

# BRUNCH



FINE FOOD AND DRINKS

## THE RAW BAR

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

HALF DOZEN 17.

DOZEN 34.

CLASSIC COCKTAIL  
Chilled Shrimp 20.

BLOODY MARYS  
& CHAMPAGNE

## SWEETS

BACON CINNAMON BUN  
House Cured Bacon,  
Whipped Mascarpone  
8.

FRIED FRENCH TOAST  
Bourbon Batter, Orange Zest,  
Cornflake Crust,  
Toasted Almond Syrup  
12.

CORNMEAL WAFFLE  
Chef's Seasonal Compote,  
Mascarpone Cream  
12.

## ON THE SIDE

SEASONAL FRUIT 6.

SMOKED BACON 5.

CHEDDAR BISCUIT 5.

HOUSEMADE SAUSAGE 6.

QUINOA & BABY KALE 5.

COLLARD GREENS 7.

## SMALLS & SALADS

SPICY GAZPACHO SOUP Cucumber, Bell Pepper, Chipotle, Cumin,  
Red Onion

HAND CUT FRENCH FRIES (or) BEER BRINED ONION RINGS  
with Garlic Aioli with Chipotle Mayo

PIMENTO CHEESE DIP Cheddar, Roasted Red Pepper,  
Bourbon Bacon Jam, Grilled Baguette

CRISPY OLD BAY OYSTERS Pickled Slaw, Beernaize

CALAMARI Cherry Peppers, Lemon, Tomato Sauce

\* TUNA TARTARE Basil, Cucumber, Red Onion, Sea Salt, Wonton Chips

FIREHOUSE CHICKEN & MIXED GREENS Grilled Chicken, Avocado,  
Tomatoes, Quinoa, Radishes, Goat Cheese, Dates, Bacon

SALMON KALE CAESAR Parmesan Dressing,  
Torn Baguette Croutons, Parmesan Cracklings

SHRIMP ARUGULA Artichoke, Kalamata Olives,  
Hot House Cherry Tomatoes, Parmesan Cheese, Lemon Vinaigrette

\* PA STEAK SALAD Local Greens, Tomatoes, Egg, Carrots,  
Red Cabbage, Smoked Blue Cheese Dressing, Crispy Onion Rings

## BRUNCH PLATES

\* SAUSAGE BISCUITS & GRAVY Housemade Chorizo Sausage Gravy,  
Jalapeno Cheddar Biscuits, Cilantro, Two Eggs Sunny Side Up

\* CORNED BEEF HASH Potatoes, Onions, Peppers, Beef Jus,  
Two Eggs Sunny Side Up, Choice of Toast

CHICKEN & WAFFLE Fried Chicken Thighs, Vermont Maple Syrup,  
Bacon Jam

CFH OMELETTE Spinach, Snow Peas, Caramelized Onions, Gruyere,  
Country Cut Potatoes, Choice of Toast

\* QUINOA BOWL Grilled Chicken, Red Quinoa, Cherries, Snow Peas,  
Baby Kale, Avocado, Two Eggs Sunny Side Up

HOT SMOKED POMEGRANATE SALMON Red Onion, Capers,  
Tomatoes, Herb Goat Cheese, Pumpnickel

CRAB CAKES Cornflake Crust, Avocado Aioli,  
Cucumber & Bell Pepper Relish, Thick Cut Fries, Parmesan

\* SOUTHERN BENEDICT BBQ Pork, Poached Eggs,  
Jalapeno Cheddar Biscuit, Beernaize, Mixed Greens

## MUSSELS

STEAMED KETTLE OF  
PRINCE EDWARD ISLAND  
MUSSELS WITH TOASTED  
BAGUETTE  
14.5

CLASSIC  
Tomatoes, Capers,  
Garlic, Parmesan, White Wine

CURRY  
Coconut Milk, Green Curry,  
Shallots, Fresh Cilantro

SAFFRON  
Tomato, Tarragon

PRIVATE PARTIES  
SPECIAL EVENTS

## SANDWICHES

\* FIREHOUSE BURGER  
Local Beef, Smoked Bacon,  
Pimento Cheese  
14.5

50/50 BURGER  
Half Bacon, Half Beef,  
Pimento Cheese, Pickles,  
Caramelized Onions  
15.5

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

CAPRESE SANDWICH  
Heirloom Tomato, Mozzarella,  
Basil Pesto, Balsamic  
12.

FIREHOUSE BLOODY MARYS  
FRESH-SQUEEZED MIMOSAS

REGIONAL CRAFT BEERS

BRUNCH COCKTAILS

STYLISH WINES

ALL WEEKEND LONG

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