

# BRUNCH



FINE FOOD AND DRINKS

## THE RAW BAR

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

EACH 3.  
HALF DOZEN 17.  
DOZEN 34.

CLASSIC COCKTAIL  
Chilled Shrimp 16.

BLOODY MARYS  
& CHAMPAGNE

## RESTAURANT WEEK

Welcome to Winter  
Restaurant Week 2017!

Choose any first course  
(excluding Raw Bar),  
any second course  
and any dessert \$22.

Prefer to drink one  
of your courses?  
Just ask us!

## SIDES

SEASONAL FRUIT 4.

COUNTRY CUT POTATOES 4.

SMOKED BACON 5.

HOUSEMADE BISCUIT 5.

MAPLE SAUSAGE 6.

COLLARD GREENS 7.

## SMALLS & SALADS

SEASONAL SOUP *Featuring the Best of the Season's Produce*

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

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

\* CALAMARI *Cherry Pepper, Lemon, Tomato Sauce*

TUNA TARTARE *Basil, Cucumber, Red Onion, Wonton Chips (+\$5 for RW)*

BACON CINNAMON BUN *House Cured Bacon, Vanilla Glaze*

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

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

WINTER CAESAR *Baby Kale, Shaved Brussels Sprouts, Parmesan Dressing,  
Pumpkin Croutons, Parmesan Cracklings*

add Grilled Chicken or Shrimp To Any Salad 7. / 11.

## BRUNCH PLATES

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

CORNED BEEF HASH *Two Sunny Side Up Eggs, Beef Jus,  
Choice of Toast*

CHICKEN & CORNMEAL WAFFLE *Fried Chicken Thighs,  
Maple Syrup, Bacon Jam*

CFH OMELETTE *Maitake Mushrooms, Tomatoes,  
Caramelized Onions, Gruyere Cheese, Country Cut Potatoes, Choice of Toast*

DUCK CONFIT WAFFLE *Duck Confit, Egg Cornmeal Waffle,  
2 Eggs Sunny Side Up, BBQ Aioli*

BREAKFAST SANDWICH *Croissant, Sausage, Egg, Cheddar Cheese,  
Country Cut Potatoes*

FRENCH TOAST *Bourbon Batter, Cornflake Crust, Orange Zest,  
Toasted Almond Syrup*

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

BELGIAN WAFFLE *Chef's Seasonal Compote, Mascarpone Cream*

## MUSSELS

STEAMED KETTLE (12oz.)  
OF PRINCE EDWARD  
ISLAND MUSSELS  
WITH TOASTED BAGUETTE  
15.

CLASSIC  
*Tomatoes, Capers,  
Garlic, Parmesan, White Wine*

CURRY  
*Coconut Milk, Yellow Curry,  
Shallots, Fresh Cilantro*

FRA DIAVOLO  
*Tomato Sauce, Smoked Chiles*

PRIVATE PARTIES  
SPECIAL EVENTS

## SANDWICHES

\* FIREHOUSE BURGER  
*Local Beef, Smoked Bacon,  
Cheddar Cheese, Garlic Aioli*  
15

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

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

APPLE CAMEMBERT  
SANDWICH  
*Thinly Sliced Apples,  
Camembert,  
Arugula, Honey mustard*  
13.

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