

# Firestone's Culinary Tavern

## To Start

<b>MARYLAND CRAB DIP</b> .....	15
Baked // Three Cheese // Sherry // Baguette // Carrots // Zucchini	
<b>AHI TUNA TARTAR</b> .....	15
Greenbean Salad // Tobiko Fish Roe // Soy Lime Vinagrette	
<b>ROCKFISH CEVICHE</b> .....	14
Avocado Mousse // Artichoke // Sesame Crisps // Yuzu	
<b>SWEET &amp; SPICY SHRIMP</b> ...	16
Rice Pilaf // Pickled Aji Dulce Peppers // Sweet Chili Sauce	
<b>PUMPKIN &amp; APPLE BISQUE</b> .	10
Pickled Beets // Chives	
<b>SALMON SLIDERS</b> .....	13
Sesame & Soy Grilled // Ginger Aioli // Toasted Brioche Crustini // Roasted Tomato	
<b>KINDA CASSOULET</b> .....	13/25
Cocorubio Beans // Hearty Ragout // Breaded Veal Cutlet // Parsley & Garlic	
<b>STEAMED MUSSELS</b> .....	15
Tomato Ragout // Bacon & Jalapeno Jam // White Wine & Butter	

## Salads

<b>ADD FLANK STEAK</b> .....	9
<b>ADD CHICKEN</b> .....	8
<b>FIELD GREEN</b> .....	8
Plums // Dried Figs // Red Onion // Sunflower Seeds // Goat Cheese // Maple Vinaigrette	
<b>ARUGULA SALAD</b> .....	8
Apple // Radish // Goat Cheese // Lemon Vinaigrette	
<b>AUTUMN SALAD</b> .....	8
Roasted Winter Squash // Beets // Pickled Cranberries // Candied Pistachios // Balsamic Vinaigrette	

\*COOP'S FAMOUS HOT PASTRAMI\*  
\*CHOPHOUSE BURGER\*  
\*GRILLED CHICKEN SANDWICH\*  
\*BLACK BEAN BURGER\*  
AVAILABLE ALL DAY \$15

## Oysters

<b>SLOOP POINTS</b> .....	2.5
Petite // High Salt // Smooth Finish // New Jersey	
<b>BLUE POINT</b> .....	2.5
Semi-Wild // High Brine // Sweet Finish // Connecticut	
<b>HUCKLEBERRY</b> .....	2.5
Very Deep Cup // Soft Salt // Crisp Finish // Maryland	
<b>BAKED OYSTER</b> .....	3
Pickled Jalapeno // Pepper Onion Jam // Buttered Brioche	

## CHEESE & CHARCUTERIE

EACH 8 // CHOICE OF THREE 22

PROSCIUTTO

ROSETTE DELYON

BRESAOLA

FINOCCHIONA

\*DUCK PASTRAMI\*

\*JALAPENO SAUSAGE\*

\*GARLIC SAUSAGE\*

\*COUNTRY PÂTÉ\*

.....

GORGONZOLA

France

COMTE

France

4 YEAR GOUDA

Holland

ARDI GASNA

France

BUCHERON

Wisconsin

## To Share

<b>CHEF'S BOARD</b> .....	35
All Meats // Two Cheeses // Accoutrement	



## Entrées

<b>SCALLOPS</b> .....	33
Sesame Arancini // Carrots // Bok Choy // House Bacon // Seafood Ramen Broth	
<b>ALANTIC SALMON</b> .....	30
Spaghetti Squash // Tomato // Leeks // Cocorubio Beans // Shrimp Vin Blanc	
<b>TUNA AU POIVRE</b> .....	30
Seared Raw // Quinoa // Filet Beans // Olives // Radish // Basil Pesto	
<b>MUSHROOM RAVIOLI</b> .....	29
Prosciutto Sausage // Charred Asparagus // Soft Cooked Egg // Pecorino Cream	
<b>RACK OF LAMB</b> .....	42
Creamy Polenta // Balsamic Broccoli // Confit Onion // Mushrooms // Herb Crust // Red Pepper Vinaigrette	
<b>BACON WRAPPED FILET</b> .....	37
Roasted Cauliflower Risotto // Mustard Briased Cabbage // Crispy Parsnip // Green Peppercorn Demi	
<b>WAGYU SIRLOIN</b> .....	32
Potato Pave // Roasted Mushrooms // Baby Corn // Parsnips // Truffle Viniagrette	
<b>VEAL TENDERLOIN</b> .....	30
Brown Butter Potato // Roasted Pablano Peppers // Carrots // Filet Beans // Demi Glace	

## To Finish

<b>VANILLA BREAD PUDDING</b> ...	8
Blackberry & Almond Compote // Orange Curd	
<b>CHOCOLATE MOUSSE TART</b> ..	10
Peanut Butter Crumble // Crème Anglaise	
<b>PUMPKIN CHEESECAKE</b> .....	8
White Chocolate Drizzle // Spiced Caramel	
<b>HOUSE MADE ICE CREAM</b> ....	6
Pumpkin // S'mores // Peanut Butter // Mix & Match	
<b>HOUSE MADE SORBETS</b> .....	6
Watermelon // Blackberry Cherry // Mango // Mix & Match	

PLEASE MAINTAIN SOCIAL  
DISTANCING GUIDELINES  
PLEASE KEEP YOUR MASK ON  
WHENEVER YOU ARE NOT EATING

FOLLOW US ON INSTAGRAM  
@FIRESTONESRESTAURANT

20% GRATUITY ADDED FOR PARTIES OF 6+  
^CONSUMING RAW OR UNDERCOOKED FOOD  
ITEMS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS