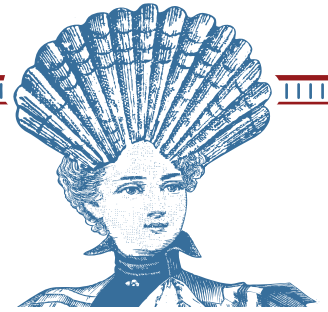


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COLUMBIA FIREHOUSE

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• SUMMERTIME •

• SUPPER • MENU •

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,
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

SWEET CORN FRITTERS chili lime aioli, pecorino romano 8

FRENCH ONION DIP crispy shallots, house potato chips, brandy 7

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

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

FRESH RHODE ISLAND CALAMARI cherry peppers, lemon, marinara 13

HUMMUS crudite, grilled pita, marinated olives 10

THREE CURED HAMS grainy mustard, pickled vegetables, pumpernickel toast 15

SHRIMP SCAMPI white wine, lemon garlic butter, parsley, toasted baguette 16

SOUP • SALADS

CFH CHILI virginia beef, kidney beans, chive sour cream 8

GAZPACHO avocado, pickled cucumber, evoo 8

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

MARKET SALAD baby greens, shaved radish, thumbelina carrots, croutons, citrus vinaigrette 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 8, bistro filet 10, salmon 10, crab cake 12

SUPPER

ROASTED SALMON summer vegetable panzanella, arugula, walnut pesto, 26

MEATLOAF summer squash, thumbelina carrots, whipped yukon gold potatoes, mushroom gravy 19

HEIRLOOM ZUCCHINI RISOTTO sweet corn, parmesan, basil oil 18

BISTRO STEAK FRITES seasoned fries, béarnaise 28

HOUSE SMOKED PORK RIBS potato salad, cole slaw, bbq sauce 17 / 28

BEEF BOURGUIGNON potato puree, baby vegetables, mushrooms, 25

MARYLAND CRAB CAKES remoulade, cucumber, baby greens, arugula 33

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

LOCAL SEA SCALLOPS roasted corn hash, oyster mushroom, saffron cream 28.5

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

12 OZ RIB EYE creamed spinach, smoked blue cheese, onion rings, red wine sauce 36

BURGERS

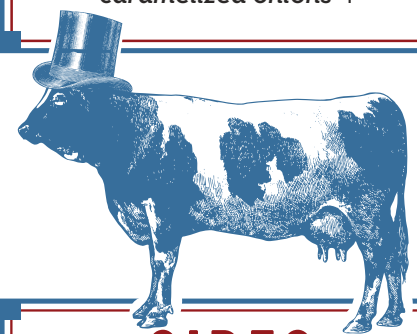
THE FIREHOUSE

crispy bacon, blt,
cheddar, garlic aioli, fries 15

THE FIFTY FIFTY

half beef, half bacon, cheddar,
blt, 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

collard greens, smoked bacon 7

creamed spinach, crispy onions 8

whipped yukon gold
potatoes, roasted garlic 8

macaroni and cheese,
smoked gouda, monteray 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

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