

SERVED 11 AM - 2 PM

LUNCH

Our commitment is to the community of local farmers that fuel our imagination to bring the SweetFire Kitchen experience to life.

COCKTAILS

SCARLETT FEVER | \$13

ramson old tom gin, lime, raspberries, rosemary, hell-fire shrub

GIN MANHATTAN | \$14

in-house barrel aged bombay sapphire gin, averna, montenegro, bitters

WESTSIDE STORY | \$15

blanco tequila, lime, agave, blood orange, tajin

NORTHWEST SIDE | \$13

new amsterdam gin, lemon, strawberry, tonic, thyme

UNICORN TEARS | \$15

empress 1908 gin, grapefruit, lemon, club soda



DELECTABLES

SOUTHERN STYLE CORNBREAD... 7

whipped honey butter

SMOTHERED CHEDDAR BISCUITS... 7

boursin cream, crispy bacon, scallion

CRISPY BRUSSELS SPROUTS... 8

tasso ham, honey, savorys

SMOKED OLIVES... 8

pecans, orange peel, rosemary, evoo

FROM THE Hearth Stone



FOUR LAYERED CHEESE... 14

marinara sauce, four cheese blend, garlic crust

THE MUFFULETTA... 16

white sauce, genoa salami, mortadella, green olives, mozzarella, caper relish

VEGGIE DELUXE... 17

white marinara, beet greens, mushrooms, heirloom tomatoes, bell peppers, pickled onions

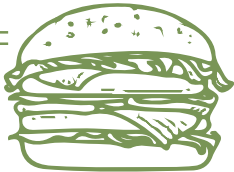


"YOU DON'T NEED A SILVER
FORK TO EAT GOOD FOOD."

- Paul Prudhomme



SOUTHERN FLARE



HOUSE-SMOKED CHICKEN SANDO... 16

raisins, dried apricots, pickled onions, wild greens, heirloom tomatoes, herbed ranch, grilled sour-dough

YARD BIRD... 17

brioche bun, blackened fried chicken, herbed aioli, crunchy slaw, dill pickle

SMASH BURGER... 20

texas wagyu beef, havarti, shredded lettuce, heirloom tomatoes, fry sauce, brioche bun

BLACKENED FISH TACOS... 17

gulf fish, white corn tortillas, crunchy slaw, caper jam

Farm to Table

GRILLED MELON & HEIRLOOM TOMATO SALAD... 17

watercress, shallot vinaigrette, candied pistachios, balsamic

SWEETFIRE KITCHEN GARDEN SALAD... 15

local wild greens, pickled onions, heirloom cherry tomatoes, parmesan, lemon vinaigrette

THE BURRATA... 16

arugula, heirloom tomatoes, strawberries, marinated feta, pink peppercorn vinaigrette, evoo

GRAINS & COMPANY... 15

farro, charred baby beets, beet greens, herbed goat cheese, puffed sorghum, sherry vinaigrette

Sides

SWEET POTATO FRIES \$8 | SIDE SALAD \$6 | FRENCH FRIES \$6

SALMON \$14 | GRILLED SHRIMP \$10 | GRILLED CHICKEN \$8



Sweet Fire
KITCHEN

LUNCH

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Parties of six or more will have an automatic 18% gratuity added for your convenience.

