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Fielding's Wood Grill

Menu Prices — October 23, 2026

Fielding's Wood Grill menu with prices in United States, updated October 2019: 231 items across 20 categories, prices from $0.75 to $66.00.

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Fielding's Wood Grill Menu with Prices (United States)

Fielding's Wood Grill menu with prices in United States, updated October 2019: 231 items across 20 categories, prices from $0.75 to $66.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/fieldings-wood-grill

Menu categories: Brunch Plates · Bakery · A Little More · Fries & Sides · Coffee & Espresso · Sandwiches · Grill & Rotisserie: Over Pecan & Wak Woods - Burgers · Starters · Salad · Grill & Rotisserie: Over Pecan & Wak Woods - Steak, Ribs, Chicken, Seafood · Dips & Sauces · Young People · Desserts · Shakes · Burger & Sandwiches · Delicious Duos · The Heart · Lite Fare · House Sides · Kids

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**

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**

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**

ITEM	PRICE
House-Cured Grilled Bacon	**$6.50**
3 Cheese Mac and Smoked Ham	**$7.50**

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**

Sandwiches

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

Grill & Rotisserie: Over Pecan & Wak Woods - Burgers

ITEM	PRICE
Wagyu Brisket Gluten-free. Heartbrand Akaushi Texas Wagyu patty, bbq brisket, New England cheddar, pickled veggies, bacon mayo, onion...	**$19.50**
100% Grass Fed Beef Charred serrano pimento cheese, soy maple onions, cucumbers, radish sprouts, wheat bun.	**$14.50**
Montecristo Angus patty, black forest ham, alpine cheese, caramelized mushroom, dijon mustard, strawberry basil jam, red onions, Fre...	**$14.50**
Double American Griddle Smashed beef patties, double American cheese, lettuce, tomato, red onion, mayo, pickle spear, milk bun.	**$10.00**
Cowboy House bacon, cheddar, poblano inside an Angus patty, topped with bacon, New England cheddar, lettuce, tomato, jalapeños,...	**$14.50**

ITEM	PRICE
Smoke - Slider Angus, grilled bacon, fried pastured egg, aged Italian provolone, oven-dried tomatoes, grilled onions, truffle bacon mus...	**$8.50**
Smoke - Burger Angus, grilled bacon, fried pastured egg, aged Italian provolone, oven-dried tomatoes, grilled onions, truffle bacon mus...	**$14.50**
Texas Blues - Slider Angus, grilled bacon, Point Reyes blue cheese, pickled red onions, fig jam, jalapeños, lettuce, wheat bun.	**$7.50**
Texas Blues - Burger Angus, grilled bacon, Point Reyes blue cheese, pickled red onions, fig jam, jalapeños, lettuce, wheat bun.	**$13.50**
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

ITEM	PRICE
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

ITEM	PRICE
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

ITEM	PRICE

Black Angus Filet Mignon (6 oz) — **$30.00**
Certified angus beef.

Grilled Shrimp — **$18.50**
Wood grill seasoning.

Butcher's Steak (10 oz) — **$16.50**
44 farms chuck eye.

Sirloin Steak (10 oz) — **$21.00**
44 farms.

Baby Back Ribs — **$19.50**
Cider barbeque glazed.

Citrus Chicken Breast — **$17.50**
Grilled, boneless, and skinless.

Fielding's Signature Rotisserie Chicken — **$18.50**
All-natural. Half bird.

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**

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**

ITEM	PRICE
Habanero Ketchup Hot.	**$0.75**
Honey Dijon	**$0.75**
Truffle Bacon Mustard	**$0.75**
Cajun 1000 Island	**$0.75**
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 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**

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.

Bread Pudding — $6.50
Housemade gelato shot.

Root Beer Float — $6.50
With Otto’s root beer.

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**
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** — **$27.00**
All-natural, half bird

***Twin Citrus Chicken Breasts** — **$27.00**
Boneless & skinless

Caribbean Jerk Chicken Bowl — **$26.00**
Quinoa, mango habanero salsa, baked black beans, spicy fried plantains, yogurt sauce, lime

***Ribeye 12oz** — **$58.00**
Certified Angus Beef

***Sirloin Steak 10oz** — **$33.00**
44 Farms

***Baby Back Ribs** — **$38.00**
Smoked TX BBQ

Grilled Shrimp Alfredo — **$26.00**
Fettuccine pasta, parsley & garlic bread

***Filet Mignon 6oz** — **$50.00**
Certified Angus Beef

***Filet Mignon 8oz** — **$66.00**
Certified Angus Beef

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**

ITEM	PRICE
Baked Mac n Cheese Bacon & garlic crumbs.	**$13.00**
Baked + Fried Idaho Potatoes	**$8.00**
Corn Flake Crusted Onion Rings	**$10.00**
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**
Mini Angus Burger	**$12.00**
Chicken Cheese Bun	**$12.00**
Cheese Bun	**$12.00**
Butter Pasta	**$12.00**