

∴ LUNCHTIME ∴

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## LUNCH MUSSELS

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

Served with Tomatoes, Capers, Garlic, Parmesan & White Wine 13.

Served with Bacon, Blue Cheese, Bourbon & Arugula 13.

Served with Green Curry, Coconut Milk, & Cilantro 13.



## LUNCHBOX

### QUICK & EASY LUNCH SPECIALS

#### THE INBOX

Half Caesar Salad, Cup of Soup & Half Portobello Club 12.

#### THE WATER COOLER

Half Caesar Salad, Cup of Soup & 2 Burger Sliders 12.

#### THE CORNER OFFICE

Cup of Soup or Caesar or Wedge Salad & Any Sandwich 16.

#### THE CEO

Cup of Soup or Caesar or Wedge Salad & Any Lunch Entree 22.

## SIDES

MASHED POTATOES 5.

GREEN BEANS 5.

MAC & HAM & CHEESE 7.

COUSCOUS RISOTTO 5.

ROASTED MUSHROOMS 6.

FINGERLING POTATOES 6.

## SNACKS · SMALLS · SOUP

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

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

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

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

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

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

## FIREHOUSE SALADS

**HOUSE CAESAR** with Pickled Red Onion, 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 Scallions 16.

**GRILLED AMISH CHICKEN** with Sturdy Greens, Blue Cheese, Mushrooms, Green Beans, Chunky Croutons, Fingerling Potatoes & Poached Hen Egg 13.

\* **MARINATED HANGER STEAK** with Shredded Cabbage, Chayote Squash, Grilled Red Onion, Avocado, Crispy Tortillas & Chimichurri 15.

## SANDWICHES

\* **FIREHOUSE ANGUS BURGER** House Ground Chuck, Tillamook Cheddar, Bacon, Red Onion & Firehouse Sauce 12.

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

**PORTOBELLO CLUB** Marinated Portobello Mushroom, Fresh Goat Cheese, Roasted Tomatoes & Smoked Mayonnaise 9.

**MARINATED CHICKEN BREAST** Crispy Bacon, Avocado Mayonnaise and Bread & Butter Pickles 10.

**MONTE CRISTO** Virginia Ham, House Turkey, Gruyere & Spicy Mustard, deep fried and served with Currant Preserve 12.

\* **BRAISED BRISKET** Black Angus Brisket, Wilted Kale, Debris Mayo, Provolone Cheese on Ciabatta Bread 13.

## THE RAW BAR

**TODAY'S FINEST OYSTERS**  
Market Price

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

\* **GULF SHRIMP COCKTAIL**  
Chilled Shrimp for 12.

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



## ENTREES

\* **8 OZ HANGER STEAK** with Field Greens, Crispy Fries & Béarnaise Sauce 18.

**HOUSE MADE EGG NOODLES** with Roasted Mushrooms & Vegetable "Bolognese" 14.

\* **SEARED DIVER SCALLOPS** with Couscous Risotto, Oven-Dried Tomatoes & Arugula Pesto 20.

## EVENTS

**GET IN THE KNOW!**  
Did you know we host all kinds of nifty tastings, parties, classes & more? Join our mailing list for all the news.

**COLUMBIA FIREHOUSE**  
LUNCH MONDAY - FRIDAY 11:30 TO 3  
DINNER NIGHTLY BEGINNING 5:30  
BRUNCH WEEKENDS 11 TO 3  
BAR MENU NIGHTLY UNTIL 1 AM

COLUMBIAFIREHOUSE.COM

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