calabria chilies, green onions, cashew chutney.	\$20.00

House Sides

ITEM	PRICE
Truffle + Parmesan Fries	\$13.00
Wood Grill Fries	\$7.00
Kung Pao Brussels Sprouts Peanuts, chili pepper, bean sprouts & cilantro. Spicy.	\$15.00
Oriental Sesame Green Beans	\$11.00
Baked Mac n Cheese Bacon & garlic crumbs.	\$13.00
Baked + Fried Idaho Potatoes	\$8.00
Corn Flake Crusted Onion Rings	\$10.00

ITEM	PRICE
Sweet Potato Fries Vegetarian.	\$10.00
Char Grilled Cauliflower Grana Padano, chimichurri	\$13.00
Baked Sweet Potato Wedges Cayenne & blue cheese.	\$12.00
Wilted Baby Spinach	\$10.00
House-Cured Grilled Bacon	\$12.00

Dips & Sauces

ITEM	PRICE
Truffle Bacon Mustard Gluten-free.	\$1.00
Ivory BBQ Sauce Gluten-free.	\$1.00
Chipotle Adobo Gluten-free.	\$1.00
Habanero Ketchup Gluten-free & spicy.	\$1.00
Garlic Butter	\$1.00
Calabrese Chimichurri Gluten-free.	\$1.00
Cider Vinegar BBQ	\$1.00
Dashi Glaze	\$1.00
F1 Steak Sauce	\$1.00
Fire-Roasted Salsa Spicy.	\$1.00

Desserts

ITEM	PRICE
White Chocolate Bread Pudding House-made gelato	\$13.00
Pecan Chocolate Brownie House-made gelato	\$12.00
Mud Pie Jar Soft served iced cream, coffee custard, Oreo cookies, salted caramel, toffee bits, chocolate sauce & whipped cream.	\$15.00
NY Style Cheese Cake Oreo crust	\$15.00

Kids

ITEM	PRICE
Mini Angus Cheeseburger	\$12.00
Pasta Pomodoro + Meatballs	\$12.00

ITEM	PRICE
Mini Angus Burger	\$12.00
Chicken Cheese Bun	\$12.00
Cheese Bun	\$12.00
Butter Pasta	\$12.00