

FIRESTONE'S

Wednesday, February 1st

Appetizers

Maryland Crab Dip	12
<i>Baked with three cheeses and sherry</i>	
Baked Oysters Firestones	10
<i>Madhouse (MD) sweet potato puree, candied bacon</i>	
Deviled Egg Trio	10
<i>Balsamic onion marmalade, red pepper coulis, brown sugar cured bacon, trout roe, smoked rockfish, brioche</i>	
Monocacy Ash & Roasted Beets	10
<i>Roasted beet tartar, warm monocacy ash chevre, gala apple, grand marnier reduction</i>	
Grilled Pizza	12
<i>Soffritto, mascarpone, mozzarella, oregano</i>	
Baked Onion au Gratin Soup	6/8
<i>Apple cider, Gruyere cheese, Vidalia onions, crostini, thyme</i>	
New England Clam Chowder	10
<i>Littleneck clams, Chardonnay, bacon, celeriac, cream, potatoes</i>	

Daily Specials

Soup 'n' Sandwich	12
<i>Smoky grilled cheese, sun dried tomato pesto, apple wood bacon, soup du jour</i>	
Marinated Portobello	12
<i>Balsamic, grilled zucchini and onion, sun-dried tomato aioli, fried carrots, kale, lettuce and tomato</i>	
Shrimp & Grits	14
<i>Stone ground grits, house made tasso, roasted tomato onion jam, chive</i>	
Short Rib Ragout	14
<i>Creamy polenta, tomato, fresh herbs</i>	

Features from the Raw Bar

Oysters on the Half Shell	12
<i>Half of a dozen with traditional accompaniments</i>	
Chef's Board	28
<i>Selection of hand sliced charcuterie, Artisan cheeses, and country pâté. Served with various accoutrements</i>	
Artisan Cheese	Ea 7 // All 16
<i>Barely Buzzed (UT) Monocacy Ash (MD) Caveman Blue (OR)</i>	

Sandwiches

Hot Pastrami Sandwich	12
<i>Swiss cheese, red onion, Carolina Dijon BBQ, Sourdough bread</i>	
Chophouse Burger	11
<i>Bibb lettuce, tomato, and choice of cheese on a challah bun</i>	
Steak and Cheese	12
<i>Horseradish sauce, lettuce, tomato, onions, mushrooms, sweet peppers, Provolone cheese, baguette</i>	
Free Range Chicken Breast	10
<i>Basil honey mustard, tomato, bibb lettuce, choice of cheese, challah bun</i>	
Monte Cristo	10
<i>Smoked turkey, ham, Swiss cheese, battered challah loaf, maple syrup</i>	
Fried Tilapia Sandwich	14
<i>Ginger aioli, lettuce, tomato, red onion, house baked butter loaf</i>	
B.L.T.A.	12
<i>Bacon, romaine, local tomato, avocado, sea salt aioli, grilled butter loaf</i>	
Pulled Pork Sandwich	12
<i>Molasses BBQ, cole slaw, aged white cheddar, house baked butterloaf</i>	

Salads

E & E Beet Salad	8
<i>Local heirloom beets, arugula, candied almonds, roasted mushroom, crispy goat cheese, beet vinaigrette</i>	
Classic Caesar Salad	8
<i>Caesar vinaigrette, garlic herb croutons, Pecorino Romano cheese, chopped egg</i>	
Grilled Flank Steak Salad	16
<i>Salad of apples, goat cheese, radish, arugula, Meyer lemon vinaigrette</i>	
Grilled Chicken Salad	12
<i>Balsamic figs, roasted turnip, candied pecans, feta cheese, maple vinaigrette</i>	
Ginger Glazed Salmon Salad	14
<i>Spinach, cara cara orange, red onion, pickled haricot verts, toasted walnuts, mandarin soy vinaigrette</i>	

Beverages

Fresh Lemonade / Arnold Palmer	5
Coffee	2.5
Orange / Pineapple / Tomato Juice	5
Soda	2.5
Hot Tea	3.5
Cappuccino	5.5

18% gratuity added for parties of 6 or more. Separate checks only with advance notice.