

FIRESTONE'S

Wednesday, July 19th

Appetizers

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| Maryland Crab Dip | 12 |
| <i>Baked with three cheeses and sherry</i> | |
| Deviled Egg Trio | 10 |
| <i>Olive tapenade, red pepper coulis, brown sugar cured bacon, trout roe, smoked rockfish, toasted Tuscan bread</i> | |
| Grilled Pizza | 12 |
| <i>Soffritto, mascarpone, mozzarella, oregano</i> | |
| Sweet Corn Bisque | 9 |
| <i>Old bay, mascarpone, shrimp</i> | |
| Charcuterie Mac & Cheese | 8 |
| <i>Cheddar bechamel, sopressata, Genoa salami, prosciutto, panko bread crumb</i> | |
| Baked Oysters | 12 |
| <i>Heirloom tomato salsa, banana pepper bacon jam</i> | |

Daily Specials

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| Shrimp & Grits | 14 |
| <i>Stone ground grits, roasted tomato onion jam, chive</i> | |
| Heirloom Tomato & Buratta | 14 |
| <i>Trio of heirloom tomatoes, roasted red pepper, toasted challah crostini, balsamic glaze, fresh basil & mint</i> | |
| Summer Salad | 13 |
| <i>Jumbo lump crab, local mixed greens, roasted corn salsa, mango, avocado, cilantro lime vinaigrette, fried rice noodles</i> | |
| Crispy Baramundi Sandwich | 13 |
| <i>Lightly battered, pickled apple, lemongrass aioli, crispy shallots, local arugula</i> | |
| Seared Scallops | 14 |
| <i>Rice pilaf, chicken & pork gumbo, fresh herbs</i> | |

Features from the Raw Bar

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| 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>Monocacy Ash (MD) Barely Buzzed (GA) Caveman Blue (OR)</i> | |
| Maryland Style Steamed Shrimp Cocktail | 10 |
| <i>Old Bay Seasoned // Citrus Cocktail</i> | |
| Rockfish Ceviche | 12 |
| <i>Avocado mousse, artichokes, sesame tortilla, yuzu gastrique</i> | |

Sandwiches

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| 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> | |
| 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, lettuce and tomato</i> | |
| Fried Oyster Sandwich | 12 |
| <i>Cornmeal, challah bun, roasted red pepper remoulade</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, coleslaw, aged white cheddar, house baked butterloaf</i> | |

Salads

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|---|----|
| Classic Caesar Salad | 8 |
| <i>Caesar vinaigrette, garlic herb croutons, Pecorino Romano cheese, chopped egg</i> | |
| Field Green Salad | 8 |
| <i>Little Antietam goat chevre vinaigrette, pickled blueberry, English cucumber, toasted walnuts, crispy shallots</i> | |
| Chicken Spinach Salad | 12 |
| <i>Grilled chicken breast, strawberry, toasted almonds, red onion, goat cheese, honey vinaigrette</i> | |
| Grilled Flank Steak Salad | 16 |
| <i>Salad of apples, goat cheese, radish, arugula, Meyer lemon vinaigrette</i> | |

Beverages

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

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