

# FIRESTONE'S

Vegetarian & Vegan options available  
upon request

## Appetizers

<b>Maryland Crab Dip</b>	14
<i>Baked with three cheeses and sherry</i>	
<b>Deviled Egg Trio *</b>	10
<i>Tomato salsa, red pepper coulis, brown sugar cured bacon, smoked rockfish, house brioche</i>	
<b>Better Avocado Toast</b>	13
<i>Toasted house made bread, avocado mousse, radish, parmesan crisp, micro green salad, chorizo sausage gravy</i>	
<b>Grilled Flatbread Pizza</b>	14
<i>Tomato sauce, pickled banana peppers, house bacon</i>	
<b>Prosciutto &amp; Melon *</b>	12
<i>E &amp; E Melons, crystallized pistachios, feta cheese, balsamic reduction, crispy prosciutto, micro green</i>	
<b>Heirloom Tomato Buratta *</b>	14
<i>Rustic tomatoes &amp; crustini, fresh herbs, olive oil, white balsamic</i>	

## Daily Specials

<b>Chicken Firestone</b>	15
<i>Mashed potatoes, grilled french beans, roasted tomato &amp; mushrooms, sherry cream sauce</i>	
<b>Firestone's Surf &amp; Sausage</b>	15
<i>Venison &amp; Duck Sausage, Shrimp, Creamy Polenta, Spinach, Red Peppers</i>	
<b>Braised Beef Sandwich</b>	14
<i>Braised hanger &amp; flank steak, pickled banana peppers, lettuce &amp; tomato, toasted challah, choice of side</i>	

## Features from the Raw Bar

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

## Sandwiches

<b>Hot Pastrami Sandwich *</b>	13
<i>Swiss cheese, red onion, Carolina Dijon BBQ, Sourdough bread</i>	
<b>Chophouse Burger * ^</b>	13
<i>Bibb lettuce, tomato, and choice of cheese on a challah bun</i>	
<b>Free Range Chicken Breast *</b>	13
<i>Basil honey mustard, tomato, bibb lettuce, choice of cheese, challah bun</i>	
<b>Spicy Tuna Sandwich *</b>	13
<i>Grilled rare, seaweed salad, crispy shoestring potato, spicy aioli, choice of side</i>	
<b>Monte Cristo</b>	11
<i>Smoked turkey, ham, Swiss cheese, battered challah loaf, maple syrup</i>	
<b>B.L.T.A</b>	12
<i>Bacon, bibb lettuce, avocado, local tomato, sea salt aioli, grilled butter loaf</i>	
<b>Jerk Chicken Sandwich *</b>	12
<i>Smoked pineapple salsa, bibb lettuce, coconut lime aioli, challah bun</i>	
<b>Pulled Pork Sandwich</b>	13
<i>Braised pork shoulder, salt &amp; vinegar chips, citrus barbecue sauce, challah bun, choice of side</i>	

## Salads

<b>Field Green Salad *</b>	9
<i>Radish, crispy walnuts, raspberry, puffed quinoa, goat cheese vinaigrette</i>	
<b>Caesar Salad</b>	11
<i>Grated pecorino, crouton, white anchovy, hard boiled egg, caesar dressing</i>	
<b>Grilled Flank Steak Salad</b>	16
<i>Salad of apples, goat cheese, radish, mixed greens, Meyer lemon vinaigrette</i>	
<b>Chicken Cobb Salad*</b>	16
<i>House bacon, marinated tomato, hard boiled egg, blue cheese, mixed greens, avocado vinaigrette</i>	

## Beverages

<b>Fresh Lemonade / Arnold Palmer</b>	5
<b>Coffee</b>	2.5
<b>Orange / Pineapple / Tomato Juice</b>	5
<b>Soda / Iced Tea</b>	2.5
<b>Hot Tea</b>	3.5
<b>Cappuccino</b>	5.5

20% gratuity added for parties of 6 or more. Separate checks only with advance notice.

\* Items that can be or are gluten free