

FIRESTONE'S

Friday, September 22nd

Appetizers

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, house brioche</i>	
Grilled Pizza	12
<i>Soffritto, mascarpone, mozzarella, oregano</i>	
Charcuterie Mac & Cheese	8
<i>Cheddar bechamel, sopressata, Genoa salami, prosciutto, panko bread crumb</i>	
Baked Oysters Rockefeller	12
<i>Sautéed Swiss chard, tomato basil goat cheese, panko</i>	
Baked Onion au Gratin Soup	6/8
<i>Apple cider, Gruyere cheese, Vidalia onions, crostini, thyme</i>	
E & E Beet Salad	8
<i>Local heirloom beets, arugula, candied almonds, roasted mushroom, monocacy ash, balsamic glaze</i>	

Daily Specials

Fried Oyster Sandwich	12
<i>Cornmeal, challah bun, roasted red pepper remoulade</i>	
Shrimp & Grits	14
<i>Stone ground grits, roasted tomato onion jam, chive</i>	
Crispy Barramundi Sandwich	13
<i>Lightly battered, pickled apple, lemongrass aioli, crispy shallots, local arugula</i>	

Features from the Raw Bar

Oysters on the Half Shell	12
<i>Half of a dozen with traditional accompaniments</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>	
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>	

Sandwiches

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>	
Marinated Portobello	12
<i>Balsamic, grilled zucchini and onion, sun-dried tomato aioli, fried carrots, lettuce and tomato</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>	
Soup 'n' Sandwich	12
<i>Smoky grilled cheese, sun dried tomato pesto, apple wood bacon, soup du jour</i>	

Salads

Classic Caesar Salad	8
<i>Caesar vinaigrette, garlic herb croutons, Pecorino Romano cheese, chopped egg</i>	
Field Green Salad	8
<i>Port wine poached pears, pickled shallots, candied pecans, Roquefort cheese, hickory vinaigrette</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

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.