

BEGINNINGS

BREAD SERVICE

baked fresh daily, ask your server for details 5

RANCHO GORDO BEAN DIP

mexican heirloom beans, dueling salsas,
tortilla chips 8

ROASTED BEETS

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

AHI TUNA

sesame crusted, citrus watercress salad, blood
orange gastrique 16

MUSSELS*

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

CRAB CAKES*

lump crab meat, lemon-scallion aioli, panko, arugula,
avocado mustard sauce 17

CHARCUTERIE

house ricotta, honeycomb, olive oil, cracked pepper,
hard salami, cornichons, mustard, grilled bread 16

SPICY TOSTADA

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

CUBAN CROQUETTES

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

HANDHELDS

 bun available upon request

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

BBBLT*

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

HATFIELD BURGER*

tillamook cheddar, garlic aioli, demi-glace,
crispy shallots, pickle, salt & pepper bun 14

STEAK SANDWICH*

beef tenderloin, sauteed mushrooms, cara-
melized onions, horseradish sauce, veal demi,
toasted baguette 16

FRIED CHICKEN

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

FRENCH ONION GRILLED CHEESE

gruyere cheese, brandied onions, sourdough,
onion jus 10

TURKEY REUBEN

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

SPECIALTIES

BRAISED SHORT RIB

root vegetable puree, braised cabbage,
braising jus 22

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

LUNCH MENU

CUPS & BOWLS

CLAM CHOWDER*

steamed clams, yukon potatoes, onion, bacon,
chive, brioche croutons 7

ROTISSERIE CHICKEN SOUP

hominy, braised greens, wood-fired vegetables,
chicken broth, fresh herbs 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, avocado,
sweet corn, carrots, cotija cheese, brioche
crouton, poblano ranch 15

STEAK SALAD*

grilled steak, iceberg wedge, chunky bleu
cheese dressing, cherry tomatoes, bacon,
chives 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

MAHI MAHI

salsa verde 19

Sides

Wood-Fired Asparagus

Sweet Chili Glazed Broccolini

Butternut & Brussels

Mexican Street Corn

Creamed Spinach & Fennel

Braised Red Cabbage

Red Beans & Rice

Sweet Potato Mash & Pecans

Loaded Mashed Potatoes

Mashed Yukon Potatoes

Mac & Cheese


ignite
wood fire grill

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. ING 21518



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

