## FIRESTONE'S

Sunday, January 29th

## **Appetizers** Brunch Classic Caesar Salad 8 Eggs Benedict 15 Caesar vinaigrette, garlic herb croutons, Pecorino Two poached eggs, Black Forest ham, hollandaise sauce, toasted English muffin, home fries Romano cheese, chopped egg Field Green Salad Frittata 8 12 Balsamic figs, candied pecan, roasted butternut Roasted mushrooms, bacon, provolone squash, feta cheese, maple vinaigrette Eggs and Hash 15 Maryland Crab Dip 12 Poached eggs, house cured pastrami, béarnaise Baked with three cheeses and sherry sauce Deviled Egg Trio 10 Steak and Eggs 22 Balsamic onion marmalade, red pepper coulis, 6 oz. hanger steak, two eggs cooked to order, brown sugar cured bacon, trout roe, smoked home fries, béarnaise sauce rockfish, brioche Monte Cristo 10 Monocacy Ash & Roasted Beets 10 Smoked turkey, ham, Swiss cheese, battered challah loaf, maple syrup Roasted beet tartar, warm moncacy ash chevre, gala apple, grand marnier reduction Stuffed Toast 14 **Baked Oysters Firestones** 10 Challah loaf, cream cheese, berry coulis, home Madhouse (MD) sweet potato puree, candied fries bacon Grilled Flank Steak Salad 16 Grilled Pizza 12 Salad of apples, goat cheese, radish, arugula, Soffritto, mascarpone, mozzarella, oregano Meyer lemon vinaigrette Baked Onion au Gratin Soup Ginger Glazed Salmon Salad 6/8 14 Apple cider, Gruyere cheese, Vidalia onions, Spinach, cara cara orange, red onion, pickled crostini, thyme haricot verts, toasted walnuts, mandarin soy vinaigrette Eggs Michelle 15 **Daily Specials** Sweet potato hash, butternut squash, roasted chicken, 2 poached eggs, bearnaise Charcuterie Mac & Cheese 8 Cheddar bechamel, sopressata, Genoa salami, prosciutto, panko bread crumb Sandwiches Grilled Chicken Salad 12 Chophouse Burger 11 Balsamic figs, roasted turnip, candied pecans, feta Bibb lettuce, tomato, and choice of cheese on a cheese, maple vinaigrette challah bun Marinated Portobello 12 Fried Oyster Sandwich 12 Balsamic, grilled zucchini and onion, sun-dried tomato aioli, fried carrots, kale, lettuce and tomato Cornmeal, challah bun, roasted red pepper remoulade Hand Cut Hot Pastrami 12 Features from the Raw Bar

## Oysters on the Half Shell

Half of a dozen with traditional accompaniments

Chef's Board

Selection of hand sliced charcuterie, Artisan

cheeses, and country pâté. Served with various accoutrements

Artisan Cheese Ea 7 // All 16
Barely Buzzed (UT) Monocacy Ash (MD) Caveman
Blue (OR)

challah bun

Fried Oyster Sandwich

Cornmeal, challah bun, roasted red pepper remoulade

Hand Cut Hot Pastrami

Swiss cheese, red onion, Carolina Dijon BBQ, sourdough

Soup 'n' Sandwich

Smoky grilled cheese, sun dried tomato pesto, apple wood bacon, soup du jour

Pulled Pork Sandwich

Molasses BBQ, cole slaw, aged white cheddar, house baked butterloaf

12