

# BRUNCH



FINE FOOD AND DRINKS

## MUSSELS

**STEAMED KETTLE OF PRINCE EDWARD ISLAND MUSSELS WITH TOASTED BAGUETTE**  
15.

### CLASSIC

Tomatoes, Capers, Garlic, Parmesan, White Wine

### CURRY

Coconut Milk, Green Curry, Shallots, Fresh Cilantro

### FRA DIAVOLO

Tomato Sauce, Smoked Chiles

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.

BRUSSELS SPROUTS 5.  
with Smoked Blue Cheese

COLLARD GREENS 5.  
with Smoked Bacon

## STARTERS

**CF3 ALARM CHILI** Virginia Beef Kidney Beans  
+\$1 Smothered And Covered

**NEW ENGLAND CLAM CHOWDER** Bacon, Quahog Clams

**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

**FAVA BEAN HUMMUS** Pita Bread, Radishes, Cucumber,  
Marinated Feta, Baby Carrots

**TUNA TARTARE TACOS** Basil, Cucumber, Red Onion, Sea Salt,  
Wonton Chips

## SALADS

**FIREHOUSE MIXED GREENS** Tomatoes, Radishes, Cranberries, Almonds,  
Croutons, Citrus Dressing, Goat Cheese  
Add Grilled Chicken \$7

**KALE CAESAR** Shaved Brussels Sprouts, Parmesan Dressing,  
Pumpernickel Croutons, Parmesan Cracklings  
Add Pan Seared Salmon \$10

**ROASTED BEET SALAD** Arugula, Candied Walnuts,  
Whipped Chevre, Pickled Carrots, Champagne Whole Grain Mustard Vinagrette  
Add Crab Cake \$12

**WEDGE** Tomatoes, Crispy Bacon, Smoked Blue Cheese Dressing, Chives  
Add Grilled Steak \$8

## BRUNCH PLATES

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

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

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

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

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

**BREAKFAST SANDWICH** Croissant, Sausage, Egg, Cheddar Cheese,  
Country Cut Potatoes

**TRADITIONAL LOBSTER ROLL**  
Celery, Split-Top Bun

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

**APPLE CAMEMBERT** Thinly Sliced Apples, Camembert,  
Arugula, Honey Mustard

## THE RAW BAR

6/8.

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### \* TODAY'S FINE OYSTERS

8. with Cocktail Sauce  
&  
Cucumber - Sriracha  
Mignonette

11.

13.

HALF DOZEN 17.

9.

DOZEN 34.

15.

PRIVATE PARTIES  
SPECIAL EVENTS

## BURGERS

9.

### \* FIREHOUSE BURGER

Local Beef, Crispy Bacon,  
Cheddar

15.

11.

11.

**50/50 BURGER**  
Half Bacon, Half Beef,  
Cheddar, Pickles,  
Caramelized Onions

16.

(Accompaniments for Burgers)

\* Fried Egg \$1

Sauteed Mushrooms \$1

Caramelized Onions \$1

12.

17.

## IN A GLASS

15.

14.

FIREHOUSE BLOODY MARYS

15.

FRESH-SQUEEZED MIMOSAS

13.

REGIONAL CRAFT BEERS

21.

BRUNCH COCKTAILS

15.

STYLISH WINES

13.

ALL WEEKEND LONG

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