

FIRESTONE'S

Friday, March 8th

Appetizers

- Maryland Crab Dip** 13
Baked with three cheeses and sherry
- Deviled Egg Trio** 10
Olive tapenade, red pepper coulis, brown sugar cured bacon, smoked rockfish, caviar, house brioche
- Grilled Pizza** 12
Tomato sauce, mozzarella, Pecorino Romano, garlic sausage, basil
- Roasted Roots Salad** 12
E & E root vegetable, micro green salad, goat cheese, balsamic glaze
- Baked Onion au Gratin Soup** 7/10
Apple cider, Gruyere cheese, Vidalia onions, crostini, thyme
- New England Clam Chowder** 11
Littleneck clams, bacon, parsnip, grilled baguette

Daily Specials

- Chicken Cobb Salad** 16
House bacon, marinated tomato, hard boiled egg, blue cheese, mixed greens, avocado vinaigrette
- Cubano** 13
House made bacon, ham, cheddar cheese, pickles, yellow mustard, pressed butterloaf, choice of side
- French Dip Sandwich** 14
Herb roasted prime rib, sautéed onion & mushroom, provolone, horseradish sauce, toasted baguette, prime rib au jus

Features from the Raw Bar

- Chef's Board** 32
Selection of hand sliced charcuterie, artisan cheeses. Served with various accoutrements
- Oysters on the Half Shell** 12
Half of a dozen with traditional accompaniments
- Artisan Cheese** Ea 7 // All 16
*Monocacy Ash (MD) Barely Buzzed (GA)
Great Hills Blue (MA)*
- Rockfish Ceviche** 12
Avocado mousse, artichokes, sesame tortilla, yuzu gastrique
- Ahi Tuna Tartar** 11
Tahini vinaigrette, radish, sesame tortilla, citron blend

Sandwiches

- Hot Pastrami Sandwich** 13
Swiss cheese, red onion, Carolina Dijon BBQ, Sourdough bread
- Chophouse Burger** 13
Bibb lettuce, tomato, and choice of cheese on a challah bun
- Free Range Chicken Breast** 11
Basil honey mustard, tomato, bibb lettuce, choice of cheese, challah bun
- Monte Cristo** 10
Smoked turkey, ham, Swiss cheese, battered challah loaf, maple syrup
- Marinated Portobello** 12
Balsamic, grilled zucchini and onion, sun-dried tomato aioli, fried carrots, lettuce and tomato
- Crispy Barramundi Sandwich** 13
Lightly battered, pickled apple, lemongrass aioli, crispy shallots, local arugula
- Rachel Rue** 13
House made pastrami, turkey breast, swiss cheese, pickled cabbage, thousand island dressing, toasted rye, choice of side
- B.L.T.A** 12
Bacon, bibb lettuce, avocado, local tomato, sea salt aioli, grilled butter loaf
- Fried Oyster Sandwich** 12
Cornmeal, challah bun, roasted red pepper remoulade

Salads

- Field Green Salad** 9
Dried cranberries, goat cheese, candied almonds, orange supremes, poppy seed vinaigrette
- Grilled Flank Steak Salad** 16
Salad of apples, goat cheese, radish, arugula, Meyer lemon vinaigrette
- Caesar Salad** 11
Amish romaine, herb croutons, hard boiled egg, pecorino, anchovy, Caesar vinaigrette

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