

# FIRESTONE'S

Thursday, April 11th

## Appetizers & Salads

<b>Soft Shell Crab</b> Lightly breaded, pickled vegetables, arugula, pesto aioli	13/25
<b>Maryland Crab Dip</b> Baked with three cheeses and sherry	13
<b>Duck &amp; Beet Salad</b> Duck confit jerky, roasted beets, arugula, radish, goat cheese, raspberry vinaigrette	12
<b>Field Green Salad</b> Marinated corn, roasted radish, pickled blueberries, puffed quinoa, goat feta, spring onion vinaigrette	9
<b>Caesar Salad</b> Amish romaine, herb croutons, hard boiled egg, pecorino, anchovy, Caesar vinaigrette	11
<b>Deviled Egg Trio</b> Olive tapenade, red pepper coulis, brown sugar cured bacon, smoked rockfish, house brioche	10
<b>Better Avocado Toast</b> Toasted house made bread, avocado mousse, spring radish, parmesan crisp, micro green salad, chorizo gravy	13
<b>Seafood Bisque</b> Mini crouton, crispy mussels, micro green	10
<b>Steamed Mussels</b> House bacon, coconut curry ragout, white wine, fresh herbs	12

## Features From the Raw Bar

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

## Entrées

<b>Grilled Cape d'or Salmon</b> Carrot puree, English peas, roasted red pepper, confit onion, lemon vinaigrette	29
<b>Pan Seared Mahi</b> Black beluga lentils, sautéed kale, asparagus & radish, red pepper vinaigrette	28
<b>Seafood Pasta</b> House rolled fettuccine, poached lobster & mussels, wilted spinach, tomato ragout, saffron cream	30
<b>Maryland Crab Cake</b> Fried zucchini, yellow corn, house bacon, French beans, jalapeno sundried tomato aioli	28
<b>Pan Seared Scallops</b> Roasted mushroom risotto, wilted spinach, seafood vin blanc	32
<b>Grilled Hanger Steak</b> Potato pave, mushroom duxelle, glazed broccoli & parsnips, black & white truffle vinaigrette	30
<b>18 oz Dry Aged Ribeye</b> Roasted cauliflower, wilted leeks, sundried tomato, Amish potato, romesco sauce	45
<b>Grilled Venison Bistro Filet</b> Creamy polenta, caramelized fennel, Spring radish, pancetta crisp, pomegranate gastrique	28
<b>Moularde Duck Breast</b> Israeli couscous, smoked duck sausage, red onion, arugula, blood orange kumquat marmalade	28

## Tavern

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