

# FIRESTONE'S

Wednesday, May 31st

## Appetizers & Salads

<b>Maryland Crab Dip</b> Baked with three cheeses and sherry	12
<b>Field Green Salad</b> Little Antietam goat chevre vinaigrette, pickled blueberry, English cucumber, toasted walnuts, crispy shallots	8
<b>Classic Caesar Salad</b> Caesar vinaigrette, garlic herb croutons, Pecorino Romano cheese, chopped egg	8
<b>Sweet Corn Bisque</b> Old bay, mascarpone, shrimp	9
<b>Deviled Egg Trio</b> Olive tapenade, red pepper coulis, brown sugar cured bacon, trout roe, smoked rockfish, brioche	10
<b>Grilled Pizza</b> Soffritto, mascarpone, mozzarella, oregano	12
<b>Steamed Mussels</b> Bacon, tomato, green onion, goat cheese, white wine	11
<b>Earth and Eats Strawberry Plate</b> Warm Monocacy ash, citron blend, breakfast radish, sherry gastrique	9
<b>Fried Green Tomatoes</b> Pimento cheese spread, local green salad	7

## Tavern

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

## Beverages

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

## Entrées

<b>Dry Aged Cowboy Steak</b> 18 oz. bone in rib eye, crispy smashed potato, sautéed zucchini, carrot, haricot verts, red wine demi glace	45
<b>Maryland Crab Cake</b> Stewed leeks & fennel, corn, local greens, crispy vegetable salad	29
<b>Backyard Hanger Steak</b> BBQ dry rubbed & grilled, smoked asparagus & charred corn, potato pave, BBQ demi glace	30
<b>Pan Seared Halibut</b> Roasted fingerling potato, charred broccoli, heirloom radish, smoked tomato vinaigrette	30
<b>Pork on Pork</b> Roasted red peppers & mushrooms, English peas, fingerling potato, goat cheese mornay, smoked potato rosti	28
<b>Pan Seared Scallops</b> Little Antietam Dairy goat cheese risotto, roasted tomato & red pepper, cipollini onion, white wine jus	34
<b>Duck Confit Ravioli</b> Fava bean, roasted red peppers, truffled local greens, roasted duck demi	26
<b>Braised Lamb Roulade</b> Braised, black barley risotto, glazed carrot & parsnips, pickled ramps, mushroom veal glaze	26
<b>Chicken &amp; Grits</b> Stone ground white grits, tomato ragout, wilted local greens, crispy pickled onion, chicken jus	26
<b>Sweet Potato Gnocchi</b> Honey roasted shallots, breakfast radish, broccoli, radish top pesto	23

### Features From the Raw Bar

<b>Oysters on the Half Shell</b> Half of a dozen with traditional accompaniments	12
<b>Chef's Board</b> Selection of hand sliced charcuterie, Artisan cheeses, and country pâté. Served with various accoutrements	28
<b>Artisan Cheese</b> Monocacy Ash (MD) Barely Buzzed (WI) Caveman Blue (OR)	<i>Ea 7 // All 16</i>
<b>Rockfish Ceviche</b> Avocado mousse, artichokes, sesame tortilla, yuzu gastrique	12
<b>Maryland Style Steamed Shrimp Cocktail</b> Old bay seasoned, citrus cocktail	10