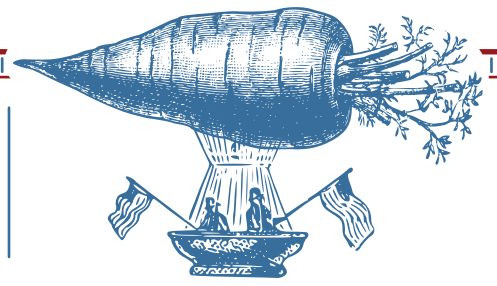


ESTD

COLUMBIA FIREHOUSE

1883



• SUMMER • 2017 •

• WEEKDAY LUNCH •

FROM THE SEA

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

•••
BAKED OYSTERS

6 cornmeal fried, green tomatoes,
honey lime dressing, spicy
remoulade 17

=====
6 roasted, n'duja butter,
bread crumbs 17

DUNGENESS CRAB
cocktail sauce,
lemon 19

•••
SHRIMP COCKTAIL
cocktail sauce, lemon 16

•••
**CHILLED MAINE
LOBSTER**

1.25 lb whole lobster,
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, dried tomatoes

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

•••
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

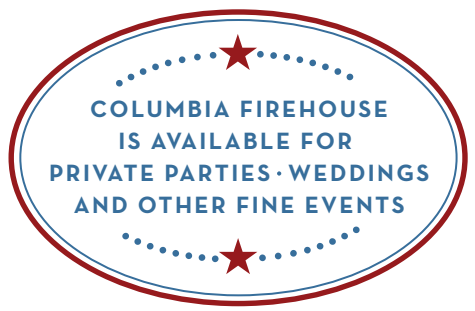
SMALLS

- SWEET SUMMER CORN FRITTERS** chili lime aioli, pecorino romano 8
- FRENCH ONION DIP** crispy shallots, house potato chips 7
- TUNA TACOS** tuna tartare, sesame soy vinaigrette, guacamole 13
- BEEF TARTARE** shallots, capers, egg yolk, toasted baguette 12.5
- FRESH RHODE ISLAND CALAMARI** cherry peppers, lemon, marinara 13



SOUP • SALADS

- FIREHOUSE CHILI** virginia beef, kidney beans, chive sour cream 8
- GAZPACHO** avocado, pickled cucumber, evoo 8
- MARKET SALAD** baby greens, shaved radish, thumbelina carrots, croutons, citrus vinaigrette 11
- KALE CAESAR** garlis anchovy dressing, pumpernickel croutons, parmesan crackling 11
- SUMMER TOMATOES** fresh mozzarella, basil, sea salt, balsamic, evoo 12
- 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, bistro filet 6, salmon 9, shrimp 5



SANDWICHES

- ROASTED VEGETABLE DAGWOOD** all the vegetables, arugula walnut pesto, olive oil bun 12
- CLASSIC REUBEN** house cured corned beef, sauerkraut, swiss, remoulade, fries 13
- TURKEY CLUB** avocado, bacon, lettuce, tomato, red onion, chipotle mayo, pepper jack, wheat toast 13
- CRISPY FRIED CHICKEN** smoked blue cheese, buffalo sauce, bacon, lettuce, tomato, olive oil bun 13
- MARYLAND CRAB CAKE** lettuce, tomato, pickle, remoulade, olive oil bun 16
- FIREHOUSE BURGER** local beef, crispy bacon, cheddar, garlic aioli 15
- THE FIFTY FIFTY BURGER** half beef, half bacon, cheddar, caramelized onions, pickles 16
- ADD TO BURGERS** fried egg 1 • sautéed mushrooms 1 • caramelized onions 1 • firehouse chilli 1
- ALL SANDWICHES** are served with either house fries or a mixed green salad

LUNCHBOX

- THE INBOX**
half apple & brie sandwich,
house greens, bowl of soup 12
-
- WATER COOLER**
bowl of soup, house greens,
firehouse burger 15
-
- CORNER OFFICE**
choice of soup or house greens,
then any full sandwich or
burger with fries 19

ENTREES

- BISTRO STEAK FRITES** seasoned fries, bernaise 19
- HEIRLOOM ZUCCHINI RISOTO** sweet corn, parmesan, basil oil 18
- LINGUINI & CLAMS** white wine, lemon garlic butter, parsley 16.5
- ROASTED SALMON** summer vegetable panzanella, tomato vinaigrette, arugula walnut pesto 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

SIDES

- hand cut crispy fries,
garlic aioli, ketchup 7
-
- collard greens,
smoked bacon 7
-
- creamed spinach,
crispy onions 8
-
- macaroni and cheese,
smoked gouda, fontina,
white cheddar, parmesan 8

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COLUMBIAFIREHOUSE.COM • LUNCH • DINNER • BRUNCH • BAR
HOST YOUR NEXT PRIVATE PARTY OR EVENT RIGHT HERE

