

# 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, caramelized 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

# HANDHELDS

 bun available upon request

*Served with Dressed Salad Greens & House Fries | Sub Soup for 2*

## BBBLT\*

slab bacon, bacon jam, bacon aioli, arugula, tomatoes, sourdough 12

## HATFIELD BURGER\*

swiss, wood-fired bacon, pickles, garlic aioli, caramelized onions, salt & pepper bun 14

## STEAK SANDWICH\*

beef tenderloin, smoked gouda, 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

 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. ING042218

*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*

  
wood fire grill

# LUNCH MENU

## 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

# SPECIALTIES

## CAVATELLI PASTA

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

## RIGATONI PASTA

broccolini, heirloom tomato, roasted garlic, charred tomato cream sauce, grana padano 16

*add chicken \$3*

## LAMB GNOCCHI

house-made potato gnocchi, aji amarillo braised lamb, parmesan 18

## 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, brussel sprouts, butternut squash, cranberries, apple demi-glace 18

## STRIPED BASS\*

great northern beans, baby bok choy, little neck clams, mushrooms, miso broth, 23

## ATLANTIC SALMON\*

wood-fired, anson mills farro verde, roasted mushrooms, broccolini and braised radish, buerre monte 23

## 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 Vegetable Soup**

Seasonal Soup

Wood-Fired Asparagus

Broccolini, Fennel, Romesco

Braised Greens

Brussel Sprouts & Butternut Squash

Coal Roasted Sweet Potatoes

Mac & Cheese

Anson Mills Polenta

Loaded Mashed Potatoes

Red Beans & Rice

a la carte 6

EXECUTIVE CHEF  
Bradley Gilmore

CHEF DE CUISINE  
Brandon West

GENERAL MANAGER  
Brittany Socha