

# FIRESTONE'S

## Appetizers

<b>Charcuterie Plate</b> <i>cured meats, pâté, marinated olives, cornichons, Dijon mustard</i>	15
<b>North American Oysters On the Half shell</b> <i>Malpeque (PEI), Misty Point (VA), Blue Point (CT), traditional accompaniments</i>	12
<b>Artisan Cheese Plate</b> <i>Airico (WI), Caveman Blue (OR), Cocoa Cardona (WI)</i>	Individual 11/ all Three 19
<b>Maryland Crab Dip</b> <i>baked with three cheeses and sherry</i>	11
<b>"Deviled" Eggs</b> <i>roasted fennel olive tapenade, caviar, brioche</i>	9
<b>Classic Caesar</b> <i>balsamic Caesar vinaigrette, garlic herb croutons, Pecorino Romano cheese, chopped egg, anchovies</i>	8
<b>Field Green Salad</b> <i>seckel pear vinaigrette, seckel pear, gorgonzola, butternut squash, watermelon radish</i>	8
<b>New England Clam Chowder</b> <i>littleneck clams, Chardonnay, bacon, celeriac, cream, potatoes</i>	10
<b>Baked Onion au Gratin Soup</b> <i>apple cider, Gruyere cheese, Vidalia onions, crostini, thyme</i>	6/7
<b>Border Springs Lamb Carpaccio</b> <i>local beet caper relish, herbed goat cheese, pickled egg</i>	12
<b>Local Roasted Beets and Duck Prosciutto</b> <i>country olives, red onion, Feta cheese, olive oil and fig vinegar</i>	9

## Lunch Odds and Ends

<b>Grilled Flank Steak Salad</b>	15
<i>salad of local apple, radish, arugula, Meyer lemon vinaigrette, goat cheese</i>	
<b>Artisan Grilled Pizza</b>	12
<i>country olives, mascarpone, mozzarella, sofrito, Feta cheese, red onion</i>	
<b>6oz. Culoutte Steak</b>	18
<i>salsa verde and hand cut fries</i>	
<b>Terrine of Chicken and Foie Gras</b>	17
<i>Virginia speck, pear mustard, brioche, sweet Cabernet reduction, celeriac salad</i>	
<b>Moules Frites</b>	16
<i>P.E.I. mussels steamed in Flying Dog hefeweizen with fresh orange. Side of hand cut fries</i>	
<b>Fish and Chips</b>	15
<i>beer battered golden tile fish with tartar sauce.</i>	
<b>Grilled Bratwurst</b>	10
<i>house cured sauerkraut, sweet potato mash, green mustard</i>	
<b>Grilled Chicken Spinach Salad</b>	15
<i>free range chicken breast, mushrooms, roasted potato, red onion, Pecorino Romano cheese, hard boiled egg, warm bacon-balsamic vinaigrette.</i>	

## Sandwiches

<b>Steak and Cheese</b>	12
<i>horseradish sauce, lettuce, tomato, onions, mushrooms, sweet peppers, Provolone cheese</i>	
<b>Grilled "Free Range" Chicken Breast</b>	10
<i>basil honey mustard, tomato, bibb lettuce, choice of cheese, challah bun</i>	
<b>Oyster Po' Boy</b>	11
<i>plump oysters fried with cornmeal and seasonings, served on a challah bun with remoulade sauce.</i>	
<b>Hand Cut Hot Pastrami</b>	11
<i>Swiss cheese, red onion, Carolina Dijon BBQ, country sourdough</i>	
<b>Grilled Swordfish Sandwich</b>	11
<i>roasted tomato, grilled shiitake mushrooms, herb aioli, challah bun</i>	
<b>Pulled Pork Shoulder</b>	10
<i>over butter bread with celeriac slaw and white barbecue sauce</i>	

## The Burgers

<b>Chophouse Burger</b>	10
<i>bibb lettuce, tomato and choice of cheese on a challah bun.</i>	
<b>Belly Burger</b>	12
<i>confit pork belly, sliced pickles, Airco cheese, house ketchup</i>	
<b>"Vegetari Un Burger"</b>	8
<i>grilled portobella, roasted pepper's, tomato, fresh mozzarella, white balsamic vinaigrette, grilled onion, challah bun</i>	

**Tuesday-Thursday from 11-4 enjoy a 1/2 priced Martini with Lunch!**