

# FIRESTONE'S

Sunday, March 25th

## Appetizers

Classic Caesar Salad	10
<i>Caesar vinaigrette, garlic herb croutons, Pecorino Romano cheese, chopped egg</i>	
Greek Salad	9
<i>Marinated olives, tomato, pickled cucumber, feta, oregano 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	12
<i>Cornbread, roasted red pepper, jalapeno, bacon</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>	

## 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) Brie (FR) Roquefort (FR)</i>	
Chef's Board	28
<i>Selection of hand sliced charcuterie, Artisan cheeses, and country pâté. Served with various accoutrements</i>	
Ahi Tuna Tartar	11
<i>Sesame vinaigrette, radish, sesame tortilla, citron blend</i>	

## Beverages

Bloody Mary	7
<i>House bloody Mary mix, vodka</i>	
Featured Mimosa	9
<i>Angry Orchard Cider, Baltimore Whiskey Co. Ginger Apple, La Bella 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, home fries</i>	
Eggs Portobello	14
<i>Stone ground grits, two poached eggs, tarragon vinaigrette</i>	
Frittata	12
<i>Roasted chicken, roasted red peppers, sautéed spinach</i>	
Stuffed Toast	14
<i>Challah loaf, cream cheese, local berry syrup, home fries</i>	
Steak and Eggs	22
<i>6 oz. hanger steak, two eggs cooked to order, home fries, béarnaise sauce</i>	
Monte Cristo	10
<i>Smoked turkey, ham, Swiss cheese, battered challah loaf, maple syrup</i>	
Smoky Mountain Eggs	15
<i>Smoked trout, two poached eggs, hollandaise on top of english muffin, home fries</i>	
Grilled Flank Steak Salad	16
<i>Salad of apples, goat cheese, radish, arugula, Meyer lemon vinaigrette</i>	
Chicken Spinach Salad	12
<i>Grilled chicken breast, strawberry, candied pecans, red onion, goat cheese, honey vinaigrette</i>	

## Sandwiches

Chophouse Burger	11
<i>Bibb lettuce, tomato, and choice of cheese on a challah bun</i>	
Hand Cut Hot Pastrami	12
<i>Swiss cheese, red onion, Carolina Dijon BBQ, sourdough</i>	
Soup 'n' Sandwich	12
<i>Toasted sourdough, red dragon cheese, house cured bacon, soup de jour</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, avocado, romaine, local tomato, sea salt aioli, grilled butter loaf</i>	
Fried Oyster Sandwich	12
<i>Cornmeal, challah bun, roasted red pepper remoulade</i>	
Pulled Pork Sandwich	12
<i>Fresno BBQ, turnipslaw, grilled pineapple, house baked butterloaf</i>	

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