

# 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

# 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, pickle, salt & pepper bun 14

## STEAK SANDWICH\*

beef tenderloin, sauteed mushrooms, caramelized 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

# LUNCH MENU

## 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

## 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*

### MOJO SHRIMP

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

### THE HALF BIRD

slow roasted, chicken jus and choice of side 16

### HANGER STEAK\*

8 oz steak with chimichurri, choice of side 19

### PORK TENDERLOIN\*

bacon wrapped, northern bean cassoulet, braised greens, apple pork demi-glace 18

### MAHI MAHI\*

wood fired, broccolini, shaved fennel, romesco sauce, pea tendrils 21

### SCOTTISH SALMON\*

wood fired, asparagus, tomato and roasted garlic confit 21

### CIOPPINO

stewed fish, mussels, shrimp, scallops, white wine, tomato, garlic, grilled bread 22

### ENCHILADA

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

## SIDES

House or Caesar Salad

*Chicken Soup*

Seasonal Soup

Wood-Fired Asparagus

Broccolini, Fennel, Romesco

Braised Greens

Green Beans and Almonds

Mac & Cheese

Heirloom Cheddar Grits

Loaded Mashed Potatoes

Red Beans & Rice

a la carte 6

*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*

  
ignite  
wood fire grill

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



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

