

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 81717