

FIRESTONE'S

Thursday, July 5th

Appetizers & Salads

Maryland Crab Dip Baked with three cheeses and sherry	12
Field Green Salad Pickled shallot, toasted sunflower seeds, goat cheese, strawberries, rhubarb vinaigrette	9
Grilled Caesar Salad Creamy Caesar vinaigrette, grilled focaccia, sun dried tomato pesto, Pecorino Romano crisp, chopped egg	10
Heirloom Tomato & Burrata Heirloom tomato, smoked burrata, vin rouge reduction, basil, olive oil, focaccia crouton	14
Baked Avocado Stuffed with chorizo corn salsa, melted cheddar cheese, chimichurri sauce	10
Fried Green Tomatoes Red pepper remoulade, micro greens	10
Deviled Egg Trio Smoked tomato salsa, red pepper coulis, brown sugar cured bacon, trout roe, smoked rockfish, house brioche	10
Baked Oysters Spanish chorizo, bell pepper, scallion, corn bread, lime aioli	12
Split Pea Soup Rhubarb marscapone, micro greens	8
Charcuterie Mac & Cheese Cheddar bechamel, sopressata, Genoa salami, prosciutto, panko bread crumb	8
Steamed Mussels Heirloom tomatoes, scallion, capers, basil, crispy prosciutto, vermouth butter sauce	11

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 Barely Buzzed (GA), Great Hills Blue (MA), Monocacy Ash (MD), truffle honey	One: 7 / All Three: 16
Oysters on the Half Shell Half of a dozen with traditional accompaniments	12
Rockfish Ceviche Avocado mousse, artichoke, sesame crisps, yuzu gastrique	12

Entrées

18oz. Dry Aged Cowboy Steak Chared broccoli raab, roasted trio of mushroom, house made bacon, crispy shoestring potato, red wine butter	45
Rockfish Imperial Shrimp imperial, kohlrabi, yellow squash, roasted beets, creamy fish fumet	28
Wagyu Bistro Filet 8 oz. Snake River Farms bistro filet, roasted broccoli, confit potatoes, bacon blue cheese cream sauce	40
Grilled Hanger Steak Crispy potato pave, ratatouille, spring onion & garlic vinaigrette	30
Firestone's Crab Cake Goat cheese & tomato grits, glazed asparagus, confit onion & radish, spring onion butter	30
Pan Seared Salmon Curry ragout, risotto, wilted kale, basil oil	27
Pan Seared Scallops Smoked Shrimp étouffée, Forbidden Black Rice, Sweet Corn and Pea Shoots	32
Hand Rolled Seafood Agnolotti Lobster stuffed, grilled scallop, wilted spinach, grape tomato, crispy prosciutto, vin blanc	28
Duck Leg Confit Tomato ragout, fresh herbs, sautéed bok choy, duck gravy	28
Potato & Corn Gnocchi Kale, green beans, charred corn, sweet corn sauce	23

Tavern

Chophouse Burger Bibb lettuce, tomato, and choice of cheese on a challah bun	11
Grilled Chicken Sandwich Bibb lettuce, tomato, choice of cheese on challah bun	10
Hand Cut Hot Pastrami Swiss cheese, red onion, Carolina Dijon BBQ, sourdough	12
Grilled Flank Steak Salad Salad of apples, goat cheese, radish, arugula, Meyer lemon vinaigrette	16
Grilled Pizza Tomato sauce, mozzarella, Pecorino Romano, garlic sausage, basil	12
Truffle Fries / Sriracha Fries Hand cut Idaho potatoes, fresh herbs, maldon sea salt	7