

FIRESTONE'S

Thursday, January 4th

Appetizers & Salads

Maryland Crab Dip Baked with three cheeses and sherry	12
Field Green Salad Port wine poached pears, pickled shallots, candied pecans, Roquefort cheese, hickory vinaigrette	9
Classic Caesar Salad Caesar vinaigrette, garlic herb croutons, Pecorino Romano cheese, chopped egg	10
E & E Beet Salad Local heirloom beets, mixed greens, candied almonds, roasted mushroom, goat cheese, sorghum vinaigrette	10
Baked Brie Cinnamon apples, bronze fennel, candied almonds, calvados reduction, toasted baguette	15
Baked Oysters Rockefeller Sautéed Swiss chard, tomato basil goat cheese, panko	12
Steamed Mussels Curry garlic sausage, tomato, red pepper, green onion, goat cheese, white wine	11
Deviled Egg Trio Olive tapenade, red pepper coulis, brown sugar cured bacon, trout roe, smoked rockfish, house brioche	10
Baked Onion au Gratin Soup Apple cider, Gruyere cheese, Vidalia onions, crostini, thyme	6/8
Maine Lobster Bisque Chilled lobster salad, mascarpone, crostini	9

Tavern

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

Entrées

Pan Seared Scallops Golden quinoa, grilled asparagus, alfalfa sprouts, prosciutto crisp, romesco sauce	32
18oz. Dry Aged Cowboy Steak Rosemary roasted potato, charred cauliflower, french beans, carrot, red wine demi glaze	45
Butter Roasted Maine Lobster Saffron risotto, marinated bok choy, confit cherry tomato, sherry cream reduction	32
Backyard Hanger Steak BBQ dry rubbed & grilled, Tuscan kale, cranberries, pine nuts, potato pave, BBQ demi glaze	30
Volcano Pork Shank Crispy brown butter pork shank, rice pilaf, Firestones pork gumbo	27
Pan Seared Rockfish Potato gratin, confit tomato, bacon, mixed greens, leeks, red pepper coulis	32
Bone in Veal Rib Chop Grilled chop & veal bacon, black barley "risotto", cabbage slaw, roasted mushroom & pears, wilted mixed greens, au poive demi glaze	36
Duo of Duck Moultarde duck breast & confit roulade, creamy polenta, roasted butternut squash & Brussels sprouts, duck glaze	30
Baked Pappardelle Bolognese House rolled pasta, saucisson garlic sausage, mozzarella, panko, basil	26
Tomato & Basil Goat Cheese Gnocchi Filet bean, roasted parsnips, artichoke, cello radish, dill cream reduction, fried basil	23

Features From the Raw Bar

Chef's Board Selection of hand sliced charcuterie, Artisan cheeses, and country pâté. Served with various accoutrements	28
Artisanal Cheese Trio Barley Buzzed (GA), Camembert (FR), Roquefort (FR), truffle honey	One: 7/ All Three: 16
Rockfish Ceviche Avocado mousse, artichokes, sesame tortilla, yuzu gastrique	12
Oysters on the Half Shell Half of a dozen with traditional accompaniments	12
Ahi Tuna Tartar Sesame vinaigrette, radish, sesame tortilla, citron blend	11