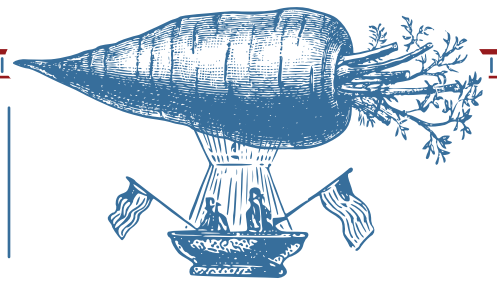


ESTD

COLUMBIA FIREHOUSE

1883



• WEEKDAY LUNCH •

• SPRING 2018 •

FROM THE SEA

CHESAPEAKE OYSTERS
chilled half dozen for 16
chilled dozen for 30
mignonette, cocktail sauce, lemon

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OYSTERS ROCKEFELLER
half dozen, spinach, garlic,
parmesan, pernod 17

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DIABLO OYSTERS
half dozen, 'Nduja butter,
lemon, bread crumbs 17

DUNGENESS CRAB
cocktail sauce,
lemon 19

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SHRIMP COCKTAIL
cocktail sauce,
lemon 16

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

MUSSELS
1 pound steamed P.E.D. mussels,
toasted baguette 16

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classic white wine,
garlic, shallot, butter, parsley

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thai red curry
kaffir lime leaf, cilantro

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bacon, blue cheese,
hardywood ale, dried tomatoes

POTOMAC PLATTER
6 oysters, 2 clams, 4 shrimp,
4 mussels 28

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CHESAPEAKE PLATTER
8 oysters, 4 clams, 8 shrimp,
8 mussels 45

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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

CORN FRITTERS sweet corn, tajin, chili lime aioli 8

BEEF TARTARE shallots, capers, egg yolk, toasted baguette 12.5

FRESH RHODE ISLAND CALAMARI cherry peppers, lemon, marinara 13.50

SOUP • SALADS

KALE AND WHITE BEAN SOUP lemon, carrots, onions 8

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

CAESAR anchovy vinaigrette, romaine hearts, croutons, micro grana 12.50

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

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

ARUGULA SALAD baby arugula, toasted pine nuts, micro grana, radish, lemon champagne vinaigrette 12.5

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

SANDWICHES

• ALL SANDWICHES ARE SERVED WITH EITHER HOUSE FRIES OR A MIXED GREEN SALAD •

VEGETABLE DAGWOOD roasted zucchini, red bell peppers, eggplant, mushrooms, pickled red onions, arugula walnut pesto, mozzarella, olive oil bun 12

CLASSIC REUBEN house cured corned beef, sauerkraut, swiss, remoulade 13

TURKEY CLUB guacamole, bacon, lettuce, tomato, red onion, chipotle mayo, pepper jack, wheat toast 13

HOT CHICKEN SANDWICH fried thigh, Memphis style, hot oil, pickles, olive oil bun, cheddar cheese 16

FIREHOUSE BURGER local beef, crispy bacon, cheddar, garlic aioli 15

ADD TO BURGERS fried egg 1 • sautéed mushrooms 1 • caramelized onions 1 • firehouse chilli 1

ENTREES

SPRING BOUNTY RISOTTO ramps, garlic scapes, parmesan, ramp pesto, fennel pollen 19.5

ROASTED SALMON parmesan cous cous, asparagus, lemon dijon vinaigrette 19

COBB SALAD chicken, bacon, romaine, egg, avocado, tomatoes, blue cheese, red wine vinaigrette 15

SHRIMP COBB shrimp, bacon, romaine, egg, avocado, tomatoes, blue cheese, red wine vinaigrette 17

BISTRO STEAK FRITES handcut fries, bearnaise 19

CHICKEN PAILLARD chicken breast, roasted tomatoes, frisee, lemon champagne vinaigrette 16

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



COLUMBIA FIREHOUSE
IS AVAILABLE FOR
PRIVATE PARTIES • WEDDINGS
AND OTHER FINE EVENTS

LUNCHBOX

THE INBOX
half dagwood sandwich,
house greens, bowl of soup 12

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WATER COOLER
bowl of soup, house greens,
firehouse burger 15

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CORNER OFFICE
choice of soup or house greens,
then any full sandwich or
burger with fries 19

SIDES

hand cut crispy fries,
garlic aioli, ketchup 7

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roasted mushrooms,
shallots, garlic 7

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creamed spinach,
crispy onions 8

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macaroni and cheese,
smoked gouda, fontina,
white cheddar, parmesan 8

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

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FIREHOUSE