

FIRESTONE'S

Sunday, December 17th

Appetizers

Classic Caesar Salad	10
<i>Caesar vinaigrette, garlic herb croutons, Pecorino Romano cheese, chopped egg</i>	
Field Green Salad	9
<i>Port wine poached pears, pickled shallots, candied pecans, Roquefort cheese, hickory vinaigrette</i>	
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>	
Baked Oysters Rockefeller	12
<i>Sautéed Swiss chard, tomato basil goat cheese, panko</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 Onion au Gratin Soup	6/8
<i>Apple cider, Gruyere cheese, Vidalia onions, crostini, thyme</i>	
E & E Beet Salad	10
<i>Local heirloom beets, mixed greens, candied almonds, roasted mushroom, monocacy ash, sorghum vinaigrette</i>	

Features from the Raw Bar

Oysters on the Half Shell	12
<i>Half of a dozen with traditional accompaniments</i>	
Artisan Cheese	Ea 7 // All 16
<i>Monocacy Ash (MD) Barely Buzzed (GA) Roqefort (FR)</i>	
Chef's Board	28
<i>Selection of hand sliced charcuterie, Artisan cheeses, and country pâté. Served with various accoutrements</i>	
Rockfish Ceviche	12
<i>Avocado mousse, artichoke, sesame crisps, yuzu gastrique</i>	

Beverages

Bloody Mary	7
<i>House bloody Mary mix, vodka</i>	
Featured Mimosa	9
<i>Austin Eastciders Cider, Spiced Pear Liquor, Prosecco, Apple Cider</i>	
Mimosa	6.5
<i>Brut sparkling wine, OJ, triple sec</i>	
Mega Mary	12
<i>Ketel One, house bloody Mary mix, Maryland shrimp cocktail, bacon, pickle</i>	

Brunch

Eggs Benedict	15
<i>Two poached eggs, Black Forest ham, hollandaise sauce, toasted English muffin, home fries</i>	
Eggs and Hash	15
<i>Poached eggs, house cured pastrami, béarnaise sauce</i>	
Curry Gumbo and Eggs	15
<i>Garlic sausage, roasted peppers and onions, home fries, two poached eggs</i>	
Steak and Eggs	22
<i>6 oz. slow roasted prime rib, two eggs cooked to order, home fries, béarnaise sauce</i>	
Frittata	12
<i>Roasted chicken, jalapeno, roasted tomato</i>	
Monte Cristo	10
<i>Smoked turkey, ham, Swiss cheese, battered challah loaf, maple syrup</i>	
Grilled Flank Steak Salad	16
<i>Salad of apples, goat cheese, radish, arugula, Meyer lemon vinaigrette</i>	
Stuffed Toast	14
<i>Challah loaf, cream cheese, local berry syrup, home fries</i>	
Chicken Spinach Salad	12
<i>Grilled chicken breast, strawberry, toasted almonds, red onion, goat cheese, honey vinaigrette</i>	

Sandwiches

Chophouse Burger	11
<i>Bibb lettuce, tomato, and choice of cheese on a challah bun</i>	
Fried Oyster Sandwich	12
<i>Cornmeal, challah bun, roasted red pepper remoulade</i>	
Hand Cut Hot Pastrami	12
<i>Swiss cheese, red onion, Carolina Dijon BBQ, sourdough</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>	
Pulled Pork Sandwich	12
<i>Molasses BBQ, coleslaw, aged white cheddar, house baked butterloaf</i>	
B.L.T.A	12
<i>Bacon, avocado, romaine, local tomato, sea salt aioli, grilled butter loaf</i>	

18% gratuity for parties of six or more. Separate checks with advanced notice.