

# DINNER



## 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

## THE BOARD

\* **BEEF TARTARE**  
Shallots, Capers, Chives, Egg Yolk, Toasted Baguette 12.5

**PORK PLATE**  
Pork Belly, Pork Cheeks, Bratwurst, Sauerkraut, Dijon Mustard 18.5

**ARTISANAL CHEESES**  
Chef's Selection of Cheeses with Traditional Accompaniments 17.5

## SANDWICHES

**BALTIMORE SHRIMP SALAD ROLL**  
Celery, Split-Top Bun 16

\* **FIREHOUSE BURGER**  
Local Beef, Crispy Bacon, Cheddar 15

**50/50 BURGER**  
Half Bacon, Half Beef, Cheddar, Chopped Pickles, Caramelized Onions 16

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

## STARTERS

**CF3 ALARM CHILI** Virginia Beef Kidney Beans, Chive Sour Cream 6/8.  
+\$1 Smothered And Covered

**NEW ENGLAND CLAM CHOWDER** Bacon, Quahog Clams 6/8.

**DUCK CONFIT HUSHPUPPIES** Caramelized Onion Aioli 10.

**PEPPERJACK CHEESE DIP** Old Bay, Paprika, Butter Cracker Crumbs, Toasted Baguette 11.  
Add 2 oz. Jumbo Lump Crab Meat \$5

**CALAMARI** Cherry Pepper, Lemon, Tomato Sauce 13.

**FAVA BEAN HUMMUS** Pita Bread, Radishes, Cucumber, Marinated Feta, Baby Carrots 9.

\* **TUNA TARTARE TACOS** Soy Vinaigrette, Avocado, Cilantro, Pickled Jalapeño 13.

## SALADS

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

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

**KALE CAESAR** Parmesan Dressing, Pumpnickel Croutons, Parmesan Cracklings 10.

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

add Grilled Chicken or Steak to any Salad 7./10.

## SUPPER

**DUCK** Farro, Wheatberries, Quinoa, Fava Bean, Confit, Tart Cherry Glaze 23.

\* **SALMON** Olive Oil Poached Asparagus, Basmati Rice, Quinoa, Basil Pesto, Snap Peas And Garlic Jus 26.

**BEEF SHORT RIB STROGANOFF** Egg Noodles, Mushroom 26.

**WILD MUSHROOM BOLOGNESE** Rigatoni, Cremini, Ricotta 19.

**MEATLOAF** Whipped Potatoes, Mushroom Gravy, Peas & Carrots 21.

**PORK SHANK** Berkshire Pork, Creamy Polenta, Red Wine Tomato Glaze, Crispy Onion 25.

**MARYLAND CRAB CAKES** Remoulade, Frisee, Cucumbers, Celery, Arugula 33.

\* **BISTRO STEAK & FRITES** Seasoned Fries, Beernaize 28.

**ROASTED FREE RANGE HALF CHICKEN** Herb Butter, Grilled Brocolini, Whipped Potatoes 23.

**SHEPHERD'S PIE** Lamb Curry, Peas, Root Vegetables, Duchess Potatoes 23.

\* **CENTER-CUT FILET** 8oz Whipped Garlic Potatoes and Rosted Carrots 39.

\* **RIBEYE** 12oz Sautéed Spinach, Blue Cheese, Onion Rings, Red Wine Sauce 36.

## BUTTERS & SAUCES

Red Wine Shallot \$1.5 ... Bourbon-Bacon Butter \$1.5 ... Beernaize \$1.5

## RAW BAR

\* **TODAY'S FINE OYSTERS**  
With Cocktail Sauce & Cucumber Sriracha Mignonette

**HALF DOZEN** 17.  
**DOZEN** 34.

**CLASSIC COCKTAIL**  
Chilled Shrimp 16.

## DAILY PLATES

**SUNDAY & MONDAY**  
**FRIED CHICKEN**  
Jalapeño Biscuits, Cole Slaw, Honey Hot Sauce 21.5

**TUESDAY**  
**LOW AND SLOW BBQ RIBS**  
Baked Beans, Potato Salad, Chow Chow 24.5

**WEDNESDAY**  
**FISH & CHIPS**  
Crispy Cod, Malt Vinegar, Tartar Sauce 19.5

**THURSDAY**  
**SOFT SHELL CRAB**  
Remoulade, Frisee, Cucumber, Celery, Arugula 30.

**FRIDAY & SATURDAY**  
\* **PRIME RIB 14oz**  
Mashed Potatoes, Green Beans, Red Wine Shallot, Horseradish Creme 39.

## ON THE SIDE

**HAND CUT FRENCH FRIES**  
(or)  
**BEER BRINED ONION RINGS**  
7.

**COLLARD GREENS**  
**SMOKED BACON**  
7.

**GRILLED BROCOLINI,**  
**MARINATED FETA,**  
**LEMON ZEST**  
8.

**WHIPPED YUKON POTATOES**  
**ROASTED GARLIC**  
7.

**MACARONI & CHEESE**  
**SMOKED GOUDA, FONTINA,**  
**WHITE CHEDDAR, PARMESAN**  
9.

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