

# 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

### CUBAN CROQUETTES

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

### SPICY TOSTADA

black beans, molcajete chicken, cotija, jalapeno-avocado crema, radish 9

### MUSSELS\*

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

### ROASTED BEETS

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

## HANDHELDS bun available upon request

*Served with Dressed Salad Greens & House Fries  
Sub Soup for 2*

### 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

### BBBLT\*

burgers' slab bacon, bacon jam, bacon aioli, arugula, tomatoes, sourdough 12

### TURKEY REUBEN

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

## SPECIALTIES

### ENCHILADA\*

rotisserie chicken, white corn tortillas, adobo sauce, jalapeno avocado crema, cilantro, red beans & rice 16

### STEAK FRITES\*

center cut sirloin, dressed greens, house fries, veal demi-glace 15

### CAVATELLI PASTA

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

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



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

  
ignite  
wood fire grill

## LUNCH MENU

## 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

## WOOD FIRED

*plates*

choice of side

### ROTISSERIE HALF CHICKEN\*

chicken jus 14

### CENTER CUT SIRLOIN\*

veal demi-glace 15

### PORK TENDERLOIN\*

bacon wrapped, adobo butter 8oz 16

### SCALLOPS & SHRIMP\*

mojo sauce 28

### SCOTTISH SALMON\*

dill mustard cream 6oz 19

### CATCH OF THE DAY\*

chefs creation 23

## Sides

Sweet Chili Glazed Broccolini

Brussels & Mustards

Mexican Street Corn

Creamed Spinach & Fennel

Red Beans & Rice With Sofrito

Sweet Potato Mash & Pecans

Loaded Mashed Potatoes

Mashed Yukon Potatoes

Mac & Cheese

Side Salad

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. ING 12618