

# DINNER



## MUSSELS

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

## THE BOARD

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

**HAM BOARD**  
Chef's Selections of Local Country Hams, Pickled Vegetables, Whole Grain Mustard 18

**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, Lettuce, Tomato, Garlic Aioli 15

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

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

## STARTERS

**FIREHOUSE CHILI** Virginia Beef Kidney Beans  
+\$1 Cheese And Chive Cream Cheese 8.

**GAZPACHO** Avocado, Pickled Cucumber, Extra Virgin Olive Oil 8.

**SWEET CORN FRITTERS** Chili Lime Aioli, Pecorino Romano 8.

**FRENCH ONION DIP** Crispy Shallots, Housemade Potato Chips 10.

**CORNMEAL CRUSTED OYSTERS** Green Tomato Salad, Spicy Remoulade 15.

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

**CHICKPEA HUMMUS** Pita Bread, Radishes, Cucumber, Marinated Olives, Baby Carrots 10.

**\* TUNA TARTARE TACOS** Sesame Soy Vinaigrette, Guacamole, Chili Lime Aioli 15.

## SALADS

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

**SUMMER TOMATO** Fresh Mozzarella, Basil, Balsamic, EVOO 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 to any Salad Grilled Chicken 7. - Steak 8. - \*Salmon 10. - Crab Cake 12.

## SUPPER

**PAN SEARED SCALLOPS** Roasted Corn Hash, Crispy Oyster Mushrooms, Saffron Cream Sauce 32.

**\* PAN SEARED SALMON** Summer Vegetables Panzanella, Arugula Walnut Pesto, Balsamic Reduction 26.

**BEEF SHORT RIB BOURGUIGNON** Potato Puree, Baby Carrots, Pearl Onions, Mushrooms, Red Wine Reduction 26.

**HIERLOOM ZUCCHINI RISOTTO** Arborio Rice, Sweet Corn 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, Bernaise 28.

**ROASTED FREE RANGE HALF CHICKEN** Herb Butter, Grilled Broccolini, Whipped 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 ... Bernaise \$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**

**SPAGHETTI & MEATBALLS**  
Bison and Pork Meatballs, Pomodoro Sauce, Pecorino Romano 21.

**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 BROCCOLINI,**  
**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**