



BONFIRE

SNACKS

BONE MARROW TOTS Short Rib, Irish Cheddar, Red Curry Ketchup, Scallion	12.00
HUSH PUPPIES Pork Belly, Jerk Spices, Mango, Coconut Butter	9.00
CHICKEN WINGS Dry Rub, 1/2 Peach Mumbo, 1/2 Spicy Ginger-Cola, Proper Ranch	12.00
LAMB MEATBALLS Curry, Melted Onion, Pistachio, Mint Chimichurri, Country Bread	11.00
SHORT RIB MAC 3 Stars Beer Cheese, Broccoli, Smoked Gouda, Crunchy Stuff	12.00
TUNA POKÉ Aleppo, White Soy, Preserved Lime, No-No Rice, Avocado, Fried Garlic	13.00
WILD MUSHROOM PIEROGIES Exotic Mushrooms, Smoked Onion, Cheddar, Crème Fraiche, Chive	11.00
GRILLED SCALLOP CEVICHE Rockfish, Mango, Avocado, Popped Quinoa	13.00

SOUP & GREENS

CAULIFLOWER Chilled, Mini Schnitzel, Beet Kraut, Chive Crème Fraiche	8.00
CRUNCHY ARUGULA Crunchy Potatoes, Fried Shallots, Cured Tomato, Horseradish, Smoked Blue Cheese Vinaigrette	10.00
WARM SPINACH Pork Belly, Pearl Pasta, Pomegranate, Iced Red Onion, Fried Peanuts, Brown Butter Vinaigrette	12.00
SPRING GREENS Shaved Vegetables, Smoked Mushrooms, Puffed Grains, Buttermilk-Herb Dressing	10.00

Add: Crispy Chicken Thigh \$6

Add: Charred Hanger, Grilled Scallops or Confit Duck Leg \$8

HANDHELDS

BURGER Double Patty, Smoked Gouda, Onion Jam, Marrow Mayo, Arugula	15.00
CAULIFLOWER Schnitzel, Beet Kraut, Beer Mustard, Watercress	12.00
CRISPY CHICKEN Aleppo, House Pickle Chips, Cheddar, Mustard-Mayo	13.00
GRILLED CHEESE Three Cheeses, Caramelized Onion, Smoked Mushrooms, Garlic-Dill Mayo	12.00
BEEF GRILLED CHEESE Cheddar, Truffle, Caramelized Onion, Smoked Mushrooms, Red Curry Ketchup	14.00

SUPPER

CHARRED HANGER STEAK Cauliflower, Kale, Pickled Mushrooms, Double Shot Demi, Crispy Shallots	23.00
CRISPY CHICKEN THIGHS Stone Ground Grits, Cheddar, Spinach, Honey Mustard Jus	19.00
ROCKFISH Cast Iron Potatoes, Kale, Tomato Beer Butter, Dill Chimichurri	21.00
DUCK WAFFLE Crispy Confit Duck, Hong Kong Waffle, Duck Fat Butter, Pomegranate - Maple Hot Sauce	20.00
BRAISED SHORT RIB Roasted Yam, Coconut-Curry, Pickled Ginger Demi, Peanut, Crispy Garlic	23.00
DAY BOAT SCALLOPS Pearl Pasta, Pork Belly, Cured Tomatoes, Spinach, Smoked Onion, Truffle Butter	24.00

SWEET STUFF

CAMPFIRE SKILLET	8.00
DARK CHOCOLATE Colombian Dark Chocolate, Marshmallow, Homemade Graham Cracker	
SEASONAL FRUIT Brown Buttered Apples, Cinnamon Marshmallow, Shortbread Cookies	
CHOCOLATE CHIP COOKIE Giant Cookie, Chocolate Chip, Vanilla Ice Cream	

BONFIRE RICE KRISPIES	7.00
Marshmallow Bar, Rice Krispies, English toffee, Nutella, Maple Bacon Jam	

S'MORES	6.00
CLASSIC Homemade Graham Cracker, Plain Marshmallow & Chocolate Ganache	
STRAWBERRY SHORTCAKE Shortbread Cookie, Strawberry Marshmallow & Tahitian Vanilla Ganache	
PEANUT BUTTER & BANANA Chocolate Graham Cracker, Banana Marshmallow & Peanut Butter Ganache	
TOASTED COCONUT Homemade Graham Cracker, Coconut Marshmallow & Dark Chocolate Ganache	
RASPBERRY PISTACHIO Pistachio/Raspberry - Salted Chocolate Graham Cracker Dipped in Toasted Pistachios with Raspberry Marshmallow	
BLUEBERRY LEMON Homemade Shortbread Cookie with Chinese 5 Spice Ganache, Blueberry Compote & Lemon Marshmallow	

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Parties of 5 or more are subject to be charged 20% gratuity.

Executive Chef R.L. Boyd / Pastry Chef Ellen Diekemper