

## BEGINNINGS

### RICOTTA & HONEYCOMB

house-made ricotta cheese, spanish chorizo, honeycomb, olive oil, cornichons, olives, grilled bread 12

### MARINATED MOZZARELLA

kurlbaum heirloom tomatoes, fresh mozzarella, castelvetrano olives, basil, olive oil, grilled bread 11

### HOUSE DIP & CHIPS

rotisserie chicken, creamy smoked gouda, roasted vegetable puree, tortilla chips 9

### CUBAN CROQUETTES

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

### LOADED TOTS

house-made bacon, chive and potato tots, whipped sour cream 10

### APPLE AND BLEU FLATBREAD

bleu cheese, apple, proscuitto, kansas honey 12

### TENDERLOIN FLATBREAD

wood-fired beef tenderloin, goat cheese, caramelized onions, arugula, chili aioli 13

### MUSSELS\*

tomatoes, caramelized onions, roasted garlic, white wine, chili flakes, grilled bread 10

### CRAB CAKES

jumbo lump crab, lemon, scallion, panko, avocado mustard, microgreens 16

### GRILLED & CHILLED SHRIMP

wood-fired jumbo shrimp, old bay remoulade, cocktail sauce 14

### TOMATO & WATERMELON

heirloom tomato, watermelon, feta cheese, proscuitto, citrus vinaigrette, basil, pepper, sea salt 12

## BIG SALADS

add chicken \$3, hanger steak\* \$6, salmon\* \$6

### ESKIE SALAD

mixed greens, sweet corn, avocado, carrots, cojita, tortilla strips, poblano ranch 9

### APPLE SALAD

granny smith, romaine, frisee, goat cheese, marcona almonds, dried cherries, apple vinaigrette 10

### MANDARIN SALAD

romaine, mandarin orange, feta cheese, almonds, fennel, creamy dijon dressing 10

# ignite

wood fire grill

EXECUTIVE CHEF

Bradley Gilmore

CHEF DE CUISINE

Brendan Talbert

## SIDES

House or Caesar Salad

Chicken Soup

Seasonal Soup

Wood-Fired Asparagus

Broccoli, Fennel, Romesco

Braised Greens

Green Beans and Almonds

Mac & Cheese

Heirloom Cheddar Grits

Loaded Mashed Potatoes

Red Beans & Rice

a la carte 6

## ADD ON

Lobster Tail 15

(3) Wood-fired Shrimp 9

Sauteed Mushrooms 4

Blue Cheese Crumbles 3

## WOOD-FIRED STEAKS

Hatfield Signature Beef + Ignite's House Rub

### CHOOSE A CUT

8oz HANGER STEAK\* 28

8 oz BEEF TENDERLOIN\* 39

14 oz KC STRIP\* 42

20 oz BONE-IN RIBEYE\* 40

### ADD A SAUCE

veal demi-glace

ignite steak sauce

horseradish cream

### AND PICK TWO SIDES

our signature

## ROTISSERIE CHICKEN

Our organic, grass fed chickens are sourced from just outside Chef Bradley's hometown in North Carolina. They are brined for 12 hours with citrus, herbs and aromatics then slowly rotated until golden brown on the outside yet tender and juicy on the inside.

Rotisserie Chicken options highlighted in red

## PORTERHOUSE

### 32OZ BONE-IN STRIP AND BEEF TENDERLOIN\*

veal demi-glace, Ignite steak sauce, roasted garlic butter, choice of three sides 79



All of our items are made from scratch and most are Gluten-Free. If you have any questions, ask your server.

## SPECIALTIES

### CAVATELLI PASTA

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

### RIGATONI PASTA

broccolini, heirloom tomato, roasted garlic, butter, grana padano 16 add chicken \$3

### PORK SHANK

braised, mashed potatoes, carrots, cipollini onions, natural jus 22

### THE WHOLE BIRD

slow roasted and served with two sides 21/ half 16

### MOJO SHRIMP

wood fired, fresh corn, baby potatoes, fresno pepper, harissa butter, grilled bread 23

### PORK TENDERLOIN\*

bacon wrapped, northern bean cassoulet, braised greens, apple pork demi-glace 24

### MAHI MAHI\*

wood fired, broccolini, shaved fennel, romesco sauce, pea tendrils 26

### SCALLOPS\*

wood-fired, corn puree, crimini mushroom, crispy chicken skin, chicken demi-glace 28

### SCOTTISH SALMON\*

wood fired, asparagus, tomato and roasted garlic confit 29

### CIOPPINO

stewed fish, mussels, shrimp, scallops, white wine tomato, garlic, grilled bread 27

### ENCHILADA

rotisserie chicken, white corn tortilla, adobo sauce, jalapeno avocado crema, red beans & rice 19

### LAMB CHOPS

crispy potato, green beans and almonds, chimichurri 29

### HATFIELD BURGER\*

tillamook cheddar, garlic aioli, demi-glace, pickle, salt & pepper bun, house fries 14

### FRIED CHICKEN SANDWICH

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

bun available upon request

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. ING042218