

FIRESTONE'S

Wednesday, March 22nd

Appetizers & Salads

Maryland Crab Dip	12
Baked with three cheeses and sherry	
Field Green Salad	8
Balsamic figs, candied pecan, roasted turnip, 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	12
Madhouse (MD), Chorizo, garlic, scallion, buttered panko	
Charcuterie Mac & Cheese	8
Cheddar bechamel, sopressata, Genoa salami, prosciutto, panko bread crumb	
Baked Onion au Gratin Soup	6/8
Apple cider, Gruyere cheese, Vidalia onions, crostini, thyme	
Shrimp Bisque	9
Old bay, mascarpone, shrimp	
Grilled Pizza	12
Soffritto, mascarpone, mozzarella, oregano	
Monocacy Ash & Roasted Beets	10
Roasted beet tartar, warm monocacy ash chevre, gala apple, grand Marnier reduction	

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)	
Rockfish Ceviche	12
Avocado mousse, artichokes, sesame tortilla, yuzu gastrique	
Ahi Tuna Tartar	11
Sesame Vinaigrette, Winter Radish, Sesame Tortilla, Citron Blend	
Maryland Style Steamed Shrimp Cocktail	12
Old Bay Seasoned, Citrus Cocktail	

Entrées

18 oz Dry- Aged Cowboy Steak	45
Roasted garlic mashed potato, roasted turnip, sautéed zucchini, two mustard demi glace	
Pan Seared Scallops	34
Little Antietam Dairy goat cheese risotto, English peas, roasted tomato & red pepper, cipollini onion, white wine jus	
Backyard Hanger Steak	30
BBQ dry rubbed & grilled, smoked asparagus & charred corn, potato pave, BBQ demi glace	
Chicken & Grits	26
Stone ground white grits, chicken sausage, tomato ragout, wilted Swiss chard, crispy pickled onion, chicken jus	
Braised Veal Roulade	32
Black barley risotto, glazed turnip and haricot verts, mushroom demi	
Pork Porterhouse	26
Black eyed peas, rice pilaf, wilted Swiss chard, sorghum demi	
Rockfish Imperial	29
Shrimp & scallop imperial, creamed spinach, crispy parsnip, warm confit red pepper coulis	
Fisherman's Stew	26
Grilled swordfish, salmon, shrimp, scallop, fingerling potato, wilted kale, white fish broth	
Maryland Crab Cake	29
Shrimp bisque, roasted fingerling potato, roasted corn salsa	
Amish Butternut Squash Filet	20
Olive oil braised, pan roasted Brussels sprouts, cranberry, caramelized onion sauce	

Tavern

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

Beverages

Hot Toddy	9
Jack Daniel's Honey, Spices, Lemon	
Brown Sugga Ale	7.5
Lagunitas Brewing, American Strong Ale	

18% gratuity added for parties of 6 or more. Separate checks only with advance notice.
Consuming Raw or Undercooked Food Items May Increase Your Risk of Food Borne Illness