

# FIRESTONE'S

## Appetizers & Salads

<b>Maryland Crab Dip</b>	14
Baked with three cheeses and sherry	
<b>Field Green Salad *</b>	9
Radish, crispy walnuts, raspberry, puffed quinoa, goat cheese vinaigrette	
<b>Caesar Salad *</b>	11
Amish romaine, herb croutons, hard boiled egg, pecorino, Caesar vinaigrette	
<b>Heirloom Tomato Buratta *</b>	14
Rustic tomatoes & crustini, fresh herbs, olive oil, white balsamic	
<b>E &amp; E Beet Plate *</b>	10
Local heirloom beets, arugula, orange segments, house bacon, hazelnut praline, Black Bomber Cheddar cheese	
<b>Prosciutto &amp; Melon *</b>	12
E & E Melons, crystallized pistachios, feta cheese, balsamic reduction, crispy prosciutto, micro green	
<b>Better Avocado Toast</b>	13
Toasted house made bread, avocado mousse, radish, parmesan crisp, micro green salad, chorizo sausage gravy	
<b>Fried Frog Legs</b>	12
Firestone's gumbo, fried okra	
<b>Deviled Egg Trio *</b>	10
Tomato salsa, red pepper coulis, brown sugar cured bacon, smoked rockfish, house brioche	
<b>Steamed Mussels *</b>	12
House bacon, coconut curry ragout, white wine, fresh herbs	

## Features From the Raw Bar

<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
Lemon puree, tomato gelee, cucumber vinaigrette, chili oil	
<b>Rockfish Ceviche * ^</b>	12
Avocado mousse, artichokes, sesame tortilla, yuzu gastrique	

## Entrées

*Vegatarian & Vegan options available upon request*

<b>Maryland Crab Cake *</b>	30
Fried zucchini, yellow corn, house bacon, French beans, jalapeno sundried tomato aioli	
<b>Pan Seared Scallops * ^</b>	32
Roasted mushroom risotto, charred asparagus, tempura house bacon, watercress & avocado puree	
<b>Shrimp &amp; Grits *</b>	28
Chicken fried grits, house made chorizo, roasted tomato, wilted spianch	
<b>Pan Seared Coho Salmon</b>	28
Brussels sprouts, broccoli, roasted red pepper, carrots, soba noodles, soy broth, black garlic aioli	
<b>18 oz Dry Aged Ribeye * ^</b>	45
Roasted cauliflower, fingerling potato, corn, crispy potato nest, BBQ demi glace	
<b>Wagyu Sirlion * ^</b>	34
Fava beans, Amish carrots, okra, cous cous, green peppercorn demi glace	
<b>Grilled Venison Bistro Filet * ^</b>	28
Creamy polenta, carmelized fennel, radish, pancetta crisp, pomegranate gastrique	
<b>Grilled Hanger Steak * ^</b>	30
Potato pave, mushroom duxelle, glazed broccoli & parsnips, black & white truffle vinaigrette	
<b>Citrus &amp; Herb Half Chicken *</b>	29
Summer squash, yellow corn, roasted red pepper, green beans, lemon vinaigrette	
<b>House Rolled Doppio Ravioli</b>	30
Corn & mascarpone stuffed, poached lobster, red pepper, spinach, leeks, lobster & sherry reduction	

## Tavern

<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, mixed greens, Meyer lemon vinaigrette	
<b>Truffle Fries / Sriracha Fries</b>	7
Hand cut Idaho potatoes, fresh herbs, maldon sea salt	
<b>Grilled Flatbread Pizza</b>	14
Tomato sauce, pickled banana peppers, house bacon	

\* Designates items that are or can be gluten free 20% 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