

FIRESTONE'S

Wednesday, May 17th

Appetizers & Salads

Maryland Crab Dip	12
Baked with three cheeses and sherry	
Field Green Salad	8
Little Antietam goat chevre vinaigrette, pickled blueberry, English cucumber, toasted walnuts, crispy shallots	
Classic Caesar Salad	8
Caesar vinaigrette, garlic herb croutons, Pecorino Romano cheese, chopped egg	
Scotch Eggs	10
Sweet Italian sausage, red pepper coulis, local greens	
Sweet Corn Bisque	9
Old bay, mascarpone, shrimp	
Deviled Egg Trio	10
Olive tapenade, red pepper coulis, brown sugar cured bacon, trout roe, smoked rockfish, brioche	
Grilled Pizza	12
Soffritto, mascarpone, mozzarella, oregano	
Steamed Mussels	11
Bacon, tomato, green onion, goat cheese, white wine	
Baked Oysters Casino	14
Corn Bread, Bacon, Peppers, Ginger, Jalapeno Aioli	
Soft Shell Crab	14/26
Fried green tomato, cipollini onion, corn, haricot verts, red pepper vinaigrette	

Tavern

Chophouse Burger	11
Bibb lettuce, tomato, and choice of cheese on a challah bun	
Grilled Flank Steak Salad	16
Salad of apples, goat cheese, radish, arugula, Meyer lemon vinaigrette	
Charcuterie Mac & Cheese	8
Cheddar bechamel, sopressata, Genoa salami, prosciutto, panko bread crumb	
Grilled Chicken Sandwich	10
Bibb lettuce, tomato, choice of cheese on challah bun	
Hot Pastrami Sandwich	12
Swiss cheese, red onion, Carolina Dijon BBQ, Sourdough bread	

Beverages

Peppercorn Paloma	10
Milagro silver tequila, elderflower liqueur, grapefruit juice, pink peppercorn	
Summer Rose	9
Mercer Rose, Aperol, grapefruit juice	
Lemon Spritz	9
Lemoncello, Prosecco, lemon juice	

Entrées

Traditional Prime Rib	32
Slow roasted, roasted garlic whipped potato, sautéed zucchini, carrot, haricot verts, au jus, horseradish	
Fisherman's Stew	26
Swordfish, Fjord trout, shrimp, rice pilaf, roasted tomato, lemongrass & corn broth, crispy leeks	
Maryland Crab Cake	29
Shrimp bisque, roasted fingerling potato, roasted corn salsa	
Backyard Hanger Steak	30
BBQ dry rubbed & grilled, smoked asparagus & charred corn, potato pave, BBQ demi glace	
Grilled Atlantic Salmon	24
Roasted butternut squash, wilted spinach, tri color cous cous, tarragon cream	
Pork on Pork	28
Dirty beans & rice, sautéed local greens, smoked potato rosti, sorghum demi	
Chicken & Grits	26
Stone ground white grits, tomato ragout, wilted local greens, crispy pickled onion, chicken jus	
Pan Seared Scallops	34
Little Antietam Dairy goat cheese risotto, roasted tomato & red pepper, cipollini onion, white wine jus	
Duck Confit Ravioli	26
Fava bean, fingerling potatoes, roasted red peppers, truffled local greens, roasted duck demi	
Braised Lamb Roulade	26
Braised, black barley risotto, glazed carrot & pickled ramps, mushroom veal glaze	

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>
Red Dragon (UK)	
Barely Buzzed (WI)	
Monocacy Ash (MD)	
Rockfish Ceviche	12
Avocado mousse, artichokes, sesame tortilla, yuzu gastrique	
Jumbo Lump Crab Salad	12
Mango, avocado, trout roe, passion fruit vinaigrette	
Ahi Tuna Tartar	11
Sesame vinaigrette, radish, sesame tortilla, citron blend	