

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

FRIED OYSTERS

panko breaded, togarashi, old bay tartar, lemon 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*

turkish pepper paste, sambal, roasted garlic, thai basil, pastis 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

HARVEST SALAD

roasted acorn squash, pomegranate, pepitas, radicchio, herbed goat cheese, sherry vinaigrette 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 CHOP*

slow roasted, 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 28

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