# APPETIZERS

**Shrimp Brochette*** 🔥
pecan-smoked bacon, shrimp, jalapeño, pepper jack 17.

**Wagyu Deviled Eggs*** 🔥
creamy yolk filling, toasted sesame seeds, candied beef bacon 18.

**Crab Cake***
whole-grain mustard sauce, frisée 26.

**Lobster Egg Rolls**
poached lobster, fresh herbs & vegetables, goat cheese, citrus aioli 18.

**Beef & Bacon Skewers***
beef tenderloin, pecan-smoked bacon, blue cheese sauce 22.

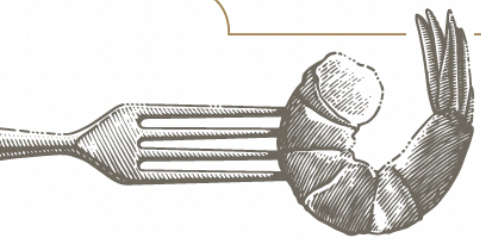
**Shrimp Cocktail***
bourbon cocktail sauce, chive horseradish 21.

**Fried Green Tomatoes**
Delta Grind cornmeal, chicken, spicy aioli 15.

**Bacon & Blue Charred Brussels Sprouts**
brussels sprouts, candied pork belly, blue cheese 12.

**Game & Smoke Tower*** 🔥
venison medallions, elk sausage, quail legs, duck confit crostini, brisket burnt ends, smoked turkey breast slices, pork ribs, smoked cheddar, aged gouda, pepper jelly, cornbread wedges
*for two* 135. | *for four* 270.

**Calamari***
breaded calamari, banana & cherry peppers, sweet chili sauce 24.



# SOUPS & SALADS

**Lobster Chowder*** 🔥
***served tableside***
lobster, potatoes, corn 15.

**Short Rib & Barley Soup**
short rib, barley, carrots, celery 12.

**French Onion Soup**
caramelized onion, swiss, gruyère 10.

**Wedge Salad** 🔥
iceberg lettuce, candied pork belly, cherry tomatoes, red onions, fried sweet potatoes *half* 9. | *full* 13.

**Caesar Salad**
romaine, parmesan, caesar dressing
*half* 9. | *full* 13.



**Farm Salad** 🔥
local greens, tomato, pickled okra, cucumber, carrots, radish
*half* 9. | *full* 13.

**Roasted Beet & Arugula Salad**
red & gold beets, arugula, spiced pecans, champagne vinaigrette *half* 9. | *full* 13.

🔥 ignite signature dish  seasonal dish

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# HOUSE SPECIALTIES

**14oz. Home Place Pasture Pork Chop***
pecan-crusted, honey-thyme glaze, carrots & brussels sprouts, sage bread pudding 45.

**Blackened Sea Bass***
spiced sweet potato gnocchi, garlic kale 48.

**Garlic-Crusted Salmon***
cauliflower mash, braised kale 42.

**Lamb Chops***
half rack, pistachio-crusted, potato pavé, glazed carrots 47.

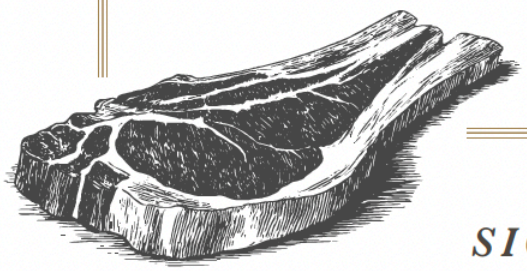
**Halibut***
roasted onion & white bean ragout 48.

**Grass-Fed Charred Short Rib***
charred carrots, garlic mashed potatoes, pickled shallots, charred onion reduction 40.

**Free-Range Half Chicken***
apple-sage spaetzle, cider pan au ju 40.

**Chicken Scaloppine**
breaded chicken cutlet, lemon, capers, tagliatelle 39.

**Cajun Pasta***
fire-roasted peppers, grilled chicken, blackened andouille sausage & shrimp, cajun cream sauce 35.



# *SIGNATURE SIDES* 10.

**Broccoli**
half broccoli, garlic crumbs

**Charred Asparagus**
hollandaise sauce

**Sweet Potato Gnocchi**
brown butter, sage

**Mashed Potatoes**
butter, cream

**Charred Baby Carrots**
brown sugar glaze

**Baked Potato**
butter, bacon, sour cream, aged cheddar, scallions

**Cauliflower Purée**
goat cheese, garlic crumbs

**Spinach**
sautéed or creamed

**Fenster Farm Collard Greens**
ham hock

**Creamed Corn**
pecan-smoked bacon, fresh husked corn, cream sauce

**Mac & Cheese**
Bonnie Blue Parker cheddar



**Crispy Brussels Sprouts**
balsamic glaze, shaved parmesan

**Bluff City Mushrooms**
locally-sourced

ignite signature dish  seasonal dish

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*All steaks are grilled over charcoal sourced from the Ozark Mountains.*

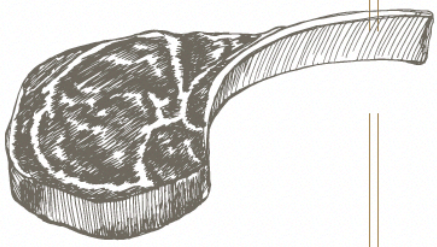
# STEAKS & ENHANCEMENTS

## STEAKS



**PRIME NEW YORK STRIP***
16oz | 51.

**FILET***
8oz | 49.
12oz | 65.



**BONE-IN RIBEYE***
22oz | 69.

**PRIME HAND-CUT TOMAHAWK***
*carved tableside*
40oz | 125.

## ENHANCEMENTS

*SEAFOOD ADDITIONS*

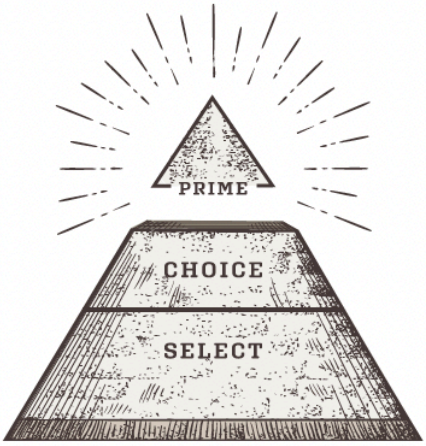
***Cold Water Lobster Tail**** 36.

***Crab Oscar**** 15.

*SAUCES* 4. each

***Béarnaise***
***Blue Cheese Butter***
***Bourbon Butter***
***Cajun Butter***
***Garlic Butter***
***Ignite House***
***Bone Marrow Gravy***






## THE HIGHEST QUALITY

At **Ignite**, we celebrate the rich Southern tradition of gracious hospitality while presenting the finest USDA Prime Beef—an elite grade renowned for its exceptional marbling, tenderness, and depth of flavor. Only the most distinguished cuts from young cattle meet our uncompromising standards. The result is a dining experience that reflects the warmth and sophistication of the region's most storied culinary heritage.

ignite signature dish  seasonal dish

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