

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

spicy chicken, 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, garlic aioli, demi-glace, crispy shallots, pickle, salt & pepper bun
FRENCH ONION GRILLED CHEESE
gruyere cheese, brandied onions, sourdough, onion jus

TURKEY REUBEN

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

FRIED CHICKEN SANDWICH

maple hot sauce, bacon aioli, arugula, pickle, salt & pepper bun 13

SHRIMP & GRITS

grilled, heirloom cheddar grits, creole cream 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

Mac & Cheese 5

House Fries 5

Mashed Potatoes 6

Jalapeno Cornbread 5

Herb Focaccia 5

LIBATIONS

BLOODY MARY BAR 8

MIMOSA 8

BELLINI 8

BUCKET OF BUBBLY 24

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

\$1
REFILLS



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

