

FIRESTONE'S

Thursday, December 6th

Appetizers

Maryland Crab Dip	13
<i>Baked with three cheeses and sherry</i>	
Deviled Egg Trio	10
<i>Olive tapenade, red pepper coulis, brown sugar cured bacon, salmon roe, smoked rockfish, house brioche</i>	
Grilled Pizza	12
<i>Tomato sauce, mozzarella, Pecorino Romano, garlic sausage, basil</i>	
Baked Oysters	12
<i>Cornbread, roasted red pepper, bacon, jalapeno, remoulade</i>	
Baked Avocado	10
<i>Stuffed with roasted butternut squash, chorizo sausage, wilted leeks, cheddar cheese, chimichurri sauce</i>	
Baked Onion au Gratin Soup	7/10
<i>Apple cider, Gruyere cheese, Vidalia onions, crostini, thyme</i>	
New England Clam Chowder	11
<i>Littleneck clams, bacon, parsnip, grilled baguette</i>	
Puff Pastry Encrusted Baked Brie	13
<i>Warm pecan cranberry brown butter, toasted baguette</i>	

Daily Specials

Shrimp & Grits	14
<i>Stone ground grits, tomato ragout, fresh herbs</i>	
Sweet Potato Gnocchi	12
<i>Roasted cauliflower, pearl onion, house bacon, mushroom, wilted arugula</i>	
Veal Scallopini	28
<i>Creamy risotto, grilled asparagus, red wine demi glace</i>	

Features from the Raw Bar

Chef's Board	28
<i>Selection of hand sliced charcuterie, artisan cheeses, and country pâté. Served with various accoutrements</i>	
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>	
Rockfish Ceviche	12
<i>Avocado mousse, artichokes, sesame tortilla, yuzu gastrique</i>	
Ahi Tuna Tartar	11
<i>Tahini vinaigrette, radish, sesame tortilla, citron blend</i>	

Sandwiches

Hot Pastrami Sandwich	13
<i>Swiss cheese, red onion, Carolina Dijon BBQ, Sourdough bread</i>	
Chophouse Burger	13
<i>Bibb lettuce, tomato, and choice of cheese on a challah bun</i>	
Free Range Chicken Breast	11
<i>Basil honey mustard, tomato, bibb lettuce, choice of cheese, challah bun</i>	
Monte Cristo	10
<i>Smoked turkey, ham, Swiss cheese, battered challah loaf, maple syrup</i>	
Marinated Portobello	12
<i>Balsamic, grilled zucchini and onion, sun-dried tomato aioli, fried carrots, lettuce and tomato</i>	
Crispy Barramundi Sandwich	13
<i>Lightly battered, pickled apple, lemongrass aioli, crispy shallots, local arugula</i>	
Steak and Cheese	12
<i>Horseradish sauce, lettuce, tomato, onions, mushrooms, sweet peppers, Provolone cheese, baguette</i>	
B.L.T.A	12
<i>Bacon, bibb lettuce, avocado, local tomato, sea salt aioli, grilled butter loaf</i>	
Fried Oyster Sandwich	12
<i>Cornmeal, challah bun, roasted red pepper remoulade</i>	

Salads

Field Green Salad	9
<i>Red wine poached pears, blue cheese, apple, crystallized walnut, winter radish, celery seed vinaigrette</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>	
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>	
Wedge Caesar Salad	10
<i>Iceberg lettuce, focaccia croutons, shaved pecorino, hard boiled egg, sun-dried tomato Caesar dressing, white anchovy</i>	

Beverages

Fresh Lemonade / Arnold Palmer	5
Coffee	2.5
Orange / Pineapple / Tomato Juice	5
Soda / Iced Tea	2.5
Hot Tea	3.5
Cappuccino	5.5