

BRUNCH MENU

SUNDAY 10:30AM-3PM

\$15 APP. BUFFET

\$18 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

buttermilk 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

carnitas, red beans, hashbrowns, scrambled eggs, cheddar-jack blend, rancho sauce, pico de gallo, cotija

CRAB CAKE EGG BENNY

jumbo lump crab, 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*

swiss, wood-fired bacon, pickles, garlic aioli, caramelized onions, salt & pepper bun

FRENCH ONION GRILLED CHEESE

gruyere, brandied onions, sourdough, onion jus

TURKEY REUBEN

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

FRIED CHICKEN SANDWICH

chipotle honey butter, bacon aioli, arugula, smoked gouda, pickle, salt & pepper bun

SHRIMP & GRITS

grilled, heirloom cheddar grits, hot pepper butter sauce

MAC & CHEESE

cavatelli pasta, cheddar, gorgonzola, fontina, gruyere

PORK TENDERLOIN

bacon wrapped, brussel sprouts, butternut squash, cranberries, apple demi glace

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 4

Thick Cut Bacon 4

Add An Egg 1

Grilled Ciabatta Bread 3

Mac & Cheese 4

House Fries 4

Mashed Potatoes 4

Red Beans & Rice 4

Brussels and Butternut Squash 4

LIBATIONS

BLOODY MARY BAR 8

MIMOSA 8

BELLINI 8

\$1

REFILLS

BUCKET OF BUBBLY 24

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



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. ING042618

ignite
wood fire grill

EXECUTIVE CHEF
Bradley Gilmore

CHEF DE CUISINE
Tim McGregor