

ignite

wood fire grill

LUNCH 2-COURSE \$15

FIRST

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

SECOND

ESKIE SALAD

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

CAVATELLI PASTA

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

ENCHILADAS

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

TURKEY REUBEN

roast turkey, sauerkraut, gruyere, russian dressing,
marble rye bread, dressed greens, french fries

HATFIELD BURGER*

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

//////////////////// WOOD FIRED //////////////////////

ROTISSERIE HALF CHICKEN

chicken jus, *choice of side*

PORK TENDERLOIN*

bacon wrapped, adobo butter, *choice of side*

Sides

Sweet Chili Glazed Broccolini
Brussels & Mustards
Sweet Potato Mash & Pecans
Mashed Yukon Potatoes



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.