

# FIRESTONE'S

Saturday, August 26th

## Appetizers & Salads

<b>Maryland Crab Dip</b>	12
Baked with three cheeses and sherry	
<b>Field Green Salad</b>	8
Little Antietam goat chevre vinaigrette, pickled blueberry, English cucumber, toasted walnuts, crispy shallots	
<b>Classic Caesar Salad</b>	8
Caesar vinaigrette, garlic herb croutons, Pecorino Romano cheese, chopped egg	
<b>Sweet Corn Bisque</b>	9
Old bay, mascarpone, shrimp	
<b>Deviled Egg Trio</b>	10
Olive tapenade, red pepper coulis, brown sugar cured bacon, trout roe, smoked rockfish, house brioche	
<b>Grilled Pizza</b>	12
Soffritto, mascarpone, mozzarella, oregano	
<b>Baked Oysters</b>	12
Soppressata, caramelized onions, roasted peppers, panko	
<b>Heirloom Tomato &amp; Buratta</b>	14
Trio of heirloom tomatoes, roasted red pepper, toasted challah crostini, balsamic glaze, fresh basil & mint	

## Tavern

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

## Beverages

<b>Peppercorn Paloma</b>	10
Milagro silver tequila, elderflower liqueur, grapefruit juice, pink peppercorn	
<b>Summer Rose</b>	9
Breaux Rose, Aperol, grapefruit juice	
<b>Firestone's Punch</b>	9
St George's Spiced Pear, Coconut Rum, Gosling's Rum, Grenadine, Pineapple & Orange Juices	

## Entrées

<b>18oz. Dry Aged Cowboy Steak</b>	45
Fried smashed potato, charred cauliflower, french beans, carrots, parsnips, red wine demi glace	
<b>Pan Seared Scallops</b>	32
Golden quinoa, grilled asparagus, alfalfa sprouts, prosciutto crisp, romesco sauce	
<b>Backyard Hanger Steak</b>	30
BBQ dry rubbed & grilled, grilled asparagus & charred corn, potato pave, BBQ demi glace	
<b>Maryland Crab Cake</b>	29
E & E sweet corn, bacon lardons, fried green tomatoes, broccoli, nasturtium compound butter	
<b>Braised Lamb Roulade</b>	26
Black barley risotto, glazed carrot & parsnips, mushroom veal glaze	
<b>Pan Seared Black Bass</b>	28
Israeli couscous, local squash ratatouille, olive tapenade, lemon verbena oil	
<b>Volcano Pork Shank</b>	27
Crispy brown butter pork shank, rice pilaf, Firestones pork gumbo, fried okra	
<b>Baked Pappardelle Bolognese</b>	26
House rolled pasta, saucisson garlic sausage, mozzarella, panko, basil	
<b>Goat Cheese Gnocchi</b>	23
Honey roasted shallots, watermelon radish, French beans, broccoli, basil pesto	
<b>Stuffed Half Chicken</b>	28
Duck confit, heirloom tomato, boursin cheese, mashed potato, cauliflower, baby corn, eggplant, local greens, chicken demi	

## Features From the Raw Bar

<b>Oysters on the Half Shell</b>	12
Half of a dozen with traditional accompaniments	
<b>Chef's Board</b>	28
Selection of hand sliced charcuterie, Artisan cheeses, and country pâté. Served with various accoutrements	
<b>Artisan Cheese</b>	<i>Ea 7 // All 16</i>
Monocacy Ash (MD)	
Barely Buzzed (GA)	
Caveman Blue (OR)	
<b>Ahi Tuna Tartar</b>	11
Sesame vinaigrette, radish, sesame tortilla, citron blend	
<b>Crab Salad</b>	12
Mango, avocado, peach vinaigrette, fresh herbs	
<b>Rockfish Ceviche</b>	12
Avocado mousse, artichokes, sesame tortilla, yuzu gastrique	