

# Firestone's Culinary Tavern

## To Start

### MARYLAND CRAB DIP - 15

Baked // Three Cheese //  
Sherry // Baguette //  
Carrots // Zucchini

### BAKED ONION GRATIN - 11

Apple Cider // Swiss //  
Vidalia Onion // Crostini  
// Thyme

### AHI TUNA TARTAR - 15

Greenbean Salad // Tobiko  
Fish Roe // Soy Lime  
Vinaigrette

### ROCKFISH CEVICHE - 14

Avocado Mousse // Artichoke  
// Sesame Crisps // Yuzu

### GRILLED CALAMARI - 12

Arugula // Pickled Red  
Pepper // Lime Crema //  
Salsa Verde

### PORK BELLY - 16

House Cured // Cider  
Braised Spinach // Apple  
Gastrique

### SALMON SLIDERS - 13

Sesame & Soy Grilled //  
Ginger Aioli // Toasted  
Brioche Crostini // Roasted  
Tomato

### STEAMED MUSSELS - 15

Tomato Ragout // Bacon &  
Jalapeno Jam // White Wine  
& Butter

## SALADS

### ADD FLANK STEAK - 9

### ADD GRILLED CHICKEN - 8

### AUTUMN SALAD - 8

Roasted Winter Squash //  
Beets // Dried Cranberries  
// Candied Pistachio //  
Balsamic Vinaigrette

### FIELD GREEN - 8

Honey Braised Grapes //  
Dried Figs // Red Onion //  
Sunflower Seeds // Goat  
Cheese // Maple Vinaigrette

### ARUGULA SALAD - 8

Apple // Radish // Goat  
Cheese // Lemon Vinaigrette

## Oysters

### WASHBURN POINTS - 2.5

Meaty // Quick & Clean  
Finish // Moderate Brine //  
Massachusetts

### SKINNY DIPPERS - 2.5

Deep Cup // Mild Salt //  
Plump // Maryland

### OLDE SALTS - 2.5

Smooth & Clean // Strong  
Salt // Plump // Virginia

### BAKED OYSTER - 3

House Bacon // Roasted  
Squash // Pesto // Buttered  
Brioche

## CHEESE & CHARCUTERIE

8 Each // Choice of Three 22

### PROSCIUTTO

### RIGANI LAUKANIKO

### DODGE CITY SALAME

### HOT COPPA

### \*DUCK PASTRAMI\*

### \*GARLIC SAUSAGE\*

### \*SWEET ITALIAN SAUSAGE\*

### \*COUNTRY PÂTÉ\*

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### BARELY BUZZED - Georgia

### TOMA CELENA - New York

### SAINT ANDRE - France

### PORT SALUTE - France

### BAY BLUE - California

## To Share

### CHEF'S BOARD - 35

All Meats // Two Cheeses //  
Zucchini Relish // Truffle  
Honey // Dijon // Olives //  
Cornichons // Crostini

## Entrees

### SCALLOPS - 33

Cauliflower Risotto //  
Mustard Braised Cabbage //  
Crispy Parsnips // Demi  
Glace

### ROCKFISH - 32

Creamed Leeks // Roasted  
Red Peppers & Radish //  
Crispy Shoestring Potato

### ATLANTIC SALMON - 30

Sweet Potato Puree //  
Brussels Sprouts // Pickled  
Onion // House Bacon

### GREEK STYLE GNOCCHI - 29

Balsamic Onion // Broccoli  
// Red Wine Salsify //  
Pecorino Tuile // Brown  
Butter Cauliflower //  
Roasted Garlic Aioli

### BONE IN NY STRIP - 32

Black Barley Risotto //  
Cauliflower // Confit  
Tomato // Lima Beans //  
Green Peppercorn Demi

### WAGYU SIRLOIN - 32

Potato Pave // Roasted  
Mushrooms // Wilted Leeks  
// Parsnips // Truffle  
Vinaigrette

### VEAL TENDERLOIN - 30

Brown Butter Potato //  
Roasted Poblano Peppers //  
Carrots // Filet Beans //  
Demi Glace

### DUCK CONFIT - 28

House made Sausages & Bacon  
// Cassoulet // Spinach //  
Garlic Panko

### BRAISED LAMB SHANK - 30

Stone Ground Grits //  
Braised Salsify // Turnips  
// Asparagus // Lamb Jus

## To Finish

### PUMPKIN BREAD PUDDING - 8

White Wine Poached Plums //  
Spiced Caramel

### POT DE CRÈME - 10

Crème Anglaise // Whipped  
Cream // Peanut Butter  
Crumble

### CRÈME BRULEE - 8

Burnt Sugar // Whipped  
Cream

### HOUSE MADE ICE CREAM - 6

Cookies & Cream //  
Pistachio Swirl // Peanut  
Butter // Mix & Match

