

FIRESTONE'S

Sunday, December 2nd

Appetizers

Maryland Crab Dip	13
<i>Baked with three cheeses and sherry</i>	
Field Green Salad	9
<i>Red wine poached pears, blue cheese, apple, crystallized walnut, winter radish, celery seed vinaigrette</i>	
Wedge Caesar Salad	10
<i>Iceberg lettuce, focaccia croutons, shaved pecorino, hard boiled egg, sun-dried tomato Caesar dressing, white anchovy</i>	
Roasted Roots Salad	12
<i>Warm Monocacy ash goat cheese, E & E root vegetable, local beets, micro green salad, pumpkin seed oil & balsamic glaze</i>	
Deviled Egg Trio	10
<i>Olive tapenade, red pepper coulis, brown sugar cured bacon, salmon roe, smoked rockfish, house brioche</i>	
Baked Oysters	12
<i>Cornbread, roasted red pepper, bacon, jalapeno, remoulade</i>	
Baked Onion au Gratin Soup	7/10
<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) Barely Buzzed (GA) Great Hills Blue (MA)</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, artichokes, sesame tortilla, yuzu gastrique</i>	

Beverages

Mimosa	6.5
<i>Brut sparkling wine, OJ, triple sec</i>	
Mega Mary	12
<i>Ketel One, house bloody Mary mix, shrimp, bacon, pickle</i>	
Featured Mimosa	9
<i>La Bella Prosecco, Ketel One Limon, Pinnacle Whipped, lime</i>	
Bloody Mary	7
<i>House bloody Mary mix, vodka</i>	

Brunch

Eggs Benedict	15
<i>Two poached eggs, Black Forest ham, hollandaise sauce, toasted English muffin, home fries</i>	
Steak and Eggs	22
<i>6 oz. hanger steak, two eggs cooked to order, home fries, béarnaise sauce</i>	
Eggs and Hash	15
<i>Poached eggs, house cured pastrami, béarnaise sauce, home fries</i>	
Stuffed Toast	14
<i>Sourdough loaf, cream cheese, mixed berry syrup, home fries</i>	
Eggs Chesapeake	17
<i>Two poached eggs, English muffin, crab cake, hollandaise sauce, served with home fries</i>	
Frittata	12
<i>Smoked turkey, jalapeno, provolone</i>	
Avocado Toast	13
<i>Toasted house made bread, sliced avocado, micro green salad, chorizo gravy</i>	
Grilled Flank Steak Salad	16
<i>Salad of apples, goat cheese, radish, arugula, Meyer lemon vinaigrette</i>	
Autumn Chicken Salad	16
<i>Mixed greens, dried cherries, almonds, goat cheese, local pears, lemon poppy seed vinaigrette</i>	

Sandwiches

Monte Cristo	10
<i>Smoked turkey, ham, Swiss cheese, battered challah loaf, maple syrup</i>	
Chophouse Burger	13
<i>Bibb lettuce, tomato, and choice of cheese on a challah bun</i>	
Hand Cut Hot Pastrami	13
<i>Swiss cheese, red onion, Carolina Dijon BBQ, sourdough</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>Fresno BBQ, turnip slaw, grilled pineapple, house baked butterloaf</i>	
Free Range Chicken Breast	11
<i>Basil honey mustard, tomato, bibb lettuce, choice of cheese, challah bun</i>	
Crispy Barramundi Sandwich	13
<i>Lightly battered, pickled apple, lemongrass aioli, crispy shallots, local arugula</i>	
Fried Oyster Sandwich	12
<i>Cornmeal, challah bun, roasted red pepper remoulade</i>	

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