

BRUNCH



FINE FOOD AND DRINKS

MUSSELS

STEAMED KETTLE OF PRINCE EDWARD ISLAND MUSSELS
15.

CLASSIC
Tomatoes, Capers, Garlic, Parmesan, White Wine

RED CURRY
Coconut Milk, Red Curry, Shallots, Fresh Cilantro

BACON & BLUE CHEESE
Hardywood Single Ale, Blue Cheese Crumbles, Smoked Bacon

STARTERS

FIREHOUSE CHILI Virginia Beef Kidney Beans
+\$1 Cheddar Cheese And Covered

GAZPACHO Avocado, Pickled Cucumber, Extra Virgin Olive Oil

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

FRENCH ONION DIP Crispy Shallots, Housemade Potato Chips

CALAMARI Cherry Peppers, Lemon, Tomato Sauce

CHICKPEA HUMMUS Pita Bread, Radishes, Cucumber, Marinated Olives, Baby Carrots

TUNA TARTARE TACOS Sesame Soy Vinaigrette, Guacamole, Chili Lime Aioli

THE RAW BAR

8.

TODAY'S FINE OYSTERS

8.

8.

10.

13.

9.

15.

with Cocktail Sauce & Cucumber - Sriracha Mignonette

HALF DOZEN 17.

DOZEN 34.

BLOODY MARYS & CHAMPAGNE

SWEETS

BACON CINNAMON BUNS
House Cured Bacon, Whipped Cream Cheese
8.

BANANA FRENCH TOAST
Bourbon Batter, Orange Zest, Cornflake Crust, Toasted Walnut Syrup
12.

CORNMEAL WAFFLE
Chef's Seasonal Compote, Whipped Cream Cheese
12.

SALADS

FIREHOUSE MIXED GREENS Tomatoes, Radishes, Cranberries, Almonds, Croutons, Citrus Dressing, Goat Cheese 10.

SUMMER TOMATO Fresh Mozzarella, Basil, Balsamic, EVOO

KALE CAESAR Shaved Brussels Sprouts, Parmesan Dressing, Pumpernickel Croutons, Parmesan Cracklings

ROASTED BEET SALAD Arugula, Candied Walnuts, Whipped Chevre, Pickled Carrots, Champagne Whole Grain Mustard Vinaigrette

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

add to any Salad Grilled Chicken 7. - Steak 8. - *Salmon 10. - Crab Cake 12.

BRUNCH PLATES

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

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

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

CFH OMELETTE Roasted Mushrooms, Tomatoes, Caramelized Onions, Gruyere, 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

BALTIMORE SHRIMP SALAD Celery, Split Top Bun

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

APPLE CAMEMBERT Thinly Sliced Apples, Brie, Arugula, Honey Mustard

PRIVATE PARTIES SPECIAL EVENTS

BURGERS

* **FIREHOUSE BURGER**
Local Beef, Crispy Bacon, Cheddar, Lettuce, Tomato, Garlic Aioli
15.

50/50 BURGER
Half Bacon, Half Beef, Cheddar, Pickles, Garlic Aioli, Caramelized Onions
16.

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

ON THE SIDE

SEASONAL FRUIT 5.

SMOKED BACON 5.

JALAPENO CHEDDAR BISCUITS 5.
with Bacon Butter

HOUSEMADE SAUSAGE 5.

GRILLED BROCOLINI 5.
with Marinated Feta

COLLARD GREENS 5.
with Smoked Bacon

IN A GLASS

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