

FIRESTONE'S

Appetizers & Salads *Saturday, September 23rd*

Entrées

Maryland Crab Dip	12
Baked with three cheeses and sherry	
Field Green Salad	8
Port wine poached pears, pickled shallots, candied pecans, Roquefort cheese, hickory vinaigrette	
E & E Beet Salad	8
Local heirloom beets, arugula, candied almonds, roasted mushroom, monocacy ash, balsamic glaze	
Classic Caesar Salad	8
Caesar vinaigrette, garlic herb croutons, Pecorino Romano cheese, chopped egg	
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	
Baked Oysters Rockefeller	12
Sautéed Swiss chard, tomato basil goat cheese, panko	
Baked Onion au Gratin Soup	6/8
Apple cider, Gruyere cheese, Vidalia onions, crostini, thyme	
Maine Lobster Bisque	8
Chilled lobster salad, mascarpone, crostini	

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	
Firestone's Punch	9
St George's Spiced Pear, Coconut Rum, Gosling's Rum, Grenadine, Pineapple & Orange Juices	

18oz. Dry Aged Cowboy Steak	45
Fried smashed potato, cauliflower, french beans, carrots, parsnips, red wine demi glace	
Butter Roasted Maine Lobster	32
Saffron risotto, marinated bok choy, confit cherry tomato, sherry cream reduction	
Bone in Veal Rib Chop	36
Grilled rib cap & chop, black barley "risotto", cabbage slaw, roasted mushroom & apple, wilted spinach, au poive demi glace	
Backyard Hanger Steak	30
BBQ dry rubbed & grilled, grilled asparagus & charred corn, potato pave, BBQ demi glace	
Duo of Duck	30
Moultard duck breast, duck confit roulade, creamy polenta, roasted celery root & brussels sprouts, duck glaze	
Grilled Mako Shark	27
Sweet corn grits, jalapeño jam, red pepper vinaigrette	
Pan Seared Scallops	32
Golden quinoa, grilled asparagus, alfalfa sprouts, prosciutto crisp, romesco sauce	
Volcano Pork Shank	27
Crispy brown butter pork shank, rice pilaf, Firestones pork gumbo, fried okra	
Baked Pappardelle Bolognese	26
House rolled pasta, saucisson garlic sausage, mozzarella, panko, basil	
Tomato & Basil Goat Cheese Gnocchi	23
Local baby eggplant, filet bean, artichoke, cello radish, dill cream reduction, fried basil	

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)	
Rockfish Ceviche	12
Avocado mousse, artichokes, sesame tortilla, yuzu gastrique	
Spanish Octopus	11
Green lentil salad, sopressata, crispy kale, pistachio veloute	