

# FIRESTONE'S

Wednesday, December 5th

## Appetizers & Salads

<b>Maryland Crab Dip</b>	13
Baked with three cheeses and sherry	
<b>Field Green Salad</b>	9
Red wine poached pears, blue cheese, apple, crystallized walnut, winter radish, celery seed vinaigrette	
<b>Wedge Caesar Salad</b>	10
Iceberg lettuce, focaccia croutons, shaved pecorino, hard boiled egg, sun-dried tomato Caesar dressing, white anchovy	
<b>Roasted Roots Salad</b>	12
Warm Monocacy ash goat cheese, E & E root vegetable, local beets, micro green salad, pumpkin seed oil & balsamic glaze	
<b>Baked Oysters</b>	12
Cornbread, roasted red pepper, bacon, jalapeno, remoulade	
<b>Deviled Egg Trio</b>	10
Olive tapenade, red pepper coulis, brown sugar cured bacon, salmon roe, smoked rockfish, house brioche	
<b>Baked Onion au Gratin Soup</b>	7/10
Apple cider, Gruyere cheese, Vidalia onions, crostini, thyme	
<b>New England Clam Chowder</b>	11
Littleneck clams, bacon, parsnip, grilled baguette	
<b>Baked Avocado</b>	10
Stuffed with roasted butternut squash, chorizo sausage, wilted leeks, cheddar cheese, chimichurri sauce	
<b>Steamed Mussels</b>	12
Brie, bacon, chardonnay, fresh herbs	
<b>Puff Pastry Encrusted Baked Brie</b>	13
Warm pecan cranberry brown butter, toasted baguette	

## Features From the Raw Bar

<b>Chef's Board</b>	28
Selection of hand sliced charcuterie, artisan cheeses, and country pâté. Served with various accoutrements	
<b>Artisanal Cheese Trio</b>	One: 7/ All Three: 16
Barely Buzzed (GA), Great Hills Blue (MA), Monocacy Ash (MD), truffle honey	
<b>Oysters on the Half Shell</b>	12
Half of a dozen with traditional accompaniments	
<b>Rockfish Ceviche</b>	12
Avocado mousse, artichoke, sesame crisps, yuzu gastrique	

## Entrées

<b>Pan Seared Scallops</b>	32
Smoked shrimp étouffée, black forbidden rice, arugula salad	
<b>Firestone's Crab Cake</b>	30
Goat cheese & tomato grits, glazed asparagus, radish, herb butter	
<b>Pan Seared Corvina</b>	28
Sundried tomato risotto, grilled asparagus, curry potato & bacon chowder	
<b>Dry Aged Cowboy Steak</b>	45
18 oz. bone in rib eye, glazed asparagus, French beans, & roasted red pepper, crispy shoestrings, bacon blue cheese sauce	
<b>Grilled Hanger Steak</b>	30
Potato pave, carrots, Brussels sprouts, black turtle beans, bacon jam	
<b>Veal Osso Buco</b>	36
Creamy polenta, roasted cauliflower, wilted greens, buttered pepper jam	
<b>Colorado Lamb Rack</b>	47
Grilled half rack, braised cabbage, whole grain mustard, Amish beans, green beans, fingerling potato, green peppercorn demi	
<b>Duo of Duck</b>	32
Mouillard breast, crispy duck confit roulade, cous cous, Brussels sprouts, baby beets, black mission fig demi glace	
<b>House Rolled Pappardelle</b>	27
Wilted leeks, pickled shallots, arugula, goat cheese, mushroom veloute	

## Tavern

<b>Chophouse Burger</b>	13
Bibb lettuce, tomato, and choice of cheese on a challah bun	
<b>Grilled Chicken Sandwich</b>	11
Bibb lettuce, tomato, choice of cheese on challah bun	
<b>Hand Cut Hot Pastrami</b>	13
Swiss cheese, red onion, Carolina Dijon BBQ, sourdough	
<b>Grilled Flank Steak Salad</b>	16
Salad of apples, goat cheese, radish, arugula, Meyer lemon vinaigrette	
<b>Grilled Pizza</b>	12
Tomato sauce, mozzarella, Pecorino Romano, garlic sausage, basil	
<b>Truffle Fries / Sriracha Fries</b>	7
Hand cut Idaho potatoes, fresh herbs, maldon sea salt	