

FIRESTONE'S

Appetizers & Salads *Wednesday, February 22nd*

Entrées

Maryland Crab Dip	12
Baked with three cheeses and sherry	
Field Green Salad	8
Poached pears, candied pecan, roasted butternut squash, blue cheese, maple vinaigrette	
E & E Beet Salad	8
Local heirloom beets, arugula, candied almonds, roasted mushroom, crispy goat cheese, beet vinaigrette	
Classic Caesar Salad	8
Caesar vinaigrette, garlic herb croutons, Pecorino Romano cheese, chopped egg	
Baked Oysters Firestones	10
Madhouse (MD) sweet potato puree, candied bacon	
Deviled Egg Trio	10
Balsamic onion marmalade, red pepper coulis, brown sugar cured bacon, trout roe, smoked rockfish, brioche	
Grilled Pizza	12
Soffritto, mascarpone, mozzarella, oregano	
New England Clam Chowder	10
Littleneck clams, Chardonnay, bacon, celeriac, cream, potatoes	
Baked Onion au Gratin Soup	6/8
Apple cider, Gruyere cheese, Vidalia onions, crostini, thyme	
Charcuterie Mac & Cheese	8
Cheddar bechamel, sopressata, Genoa salami, prosciutto, panko bread crumb	
Monocacy Ash & Roasted Beets	10
Roasted beet tartar, warm monocacy ash chevre, gala apple, grand marnier reduction	

18 oz Dry- Aged Cowboy Steak	45
Roasted garlic mashed potato, roasted turnip, sautéed zucchini, two mustard demi glace	
Angus Natural Hanger Steak	30
Potato pave, roasted Brussels sprout & cauliflower, house cured lamb bacon, Romesco sauce	
Pan Seared Scallops	34
Truffle risotto, roasted mushroom, grilled asparagus, brown butter cauliflower	
16 Hour Short Rib	29
Crispy polenta frite, smoked cauliflower puree, wilted Brussels sprout petals, puffed quinoa, port wine demi glaze	
Free Range Chicken	26
Airline breast, crispy skin, roasted butternut squash, confit cipollini, herb chicken sausage, chicken fried asparagus, chicken jus	
Braised Pork Shank	27
Au-Gratin potato, chorizo braised rainbow chard, mustard scented pork jus	
Firestone's Stone Bass Stew	28
Fennel, red pepper, basil, swordfish, Atlantic salmon, stonebass, fennel fumet	
Amish Pumpkin Gnocchi	26
Yukon gold potato, duck confit, cranberry, cipollini onion, kale, roasted garlic aioli	
Chesapeake Rockfish Imperial	29
Shrimp & scallop imperial, creamed spinach, crispy parsnip, warm confit red pepper coulis	
Grilled Swordfish	28
Sweet potato puree, creamed cabbage, micro green salad, beurre rouge	

Features From the Raw Bar

Oysters on the Half Shell	12
Half of a dozen with traditional accompaniments	
Chef's Board	28
Selection of hand sliced charcuterie, Artisan cheeses, and country pâté. Served with various accoutrements	
Artisan Cheese	<i>Ea 7 // All 16</i>
Barely Buzzed (UT)	
Monocacy Ash (MD)	
Caveman Blue (OR)	
Maryland Style Steamed Shrimp Cocktail	12
Old Bay Seasoned, Citrus Cocktail	
Rockfish Ceviche	12
Avocado mousse, artichokes, sesame tortilla, yuzu gastrique	

Tavern

Grilled Flank Steak Salad	16
Salad of apples, goat cheese, radish, arugula, Meyer lemon vinaigrette	
Grilled Chicken Sandwich	10
Bibb lettuce, tomato, choice of cheese on challah bun	
Chophouse Burger	11
Bibb lettuce, tomato, and choice of cheese on a challah bun	
Hot Pastrami Sandwich	12
Swiss cheese, red onion, Carolina Dijon BBQ, Sourdough bread	

Beverages

Hot Toddy	9
Jack Daniel's Honey, Spices, Lemon	
Rose	<i>Glass 9/ Bottle 35</i>
N.V. Breaux Vineyards 'Equation', VA	
Brown Sugga Ale	7.5
Lagunitas Brewing, American Strong Ale	