

ignite

wood fire grill

3-COURSE \$33

*proudly pairing Franciscan & Estancia Wines
ask your server for details*

FIRST

served with fresh baked focaccia

CLAM CHOWDER

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

POTATO SOUP

yukon potato, bacon, cheddar, chives

HOUSE SALAD

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

CAESAR SALAD*

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

THIRD

DAILY COBBLER

a la mode



Kansas City Restaurant Week partners with local charities to raise funds for causes that help build and strengthen the community.

Portion of proceeds go to local charities.



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

SECOND

Specialties

ENCHILADAS

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

CAVATELLI PASTA

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

WOOD FIRED

choice of one side

HALF ROTISSERIE CHICKEN

chicken jus

PORK TENDERLOIN*

bacon wrapped, adobo butter

SCOTTISH SALMON*

dill mustard cream

KC STRIP*

ignite steak sauce 10oz

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