

# FIRESTONE'S

Friday, May 3rd

## Appetizers & Salads

|   |    |
|---|----|
| <b>Maryland Crab Dip</b>  | 13 |
| Baked with three cheeses and sherry   |    |
| <b>Field Green Salad</b>  | 9  |
| Marinated corn, roasted radish, pickled blueberries, puffed quinoa, goat feta, spring onion vinaigrette   |    |
| <b>Caesar Salad</b>   | 11 |
| Amish romaine, herb croutons, hard boiled egg, pecorino, anchovy, Caesar vinaigrette                      |    |
| <b>Shrimp Sauté</b>   | 12 |
| Butterfly shrimp, yellow corn, roasted tomato, ramp chimichurri, hint of lime                             |    |
| <b>Deviled Egg Trio</b>   | 10 |
| Olive tapenade, red pepper coulis, brown sugar cured bacon, smoked rockfish, house brioche                |    |
| <b>Better Avocado Toast</b>   | 13 |
| Toasted house made bread, avocado mousse, spring radish, parmesan crisp, micro green salad, chorizo gravy |    |
| <b>Fried Green Tomatoes</b>   | 10 |
| Pimento cheese spread, micro green salad  |    |
| <b>Seafood Bisque</b>   | 10 |
| Mini crouton, crispy mussels, micro green   |    |
| <b>Steamed Mussels</b>  | 12 |
| House bacon, coconut curry ragout, white wine, fresh herbs  |    |

## Entrées

|   |    |
|---|----|
| <b>Seafood Pasta</b>  | 30 |
| House rolled fettuccine, poached lobster & mussels, wilted spinach, tomato ragout, saffron cream    |    |
| <b>Maryland Crab Cake</b>   | 28 |
| Fried zucchini, yellow corn, house bacon, French beans, jalapeno sundried tomato aioli              |    |
| <b>Pan Seared Mahi</b>  | 28 |
| Coconut curry ragu, rice pilaf, grilled bok choy  |    |
| <b>Cape d'Or Salmon</b>   | 29 |
| Golden Quinoa, roasted red peppers, English peas, cipolini onions, wild mushroom & pickled ramp Jus |    |
| <b>Pan Seared Scallops</b>  | 32 |
| Roasted mushroom risotto, wilted spinach, crispy sunchokes, seafood vin blanc                       |    |
| <b>18 oz Dry Aged Ribeye</b>  | 45 |
| Roasted cauliflower, wilted leeks, roasted tomato, Amish potato, romesco sauce                      |    |
| <b>Grilled Hanger Steak</b>   | 30 |
| Potato pave, mushroom duxelle, glazed broccoli & parsnips, black & white truffle vinaigrette        |    |
| <b>Grilled Venison Bistro Filet</b>   | 28 |
| Creamy polenta, caramelized fennel, Spring radish, pancetta crisp, pomegranate gastrique            |    |
| <b>Moularde Duck Breast</b>   | 28 |
| Israeli couscous, smoked duck sausage, red onion, arugula, blood orange kumquat marmalade           |    |

## Features From the Raw Bar

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| <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>Ahi Tuna Tartar</b>   | 13 |
| Ponzu, radish, sesame tortilla, citron blend   |    |
| <b>Rockfish Ceviche</b>  | 12 |
| Avocado mousse, artichoke, sesame crisps, yuzu gastrique                                 |    |

## Tavern

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| <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                  |    |