

# 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>Sweet onion marmalade, red pepper coulis, brown sugar cured bacon, smoked rockfish, salmon roe, brioche</i>	
<b>Baked Onion au Gratin Soup</b>	7/10
<i>Apple cider, Swiss cheese, Vidalia onions, crostini, thyme</i>	
<b>Grilled Flatbread Pizza</b>	14
<i>Tomato sauce, balsamic portabello, mozzarella, pecorino, fresh basil</i>	
<b>Baked Oysters</b>	12
<i>House bacon, soffritto, cheddar cheese, remoulade sauce</i>	
<b>Fried Calamari</b>	13
<i>Arugula, pickled butternut squash, tahini vinaigrette</i>	

## Daily Specials

<b>Lobster Bisque</b>	10
<i>Celery root mascarpone, crouton, micro greens</i>	
<b>Country Fried Steak</b>	16
<i>House cured pork belly, ground beef, cheesy risotto, wilted spinach, bacon vinagrette</i>	
<b>Chicken Firestone</b>	15
<i>Mashed potatoes, asparagus &amp; broccoli, mushroom marsala jus</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>Rockfish Ceviche</b>	12
<i>Avocado mousse, artichokes, sesame tortilla, yuzu gastrique</i>	
<b>Lobster Roll</b>	12
<i>Red Onion // Scallion // Roasted Red Pepper // Side Salad</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</i>	
<b>Monte Cristo</b>	13
<i>Smoked turkey, ham, Swiss cheese, battered challah loaf, maple syrup</i>	
<b>Chicken Cheese Steak</b>	14
<i>Sautéed peppers, onions &amp; mushrooms, provolone cheese, hoagie roll, choice of side</i>	
<b>B.L.T.A</b>	12
<i>Bacon, bibb lettuce, avocado, local tomato, sea salt aioli, grilled butter loaf</i>	
<b>Fried Chicken Sandwich</b>	14
<i>Lightly breaded, pickles, bibb lettuce, bleu cheese, buffalo sauce, choice of side, brioche bun</i>	
<b>Lamb BBQ Sandwich</b>	14
<i>Roasted lamb shoulder, BBQ sauce, pickled cabbage, red onion, hoagie roll, choice of side</i>	

## Salads

<b>Earth &amp; Eats Salad</b>	12
<i>Local beets, apple, pickled butternut squash, radish, pecorino cheese, mixed greens, celery seed vinaigrette</i>	
<b>Grilled Flank Steak Salad</b>	16
<i>Salad of apples, goat cheese, radish, arugula, Meyer lemon vinaigrette</i>	
<b>Chicken Spinach Salad</b>	14
<i>Grilled chicken breast, pickled butternut &amp; celery root, hard boiled egg, red onion, marinated tomato, feta cheese, herb 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