

FIRESTONE'S

Happy Anniversary!!

Appetizers & Salads

Maryland Crab Dip	13
Baked with three cheeses and sherry	
Amish Asparagus Salad *	11
E & E asparagus, radish, pickled ramp, arugula, tempura house bacon, yellow tomato vinaigrette	
Field Green Salad *	9
Marinated corn, roasted radish, pickled blueberries, puffed quinoa, goat feta, spring onion vinaigrette	
Caesar Salad	11
Amish romaine, herb croutons, hard boiled egg, pecorino, Caesar vinaigrette	
Stuffed Squash Blossoms	12
Shrimp Imperial, arugula salad, pickled ramp vinaigrette	
Deviled Egg Trio *	10
Olive tapenade, red pepper coulis, brown sugar cured bacon, smoked rockfish, house brioche	
Better Avocado Toast	13
Toasted house made bread, avocado mousse, spring radish, parmesan crisp, micro green salad, chorizo sausage gravy	
Steamed Mussels *	12
House bacon, coconut curry ragout, white wine, fresh herbs	
Seafood Bisque *	10
Mini crouton, crispy mussels, micro green	
Fried Green Tomatoes	10
Pimento cheese spread, micro green salad	

Entrées

Vegatarian & Vegan options available upon request

Soft Shell Crab *	13/25
Lightly breaded, corn & potato chowder, fresh herbs	
Seafood Pasta	30
House rolled fettuccine, poached lobster & mussels, wilted spinach, tomato ragout, saffron cream	
Pan Seared Bronzini	28
Roasted yellow & red tomatoes, wilted local ramps, potato gaufrettes, panko bread crumb, caper mustard vinaigrette	
Maryland Crab Cake *	30
Fried zucchini, yellow corn, house bacon, French beans, jalapeno sundried tomato aioli	
Pan Seared Scallops *	32
Roasted mushroom risotto, wilted spinach, crispy parsnip, seafood vin blanc	
Grilled Hanger Steak *	30
Potato pave, mushroom duxelle, glazed broccoli & parsnips, black & white truffle vinaigrette	
18 oz Dry Aged Ribeye *	45
Roasted cauliflower, wilted leeks, roasted tomato, Amish potato, romesco sauce	
Moularde Duck Breast *	28
Grilled bok choy & broccoli raab, black beluga lentils, balsamic fig & mushroom jus	
Bone-In Pork Chop	30
Scalloped potatoes & leeks, fava bean, rhubarb, charred broccoli raab, prosciutto broth	

Tavern

Features From the Raw Bar

Oysters on the Half Shell *	12
Half of a dozen with traditional accompaniments	
Chef's Board *	32
Selection of hand sliced charcuterie, artisan cheeses. Served with various accoutrements	
Artisanal Cheese Trio *	16
Chef selection of cheese, candied nuts & fresh fruit, truffle honey	
Rockfish Ceviche *	12
Avocado mousse, artichoke, sesame crisps, yuzu gastrique	

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

* Designates items that are or can be gluten free

18% gratuity added for parties of 6 or more. Separate checks only with advance notice.

Consuming Raw or Undercooked Food Items May Increase Your Risk of Foodborne Illness