

FIRESTONE'S

Tuesday, Aug 1st

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	
Sweet Corn Bisque	9
Old bay, mascarpone, shrimp	
Steamed Mussels	11
Chorizo, fennel, tomato, green onion, goat cheese, white wine	
Deviled Egg Trio	10
Olive tapenade, red pepper coulis, brown sugar cured bacon, trout roe, smoked rockfish, house brioche	
Grilled Pizza	12
Soffritto, mascarpone, mozzarella, oregano	
Heirloom Tomato & Buratta	10
Trio of heirloom tomatoes, roasted red pepper, toasted challah crostini, balsamic glaze, fresh basil & mint	
Baked Oysters	12
Heirloom tomato salsa, banana pepper bacon jam	

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
Breaux Rose, Aperol, grapefruit juice	
Lemon Spritz	9
Lemoncello, Prosecco, lemon juice	

Entrées

18oz. Dry Aged Cowboy Steak	45
Fried smashed potato, charred cauliflower, french beans, carrots, parsnips, red wine demi glace	
Pan Seared Scallops	32
Golden quinoa, grilled asparagus, alfalfa sprouts, prosciutto crisp, romesco sauce	
Backyard Hanger Steak	30
BBQ dry rubbed & grilled, grilled asparagus & charred corn, potato pave, BBQ demi glace	
Maryland Crab Cake	29
E & E sweet corn, bacon lardons, fried green tomatoes, broccoli, nasturtium compound butter	
Braised Lamb Roulade	26
Black barley risotto, glazed carrot & parsnips, mushroom veal glaze	
Volcano Pork Shank	27
Crispy brown butter pork shank, rice pilaf, Firestones pork gumbo, fried okra	
Baked Pappardelle Ratatouille	26
Roasted local yellow squash, zucchini, eggplant, heirloom tomatoes, mozzarella, panko, garlic sage oil	
Sweet Potato Gnocchi	23
Honey roasted shallots, breakfast radish, french beans, broccoli, basil pesto	
Shrimp & Duck Risotto	24
Glazed shrimp, duck confit, zucchini, sweet corn, asparagus, lemon vinaigrette	

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>
Monocacy Ash (MD)	
Barely Buzzed (GA)	
Caveman Blue (OR)	
Ahi Tuna Tartar	11
Sesame vinaigrette, radish, sesame tortilla, citron blend	
Crab Salad	12
Mango, avocado, passion fruit vinaigrette, fresh herbs	
Rockfish Ceviche	12
Avocado mousse, artichokes, sesame tortilla, yuzu gastrique	