

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.

GRILLED BROCOLINI 5.
with Marinated Feta

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.

6/8.

* 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