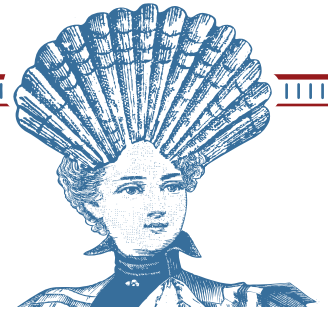


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COLUMBIA FIREHOUSE

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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 *crudite, grilled pita, marinated olives* 10

* **TUNA TACOS** *tuna tartare, sesame soy vinaigrette, guacamole* 12.5 / 19.5

FRENCH ONION DIP *crispy shallots, brandy, house potato chips or crudité* 7

BUTTERNUT SQUASH FRITTERS *Aji Amarillo aioli, pecorino romano* 8

* **CAST-IRON SHRIMP** *white wine, lemon garlic butter, parsley, toasted baguette* 16

BEEF TARTARE *hand chopped tenderloin, shallots, capers, egg yolk, toasted baguette* 12.5

FRESH RHODE ISLAND CALAMARI *cherry peppers, lemon, marinara* 13

SOUP • SALADS

BUTTERNUT SQUASH SOUP *lemon creme fraiche, toasted pepitas, pumpkin oil* 8

FIREHOUSE CHILI *virginia beef, pinto beans, chive sour cream* 8

KALE CAESAR *garlic anchovy dressing, pumpernickel croutons, parmesan crackling* 11

MARKET SALAD *baby greens, shaved radish, thumbelina carrots, croutons, citrus vinaigrette* 10

THE WEDGE *tomatoes, crispy bacon, smoked blue cheese dressing* 9

ROASTED BEET SALAD *arugula, goat cheese, spiced walnuts, champagne mustard vinaigrette* 12.5

ADD TO ANY SALAD *grilled chicken 6, shrimp 7, * salmon 9, * skirt steak 8*

SUPPER

FISH AND CHIPS *fresh atlantic haddock, hand cut fries, tartar sauce* 19.5

* **ROASTED SALMON** *parmesan cous cous, crispy brussels, lemon dijon vinaigrette* 26

WILD MUSHROOM RISOTTO *roasted mushrooms, parmesan foam, fried rosemary* 19.5

* **STEAK FRITES** *skirt steak, handcut fries, béarnaise* 28

LOCAL SEA SCALLOPS *roasted cauliflower, oven dried tomato, golden raisins, pine nuts, brown butter* 28.5

FRIED CHICKEN *grit cake, collard greens, honey hot sauce* 17.5

HOUSE SMOKED PORK RIBS *bbq baked beans, cornbread, honey butter, bbq sauce* 17/28

BEEF BOURGUIGNON *potato puree, baby vegetables, mushrooms* 25

* **8 OZ CENTER CUT FILET** *whipped garlic potatoes, roasted carrots, pearl onions, red wine sauce* 39

* **12 OZ NEW YORK STRIP** *creamed spinach, onion rings, red wine sauce* 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 and saturday
nights for 14oz slow roasted
prime rib, whipped yukon gold
potatoes, roasted garlic,
sautéed green beans,
horseradish jus*