

# FIRESTONE'S

Saturday, March 9th

## Appetizers & Salads

<b>Maryland Crab Dip</b>	13
Baked with three cheeses and sherry	
<b>Field Green Salad</b>	9
Dried cranberries, goat cheese, candied almonds, orange supremes, poppy seed vinaigrette	
<b>Caesar Salad</b>	11
Amish romaine, herb croutons, hard boiled egg, pecorino, anchovy, Caesar vinaigrette	
<b>Roasted Roots Salad</b>	12
E & E root vegetable, micro green salad, goat cheese, balsamic glaze	
<b>Deviled Egg Trio</b>	10
Olive tapenade, red pepper coulis, brown sugar cured bacon, smoked rockfish, caviar, house brioche	
<b>Baked Onion au Gratin Soup</b>	7/10
Apple cider, Gruyere cheese, Vidalia onions, crostini, thyme	
<b>Steamed Mussels</b>	12
House bacon, coconut curry ragout, white wine, fresh herbs	
<b>New England Clam Chowder</b>	11
Littleneck clams, bacon, parsnip, grilled baguette	
<b>Lobster Ravioli</b>	14/29
Sauce American, crispy leeks, local micro green, fresh herbs	

## Entrées

<b>Grilled Hanger Steak</b>	30
Potato pave, mushroom duxelle, glazed broccoli & turnips, black & white truffle vinaigrette	
<b>Braised Short Rib</b>	30
Seafood risotto, wilted spinach, grilled cauliflower, beef glaze	
<b>Dry Aged Cowboy Steak</b>	45
18 oz. rib eye, asparagus, green beans, & roasted red pepper, crispy shoestrings, bacon blue cheese sauce	
<b>Pan Seared Rockfish</b>	28
Skin on, blue cheddar grits, green beans, confit onion, red pepper vinaigrette	
<b>Lamb Strip Loin</b>	31
Butternut squash puree, English peas, yukon gold potato, red wine salsify, green peppercorn demi	
<b>Pan Seared Scallops</b>	32
Potato pave, creamed spinach, roasted mushroom, seafood vin blanc	
<b>Veal Tenderloin</b>	30
Black barley risotto, roasted cauliflower, Brussel sprout, sweet potato chips, blackberry demi	
<b>Duo of Duck</b>	32
Moultarde duck breast, crispy duck confit roulade, cous cous, Brussels sprouts, baby beets, black mission fig demi glace	

## Tavern

### Features From the Raw Bar

<b>Oysters on the Half Shell</b>	12
Half of a dozen with traditional accompaniments	
<b>Chef's Board</b>	32
Selection of hand sliced charcuterie, artisan cheeses. Served with various accoutrements	
<b>Artisanal Cheese Trio</b>	16
Chef selection of cheese, candied nuts & fresh fruit, truffle honey	
<b>Rockfish Ceviche</b>	12
Avocado mousse, artichoke, sesame crisps, yuzu gastrique	
<b>Ahi Tuna Tartar</b>	11
Tahini vinaigrette, radish, sesame tortilla, citron blend	

<b>Chophouse Burger</b>	13
Bibb lettuce, tomato, and choice of cheese on a challah bun	
<b>Grilled Chicken Sandwich</b>	13
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>Truffle Fries / Sriracha Fries</b>	7
Hand cut Idaho potatoes, fresh herbs, maldon sea salt	