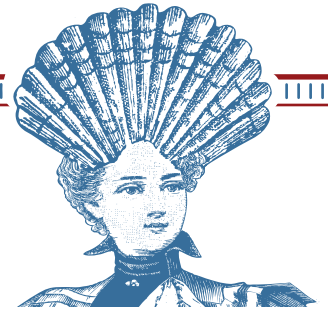


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COLUMBIA FIREHOUSE

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• SUPPER • MENU •

• WINTER • 2018 •

FROM THE SEA

* CHESAPEAKE OYSTERS

*chilled half dozen for 17
chilled dozen for 34
mignonette, cocktail sauce,
lemon*

OYSTERS ROCKEFELLER

*half dozen, spinach, garlic,
parmesan, pernod 17*

DIABLO OYSTERS

*half dozen, 'Nduja butter,
lemon, bread crumbs 17*

DUNGENESS CRAB

*cocktail sauce,
lemon 19*

SHRIMP COCKTAIL

*cocktail sauce,
lemon 16*

MAINE LOBSTER

*chilled whole lobster, 1.25 lb,
lemon-tarragon aioli 29
half lobster 19*

MUSSELS

*1 pound steamed P.E.I mussels,
toasted baguette 15*

*classic white wine,
garlic, shallot, butter, parsley*

*thai red curry
kaffir lime leaf, cilantro*

*bacon, blue cheese,
hardywood ale,
oven dried tomatoes*

* POTOMAC PLATTER

*6 oysters, 2 clams, 4 shrimp,
4 mussels 28*

* CHESAPEAKE PLATTER

*8 oysters, 4 clams, 8 shrimp,
8 mussels 45*

* ATLANTIC PLATTER

*12 oysters, 8 clams, 8 shrimp,
12 mussels, dungeness crab,
1.25 lb whole maine lobster 98*

SMALLS

HUMMUS	<i>crudite, grilled pita, marinated olives</i>	10
* TUNA TACOS	<i>tuna tartare, sesame soy vinaigrette, guacamole</i>	12.5 / 19.5
FRENCH ONION DIP	<i>crispy shallots, brandy, house potato chips or crudité</i>	7
BUTTERNUT SQUASH FRITTERS	<i>Aji Amarillo aioli, pecorino romano</i>	8
* CAST-IRON SHRIMP	<i>white wine, lemon garlic butter, parsley, toasted baguette</i>	16
BEEF TARTARE	<i>hand chopped tenderloin, shallots, capers, egg yolk, toasted baguette</i>	12.5
FRESH RHODE ISLAND CALAMARI	<i>cherry peppers, lemon, marinara</i>	13

SOUP • SALADS

BUTTERNUT SQUASH SOUP	<i>lemon creme fraiche, toasted pepitas, pumpkin oil</i>	8
FIREHOUSE CHILI	<i>virginia beef, pinto beans, chive sour cream</i>	8
KALE CAESAR	<i>garlic anchovy dressing, pumpernickel croutons, parmesan crackling</i>	11
MARKET SALAD	<i>baby greens, shaved radish, thumbelina carrots, croutons, citrus vinaigrette</i>	10
THE WEDGE	<i>tomatoes, crispy bacon, smoked blue cheese dressing</i>	9
ROASTED BEET SALAD	<i>arugula, goat cheese, spiced walnuts, champagne mustard vinaigrette</i>	12.5
ADD TO ANY SALAD	<i>grilled chicken 6, shrimp 7, * salmon 9, * skirt steak 8</i>	

SUPPER

FISH AND CHIPS	<i>fresh atlantic haddock, hand cut fries, tartar sauce</i>	19.5
* ROASTED SALMON	<i>parmesan cous cous, crispy brussels, lemon dijon vinaigrette</i>	26
WILD MUSHROOM RISOTTO	<i>roasted mushrooms, parmesan foam, fried rosemary</i>	19.5
* STEAK FRITES	<i>skirt steak, handcut fries, béarnaise</i>	28
LOCAL SEA SCALLOPS	<i>roasted cauliflower, oven dried tomato, golden raisins, pine nuts, brown butter</i>	28.5
FRIED CHICKEN	<i>grit cake, collard greens, honey hot sauce</i>	17.5
HOUSE SMOKED PORK RIBS	<i>bbq baked beans, cornbread, honey butter, bbq sauce</i>	17/28
BEEF BOURGUIGNON	<i>potato puree, baby vegetables, mushrooms</i>	25
* 8 OZ CENTER CUT FILET	<i>whipped garlic potatoes, roasted carrots, pearl onions, red wine sauce</i>	39
* 12 OZ NEW YORK STRIP	<i>creamed spinach, onion rings, red wine sauce</i>	36

PLEASE NOTE WE SERVE VA RAISED, ALL NATURAL BLACK ANGUS BEEF

EXEC CHEF BRIAN ROWE • GENERAL MANAGER KEVIN JOHNSON
COLUMBIAFIREHOUSE.COM • LUNCH • DINNER • BRUNCH • BAR
HOST YOUR NEXT PRIVATE PARTY OR EVENT RIGHT HERE

@COLUMBIA



FIREHOUSE

BURGERS

* THE FIREHOUSE

*bacon, lettuce, tomato,
cheddar, garlic aioli, fries 15*

* THE FIFTY FIFTY

*half beef, half bacon, cheddar,
caramelized onions, pickles,
garlic aioli, fries 16*

* fried egg 1 • firehouse chili 1
roasted mushrooms 1
caramelized onions 1



SIDES

*hand cut fries,
garlic aioli, ketchup 7*

*beer battered onion rings
chipotle aioli, ketchup 7*

creamed spinach, crispy onions 8

*roasted mushrooms,
shallots, garlic 8*

*whipped yukon gold
potatoes, roasted garlic 8*

*macaroni and cheese,
smoked gouda, monterey jack,
white cheddar, parmesan 8*

WEEKENDS

THE FIREHOUSE PRIME RIB WEEKEND SPECIAL

*join us friday, saturday and
sunday nights for 14oz slow
roasted prime rib, whipped
yukon gold potatoes, roasted
garlic, sautéed green beans,
horseradish jus*