



CF MUSSELS

*** STEAMED KETTLE OF FRESH PRINCE EDWARD ISLAND MUSSELS**

Served with Tomatoes, Capers, Garlic, Parmesan & White Wine 11.

Served with Bacon, Blue Cheese, Bourbon & Arugula 11.

Served with Green Curry, Coconut Milk, & Cilantro 11.

SNACKS SMALLS · SOUP

ROASTED PUMPKIN SOUP with Dried Cranberries, Spiced Pecans & Coriander Crème Fraiche 7.

*** TUNA TARTARE TACOS** with Ginger Lemongrass Aioli & Apple Celery Slaw 9.

*** CORNMEAL CRUSTED OYSTERS** with Napa Cabbage, Field Greens, Pecans, Black Olives & Chipotle Tartar Sauce 10.

CRISPY FRIES (or) BUTTERMILK BRINED ONION RINGS with Smoked Mayonnaise & Buttermilk Goat Cheese 7.

*** STEAK TARTARE** with Capers, Red Onion, Egg Yolk, Olive Oil & Toast Points 9.

REUBEN EGG ROLLS Corned Beef, Sauerkraut, Gruyère & Russian Dressing 9.

THE RAW BAR

TODAY'S FINEST OYSTERS
Market Price

*** EAST COAST SAMPLER**
8 East Coast Oysters with Cocktail Sauce & Mignonette for 18.

SHRIMP COCKTAIL
Chilled Shrimp for 12.

*** ST. ASAPH SAMPLER**
12 East Coast Oysters, 4 Shrimp, Marinated Tuna with Cocktail Sauce & Mignonette MP

CHARCUTERIE

EACH ... 5. / SAMPLE ALL THREE ... 14.

COUNTRY PATE
Pork & Chicken Liver Pate
SPICY PORK RILLETTES
Terrine of Shredded Pork
COPPA
Cured Pork Shoulder

FARMSTEAD CHEESE

EACH ... 4. / SAMPLE ALL FOUR ... 15.

HUMBOLDT FOG | Goat | California
LAMB CHOPPER | Sheep | California
MOODY BLUE | Cow | Wisconsin
GRAYSON | Cow | Virginia

2 MEATS + 2 CHEESES ... 14. (OR) 4 MEATS + 4 CHEESES ... 26.

CFH SAUSAGES

EACH ... 4. / SAMPLE ALL THREE ... 11.

SPICY ITALIAN
Pork, Fennel & Pepper Flake
CAJUN BOUDIN
Pork, Rice, Spices & Crostini
CHICKEN & CRANBERRY
Garlic, Thyme & Cream

DAILY PLATES

SUNDAY
MAMA'S MEATLOAF
with Crispy Country Fries & Caramelized Onion Gravy 15.

MONDAY
BRAISED PORK SHANK
with Creamy Polenta & Gremolata 18.

TUESDAY
BBQ PORK RIBS
Brown Sugar Baked Beans, Creole Potato Salad & Pickled Peppers 20.

WEDNESDAY
WHOLE GRILLED BRANZINO
with Shaved Fennel Salad, Citrus, Capers & Olives 24.

THURSDAY
LOW COUNTRY BOUILLABAISSE
The Freshest Seafood, Andouille Sausage, Potatoes & Shellfish Broth 24.

FRIDAY & SATURDAY
*** DRY AGED PRIME RIB**
with Little Green Beans & Horseradish Potato Gratin
10 Oz. for 30. / 16 Oz. for 38.

FIREHOUSE SALADS

HOUSE CAESAR with Pickled Red Onions, Shaved Parmesan & Croutons 6.

BUTTER LETTUCE WEDGE with Dried Cranberries, Toasted Almonds & Buttermilk Goat Cheese Dressing 8.

ROASTED BEET with Crumbled Blue Cheese, Baby Arugula & Toasted Walnuts 8.

CRISPY ROCK SHRIMP COBB with Romaine Lettuce, Cheddar Crumbles, Roasted Cherry Tomatoes, Bacon, Avocado, Egg & Charred Scallion 16.

*** MARINATED SKIRT STEAK** with Shredded Cabbage, Chayote Squash, Grilled Red Onion, Avocado, Crispy Tortillas, Chimichurri Sauce 15.

SUPPER

HOUSEMADE EGG NOODLES with Roasted Mushroom & Winter Vegetable "Bolognese" 16.

BUTTERMILK FRIED CHICKEN BREAST with Braised Kale, Cornbread & Pan Giblet Gravy 18.

LOCAL FRESH CATCH with White Bean & Butternut Squash Cassoulet, Wilted Greens, House Cured Bacon & Cider Demi-Glace 24.

*** SEARED DIVER SCALLOPS** with Couscous Risotto, Oven-Dried Cherry Tomatoes & Arugula Pesto 24.

BISON SHORT RIB STROGANOFF with Housemade Pappardelle 22.

*** CIDER BRINED PORK CHOP** with Buttermilk Mashed Potatoes, Sauerkraut, & Pommery Mustard Demi-Glace 21.

*** 9 OZ DRY AGED NEW YORK STRIP** with Roasted Root Vegetable Hash, Cream Spinach & Red Wine Demi-glace 25.

*** 8 OZ HANGER STEAK** with Field Greens, Crisp Fries & Bearnaise Sauce 18.

SANDWICHES

*** FIREHOUSE ANGUS BURGER**
with Tillamook Cheddar, Bacon, Red Onion & Firehouse Sauce 12.

LOCAL OYSTER PO'BOY
Crispy Dragon Creek Oysters with Bibb Lettuce, Tomato & Remoulade Sauce 11.

PORTOBELLO CLUB
with Fresh Goat Cheese, Oven Roasted Tomatoes & Smoked Mayonnaise 9.

SIDES

MASHED POTATOES 5.

GREEN BEANS 5.

MAC & HAM & CHEESE 7.

COUSCOUS RISOTTO 6.

ROASTED MUSHROOMS 6.

FINGERLING POTATOES 6.