

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, jalapeno-avocado crema, radish 9

CUBAN CROQUETTES

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

MUSSELS*

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

SALMON CAKES*

scottish salmon, tarragon, poblano pepper, onion, celery, panko, arugula, tonnato sauce 14

ROASTED BEETS

golden & red beets, herbed goat cheese, citrus vinaigrette, sunflower seeds, micro greens 10

CHARCUTERIE

cured meats & cheeses, olive salad, pickled things, accoutrements 19

CUPS & BOWLS

CLAM CHOWDER*

steamed clams, yukon potatoes, onion, bacon, chive, brioche croutons 7

POTATO SOUP

yukon potato, bacon, cheddar, chives 6

HOUSE SALAD

mixed greens, carrot, radish, cucumbers, cotija, red wine vinaigrette 6

CAESAR SALAD*

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

ESKIE SALAD

rotisserie chicken, mixed greens, herbed goat cheese, shaved fennel, sunflower seeds, ciabatta croutons, cider-gorgonzola dressing 15

STEAK SALAD*

wood fired hatfield beef, peppery field greens, gorgonzola, hot cherry peppers, poblano ranch, crispy shallot 16

ignite

wood fire grill

EXECUTIVE CHEF
Bradley Gilmore
GENERAL MANAGER
Kristi Burns
CHEF DE CUISINE
Brendan Talbert

oak, pecan & cherry

WOOD FIRED

choice of two sides

ROTISSERIE CHICKEN *chicken jus* half 19 | whole 28

BEEF TENDERLOIN* *veal demi-glace* 8oz 41

KC STRIP* *ignite steak sauce* 14oz 41

BONE-IN RIBEYE* *horseradish cream* 20oz 41

PORK TENDERLOIN* *bacon wrapped, adobo butter* 8oz 24

BONE-IN PORK* *miso butterscotch* single 24 | double 32

SCALLOPS & SHRIMP* *mojo sauce* 31

SCOTTISH SALMON* *dill mustard cream* 8oz 29

CATCH OF THE DAY* *chef creation* 28

Sides

Sweet Chili Glazed Broccolini | Red Beans & Rice | Butternut Squash
Mexican Street Corn | Creamed Spinach & Fennel | Mac & Cheese
Sweet Potato Mash & Pecans | Brussels & Mustards
Loaded Mashed Potatoes | Mashed Yukon Potatoes | Side Salad
all sides 6

ADDITIONS

Blue Cheese Crumbles 3 | Sauce Flight 3 | Sautéed Mushrooms 4
Shiitake Crusted 3 | Creole Rubbed 2 | Bacon Jam 3

PORTERHOUSE*

32oz bone-in tenderloin & strip, choice of three sides, *veal demi-glace, ignite steak sauce, creamy horseradish* 69
chef prepares this medium rare & served sliced

BEST FOR SHARING

DINNER MENU

SPECIALTIES

CHICKEN & DUMPLINGS

rotisserie chicken, mushrooms, baby carrots, chive-buttermilk drop dumplings, parsley, chicken broth 22

ENCHILADA

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

CAVATELLI PASTA

italian sausage, kale, shallot, chicken jus, chili pepper, goat cheese 18

PORK SHANK

braised, mashed potatoes, carrots, cipollini onions, natural jus 22

HANDHELDS *Served with Dressed Salad Greens & House Fries*

 bun available upon request

HATFIELD BURGER*

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

BEEF TENDERLOIN*

high summit ranch beef, sauteed mushrooms, caramelized onions, horseradish sauce, veal demi, toasted baguette 15

FRIED CHICKEN

chipotle honey butter, bacon aioli, arugula, smoked gouda, pickle, salt & pepper bun 13

GRILLED CHEESE

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

TURKEY REUBEN

shaved roast turkey, sauerkraut, gruyere, russian dressing, marble rye bread 12



All of our items are made from scratch. Most of our items are Gluten Free. If you have any questions please ask your server.

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. ING 103117