

## BEGINNINGS

### RICOTTA & HONEYCOMB

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

### MARINATED MOZZARELLA

kuribaum 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, prosciutto, 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, old bay remoulade, microgreens 16

### GRILLED & CHILLED SHRIMP

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

### TOMATO & WATERMELON

heirloom tomato, watermelon, feta cheese, prosciutto, 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, cotija, tortilla strips, ranch 9

### APPLE SALAD

mixed greens, granny smith apples, frisee, herbed goat cheese, marcona almonds, dried cherries, apple vinaigrette 10

### MANDARIN SALAD

mixed greens, mandarin orange, feta cheese, almonds, fennel, creamy dijon dressing 10

# ignite

wood fire grill

EXECUTIVE CHEF

Bradley Gilmore

CHEF DE CUISINE

Tim McGregor

## WOOD-FIRED STEAKS

Hatfield Signature Beef + Ignite's House Rub

### CHOOSE A CUT

8oz HANGER STEAK\* 28  
8 oz BEEF TENDERLOIN\* 39  
16 oz BONE-IN KC STRIP\* 45  
20 oz BONE-IN RIBEYE\* 40

### ADD A SAUCE

chimichurri  
veal demi-glace  
ignite steak sauce  
horseradish cream

### AND PICK TWO SIDES

### SIDES

House or Caesar Salad  
Chicken Vegetable Soup  
Seasonal Soup  
Wood-Fired Asparagus  
Broccolini, Fennel, Romesco  
Brussel Sprouts + Butternut Squash  
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  
Sautéed Mushrooms 4  
Blue Cheese Crumbles 3

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, charred tomato cream sauce, 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 23/ half 16

### MOJO SHRIMP

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

### PORK TENDERLOIN\*

bacon wrapped, brussel sprouts, butternut squash, cranberries, apple 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\*

swiss, wood-fired bacon, pickles, garlic aioli, caramelized onions, 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