

BRUNCH



FINE FOOD AND DRINKS

MUSSELS

STEAMED KETTLE OF PRINCE EDWARD ISLAND MUSSELS
15.

CLASSIC
Tomatoes, Capers, Garlic, Parmesan, White Wine

RED CURRY
Coconut Milk, Red Curry, Shallots, Fresh Cilantro

BACON & BLUE CHEESE
Hardywood Single Ale, Blue Cheese Crumbles, Smoked Bacon

BLOODY MARYS & CHAMPAGNE

SWEETS

BACON CINNAMON BUNS
House Cured Bacon, Whipped Cream Cheese
8.

BANANA FRENCH TOAST
Bourbon Batter, Orange Zest, Cornflake Crust, Toasted Walnut Syrup
12.

CORNMEAL WAFFLE
Chef's Seasonal Compote, Whipped Cream Cheese
12.

ON THE SIDE

SEASONAL FRUIT 5.

SMOKED BACON 5.

JALAPENO CHEDDAR BISCUITS 5.
with Bacon Butter

HOUSEMADE SAUSAGE 5.

GRILLED BROCOLINI 5.
with Marinated Feta

COLLARD GREENS 5.
with Smoked Bacon

STARTERS

FIREHOUSE CHILI Virginia Beef Kidney Beans
+\$1 Cheddar Cheese And Covered

GAZPACHO Avocado, Pickled Cucumber, Extra Virgin Olive Oil

HAND CUT FRENCH FRIES (or) BEER BRINED ONION RINGS
with Garlic Aioli with Chipotle Mayo

PEPPERJACK CHEESE DIP Old Bay, Paprika, Butter Cracker Crumbs,
Toasted Baguette
Add Jumbo Lump Crab Meat \$5

CALAMARI Cherry Peppers, Lemon, Tomato Sauce

CHICKPEA HUMMUS Pita Bread, Radishes, Cucumber,
Marinated Olives, Baby Carrots

* **TUNA TARTARE TACOS** Sesame Soy Vinaigrette, Guacamole,
Chili Lime Aioli

SALADS

FIREHOUSE MIXED GREENS Tomatoes, Radishes, Cranberries, Almonds,
Croutons, Citrus Dressing, Goat Cheese 10.

SUMMER TOMATO Fresh Mozzarella, Basil, Balsamic, EVOO 11.

KALE CAESAR Shaved Brussels Sprouts, Parmesan Dressing,
Pumpkinseed Croutons, Parmesan Cracklings 9.

ROASTED BEET SALAD Arugula, Candied Walnuts,
Whipped Chevre, Pickled Carrots, Champagne Whole Grain Mustard Vinaigrette 11.

WEDGE Tomatoes, Crispy Bacon, Smoked Blue Cheese Dressing, Chives 11.

add to any Salad Grilled Chicken 7. - Steak 8. - *Salmon 10. - Crab Cake 12.

BRUNCH PLATES

* **SAUSAGE BISCUITS & GRAVY** Housemade Chorizo Sausage Gravy,
Jalapeno Cheddar Biscuits, *Two Eggs Sunny Side Up 12.

CORNED BEEF HASH Potatoes, Onions, Peppers, Beef Jus,
* Two Eggs Sunny Side Up, Choice of Toast 17.

CHICKEN & CORNMEAL WAFFLE Fried Chicken Thighs,
Maple Syrup, Bacon Jam 15.

CFH OMELETTE Roasted Mushrooms, Tomatoes, Caramelized Onions,
Gruyere, Country Cut Potatoes, Choice of Toast 14.

DUCK CONFIT WAFFLE Duck Confit, Egg Cornmeal Waffle,
2 Eggs Sunny Side Up, BBQ Aioli 15.

BREAKFAST SANDWICH Croissant, Sausage, Egg, Cheddar Cheese,
Country Cut Potatoes 13.

BALTIMORE SHRIMP SALAD Celery, Split Top Bun 21.

* **SOUTHERN BENEDICT** BBQ Pork, *Poached Eggs,
Jalapeno Cheddar Biscuit, Beernaize, Mixed Greens 15.

APPLE CAMEMBERT Thinly Sliced Apples, Brie,
Arugula, Honey Mustard 13.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

THE RAW BAR

8.

TODAY'S FINE OYSTERS

8.

8.

with Cocktail Sauce
&
Cucumber - Sriracha
Mignonette

11.

HALF DOZEN 17.

13.

DOZEN 34.

9.

15.

PRIVATE PARTIES
SPECIAL EVENTS

BURGERS

11.

9.

* **FIREHOUSE BURGER**
Local Beef, Crispy Bacon,
Cheddar, Lettuce, Tomato,
Garlic Aioli
15.

11.

11.

50/50 BURGER
Half Bacon, Half Beef,
Cheddar, Pickles, Garlic Aioli,
Caramelized Onions
16.

11.

11.

(Accompaniments for Burgers)
Fried Egg \$1
Sautéed Mushrooms \$1
Caramelized Onions \$1

12.

17.

IN A GLASS

15.

14.

FIREHOUSE BLOODY MARYS

14.

15.

FRESH-SQUEEZED MIMOSAS

15.

13.

REGIONAL CRAFT BEERS

13.

21.

BRUNCH COCKTAILS

21.

15.

STYLISH WINES

15.

13.

ALL WEEKEND LONG