

SUNDAY 10:30AM-3PM

# BRUNCH

\$18 INCLUDES  
APP. BUFFET & ENTREE

## PLATES

### BASIC\*

2 eggs, bacon, dressed greens, grilled bread

### STEAK & EGGS\*

2 eggs, center cut sirloin, dressed greens, veal demi-glace, grilled bread

### BISCUITS & CHORIZO GRAVY

butter milk biscuits, scimeca's chorizo

### BREAKFAST ENCHILADAS\*

2 eggs, chicken, white corn tortillas, adobo sauce, salsa verde, jalapeno avocado crema

### HUEVOS RANCHEROS

2 eggs, ranchero sauce, black beans, cheddar jack blend, quesadilla

### BREAKFAST BURRITO

sofrito, scrambled eggs, fried potato, poblano, cheddar jack blend, ranchero sauce

### SALMON CAKE EGG BENNY

scottish salmon, tarragon, poblano, onion, celery, panko, poached egg, hollandaise

### CHICKEN & WAFFLES

fried chicken, maple hot sauce, whipped butter

### STRAWBERRY WAFFLE

white chocolate mousse, strawberry sauce, strawberry butter

### BREAKFAST SANDWICH

sourdough, tillamook cheddar, pit-ham, scrambled egg, garlic aioli

### HATFIELD BURGER\*

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

### GRILLED CHEESE

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

### TURKEY REUBEN

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

### FRIED CHICKEN SANDWICH

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

### SHRIMP & GRITS

grilled, heirloom cheddar grits, creole cream sauce sauce

### MAC & CHEESE

cavatelli pasta, cheddar, gorgonzola, fontina, gruyere

### PORK TENDERLOIN

bacon wrapped, mashed potatoes, adobo butter

## OPEN-FACED OMELET

choice of

ham | sausage | bacon | turkey

choose your toppings

spinach | arugula | onion | mushroom | poblano peppers | tomato  
jalapeno | tillamook cheddar | gorgonzola

## EXTRAS

Heirloom Cheddar Grits 5

Thick Cut Bacon 5

Add An Egg 1

Grilled Ciabatta Bread 3

Mac & Cheese 5

Brussels & Mustard Greens 5

House Fries 5

Mash Potatoes 6

Red Beans & Rice 6

## LIBATIONS

BLOODY MARY BAR 8

MIMOSA 8

BELLINI 8

\$1  
REFILLS

BUCKET OF BUBBLY 24

4 mini bottles of prosecco, carafes of O.J., grapefruit, cranberry-pomegranate



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 12618

**ignite**  
wood fire grill

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