

# BEGINNINGS

## BREAD SERVICE

baked fresh daily, ask your server for details 5

## RANCHO GORDO BEAN DIP

mexican heirloom beans, dueling salsas,  
tortilla chips 8

## WOOD FIRED WINGS

chili-garlic rub, mojo sauce 10

## SPICY TOSTADA

black beans, molcajete chicken, cotija, avocado,  
cilantro, radish 9

## CUBAN CROQUETTES

pork, ham, gruyere, pickle, panko, mustard  
two ways 10

## MUSSELS

merguez, mezcal, cambray onion, poblano,  
grilled bread 10

## HEIRLOOM TOMATO & WATERMELON

feta cheese, la quercia prosciutto, olive oil,  
pea tendrils, tomato vinaigrette, cracked pepper 11

## POUTINE

merguez, cheese curds, fried shallots,  
gravy, chives 12

## CHARCUTERIE

cured meats & cheeses, olive salad, pickled things,  
accoutrements 18

# CUPS & BOWLS

## GREEN CHILI POZOLE

roasted pork, hominy, tomatillo, poblano,  
green cabbage, pickled red onion, lime 7

## POTATO SOUP

yukon potato, bacon, cheddar, chives 6

## HOUSE SALAD

mixed greens, carrot, radish, cucumbers,  
cotija, cider-gorgonzola dressing 6

## CAESAR SALAD

romaine, grana padano, brioche croutons,  
house-made dressing 7

## ESKIE SALAD

rotisserie chicken, mixed greens, herbed goat cheese,  
heirloom tomatoes, sunflower seeds, ciabatta croutons,  
bacon vinaigrette 15

## SALMON SALAD

house cured salmon, peppered greens & field greens,  
cherry tomatoes, crispy shallot, "everything" crostini,  
cream cheese, caper vinaigrette 16

# ignite

wood fire grill

EXECUTIVE CHEF  
Bradley Gilmore  
GENERAL MANAGER  
Stephen Milton  
CHEF DE CUISINE  
Brendan Talbert

*slow roasted*  
**ROTISSERIE**  
choice of two sides

CHICKEN *chicken jus* half 19 | whole 28  
RIBEYE *bacon onion jam* 12oz 34  
BONE-IN PORK *adobo butter* single bone 24 | double bone 32

*oak, pecan & cherry*  
**WOOD FIRED**  
choice of two sides

BEEF TENDERLOIN *veal demi-glace* 8oz 39  
KC STRIP *ignite steak sauce* 12oz 39  
PORK TENDERLOIN *bacon wrapped, adobo butter* 8oz 22  
SCALLOPS & SHRIMP *mojo sauce* 31  
SCOTTISH SALMON *fennel cream* 8oz 29  
CATCH OF THE DAY 27

*Sides*

Wood Fired Asparagus | Brussels & Mustards | Cheesy Grits  
Mexican Street Corn | Heirloom Carrots & Cambray Onions  
Red Beans & Rice | Coal Roasted Sweet Potatoes | Mac & Cheese  
Loaded Mashed Potatoes | Mashed Yukon Potatoes | Side Salad  
à la carte 6

# PORTERHOUSE

32oz bone-in tenderloin & strip, choice of three sides,  
*veal demi-glace, ignite steak sauce, creamy horseradish* 79  
chef prepares this medium rare & served sliced

BEST FOR SHARING

# DINNER MENU

## SPECIALTIES

### SHRIMP & GRITS

wood fired jumbo shrimp, lamb merguez sausage,  
heirloom grits, chicken jus, tomato molasses,  
hot sauce glaze 28

### ENCHILADA

rotisserie chicken, white corn tortillas, adobo sauce,  
jalapeno avocado crema, cilantro,  
red beans & rice 19

### MAC & CHEESE

crispy chicken, cavatelli, cheddar, queso fresco,  
green chili, panko 19

### PORK SHANK

braised pork, red beans & rice, sofrito, pickled onion,  
cilantro, white corn tortillas 22

## HANDHELDS *Served with Dressed Salad Greens & House Fries*

### HATFIELD BURGER

tillamook cheddar, heirloom tomatoes, garlic aioli,  
demi-glace, salt & pepper bun 14

### CUBAN

roasted pork, smoked ham, gruyere, mustard, pickle,  
pressed roll 13

### FRIED CHICKEN

chipotle honey butter, bacon aioli, lettuce, tomatoes,  
pickle, salt & pepper bun 13

### GRILLED CHEESE

tillamook cheddar, fontina, grana padano, apricot  
preserves, tomato, sourdough 10

### TURKEY PASTRAMI

shaved turkey, gruyere, whole grain mustanise,  
heirloom tomatoes, arugula, crusty roll 12

ASK YOUR SERVER  
ABOUT OUR DESSERTS

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. ING 72417