

FIRESTONE'S

Vegatarian & Vegan options available
upon request

Appetizers

Maryland Crab Dip	14
<i>Baked with three cheeses and sherry</i>	
Prosciutto & Melon *	12
<i>E & E Melons, crystallized pistachios, feta cheese, balsamic reduction, crispy prosciutto, micro green</i>	
Heirloom Tomato Buratta *	14
<i>Rustic tomatoes & crustini, fresh herbs, olive oil, white balsamic</i>	
Better Avocado Toast	13
<i>Toasted house made bread, avocado mousse, radish, parmesan crisp, micro green salad, chorizo sausage gravy</i>	
Field Green Salad *	9
<i>Radish, crispy walnuts, raspberry, puffed quinoa, goat cheese vinaigrette</i>	
Caesar Salad *	11
<i>Amish romaine, herb croutons, hard boiled egg, pecorino, Caesar vinaigrette</i>	
Deviled Egg Trio *	10
<i>Tomato salsa, red pepper coulis, brown sugar cured bacon, smoked rockfish, house brioche</i>	

Features from the Raw Bar

Oysters on the Half Shell * ^	12
<i>Half of a dozen with traditional accompaniments</i>	
Artisanal Cheese Trio *	16
<i>Chef selection of cheese, candied nuts & fresh fruit, truffle honey</i>	
Chef's Board *	32
<i>Selection of hand sliced charcuterie, artisan cheeses. Served with various accoutrements</i>	
Ahi Tuna Tartar * ^	13
<i>Lemon puree, tomato gelee, cucumber vinaigrette, chili oil</i>	

Beverages

Mimosa	8
<i>Cielo Prosecco, OJ, triple sec</i>	
Featured Mimosa	9
<i>Cielo Prosecco, Apricot Vodka, Elderflower Liquor</i>	
Bloody Mary	7
<i>House bloody Mary mix, vodka</i>	
Mega Mary	14
<i>Civic Vodka, House Bloody Mary Mix, Shrimp, Bacon, Pickle</i>	

Brunch

Eggs Benedict * ^	15
<i>Two poached eggs, Black Forest ham, hollandaise sauce, toasted English muffin, home fries</i>	
Eggs and Hash* ^	15
<i>Poached eggs, house cured pastrami, béarnaise sauce, home fries</i>	
Stuffed Toast	14
<i>Sourdough loaf, cream cheese, mixed berry syrup, home fries</i>	
Grilled Flank Steak Salad	16
<i>Salad of apples, goat cheese, radish, mixed greens, Meyer lemon vinaigrette</i>	
Chicken Cobb Salad*	16
<i>House bacon, marinated tomato, hard boiled egg, blue cheese, mixed greens, avocado vinaigrette</i>	
Steak and Eggs* ^	20
<i>4 oz. hanger steak, two eggs cooked to order, home fries, béarnaise sauce</i>	
Frittata*	12
<i>Venison sausage, pickled bannana peppers, cheddar cheese</i>	
Homestyle Eggs	13
<i>Creamy polenta, two poached eggs, duck sausage gravy</i>	

Sandwiches

Monte Cristo	11
<i>Smoked turkey, ham, Swiss cheese, battered challah loaf, maple syrup</i>	
Chophouse Burger * ^	13
<i>Bibb lettuce, tomato, and choice of cheese on a challah bun</i>	
Hand Cut Hot Pastrami	13
<i>Swiss cheese, red onion, Carolina Dijon BBQ, sourdough</i>	
Spicy Tuna Sandwich *	13
<i>Grilled rare, seaweed salad, crispy shoestring potato, spicy aioli, choice of side</i>	
B.L.T.A	12
<i>Bacon, bibb lettuce, avocado, local tomato, sea salt aioli, grilled butter loaf</i>	
Jerk Chicken Sandwich *	12
<i>Smoked pineapple salsa, bibb lettuce, coconut lime aioli, challah bun</i>	
Grilled Chicken Sandwich	13
<i>Bibb lettuce, tomato, choice of cheese on challah bun</i>	

20% gratuity for parties of six or more. Separate checks with advanced notice.*Designates items that can be or are gluten free ^ Consuming raw or undercooked items increase risk for food borne illness