

BEGINNINGS

ROASTED BONE MARROW

oxtail pastrami ragout, red wine braised cippolini onions 16

HUMMUS

roasted poblano, garbonzo bean, tahini, pickled peppers, sriracha, flatbread 9

HOUSE DIP & CHIPS

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

CUBAN CROQUETTES

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

STEAK TARTARE

hatfield signature beef tenderloin, mushroom duxelle, maldon sea salt, crustini, micro greens 13

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

WOOD-FIRED SHRIMP

spicy garlic harissa butter, fresno chile, charred lemon, anson mills polenta 14

MUSSELS*

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

CRAB CAKES

jumbo lump crab, lemon, scallion, panko, old bay remoulade, microgreens 16

WOOD-FIRED PORK RIBS

chile rubbed spare ribs, housemade chipotle bbq sauce, celery cole slaw 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
Brandon West

GENERAL MANAGER
Brittany Socha

SIDES

House or Caesar Salad
Chicken Vegetable Soup
Seasonal Soup
Wood-Fired Asparagus
Broccoli, Fennel, Romesco
Brussel Sprouts & Butternut Squash
Braised Greens
Coal Roasted Sweet Potatoes
Mac & Cheese
Anson Mills Polenta
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

WOOD-FIRED STEAKS

Hatfield Signature Beef + Ignite's House Rub

CHOOSE A CUT

8oz HANGER STEAK* 29
8 oz BEEF TENDERLOIN* 39
16 oz BONE-IN KC STRIP* 45
14 oz DELMONICO* RIBEYE 48

CHOOSE A SAUCE

chimichurri
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

broccoli, 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

LAMB GNOCCHI

house-made potato gnocchi, aji amarillo braised lamb, parmesan 24

PORK CHOP*

slow roasted, brussel sprouts, butternut squash, cranberries, apple demi-glace 24

STRIPED BASS*

great northern beans, baby bok choy, little neck clams, mushrooms, miso broth, 28

SCALLOPS*

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

ATLANTIC SALMON*

wood-fired, anson mills farro verde, roasted mushrooms, broccoli and braised radish, buerre monte 28

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*

grilled avocado, butternut squash puree, chimichurri, watercress 29

RIBEYE SANDWICH*

shaved rotisserie ribeye, creamy horseradish, grilled onions, farm-to-market hoagie, choose a side 26

bun available upon request

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