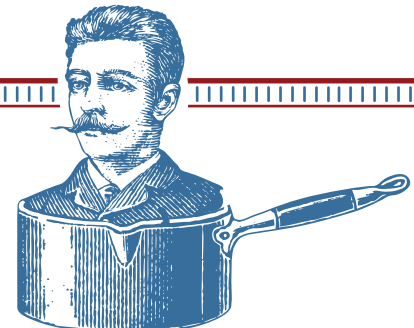


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COLUMBIA FIREHOUSE

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• SPRING • 2018 •

• WEEKEND BRUNCH •

FROM THE SEA

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

OYSTERS ROCKEFELLER
6 roasted, spinach, garlic,
parmesan, bread crumbs,
pernod 17

DIABLO OYSTERS
6 broiled, n'duja butter,
lemon, 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 16

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

KALE AND WHITE BEAN SOUP lemon, carrots, onions 8

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

FRESH RHODE ISLAND CALAMARI cherry peppers, lemon, marinara 13.5

HUMMUS crudite, grilled pita, marinated olives 9

***TUNA TACOS** tuna tartare, sesame soy vinaigrette, guacamole 13

SALADS

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

MARKET SALAD baby greens, shaved radish, thumbelina carrots, croutons, citrus vinaigrette 11

THE WEDGE tomatoes, crispy bacon, smoked blue cheese dressing 11

ARUGULA SALAD baby arugula, toasted pine nuts, micro grana, radish, lemon-olive oil dressing 12.50

ADD TO ANY SALAD grilled chicken 6, shrimp 7, *hangar steak 8, *salmon 10

BENEDICTS

-all benedicts served with home fries-

CLASSIC country ham, english muffin, hollandaise 13

CALIFORNIAN avocado, whole grain bread, tomatoes, radish, crushed chilies 15

NEW ENGLANDER maine lobster, bearnaise, english muffin 19

SOUTHERN buttermilk biscuits, sausage gravy 15

BRUNCH

ROASTED VEGETABLE DAGWOOD zucchini, peppers, eggplant, mushrooms, mozzarella, walnut pesto 12

OMELETTE roasted mushrooms, tomatoes, scallions, cheddar cheese, choice of toast 14

FRENCH TOAST BREAD PUDDING bananas foster, vanilla whipped cream 13

***ROASTED SALMON** parmesan cous cous, asparagus, lemon dijon vinaigrette 18

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

***BISTRO STEAK FRITES** seasoned fries, bearnaise 19

FIREHOUSE BURGER crispy bacon, garlic aioli, cheddar, fries 15

CORNED BEEF HASH potatoes, onions, peppers, beef jus, two eggs sunny side, choice of toast 16

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

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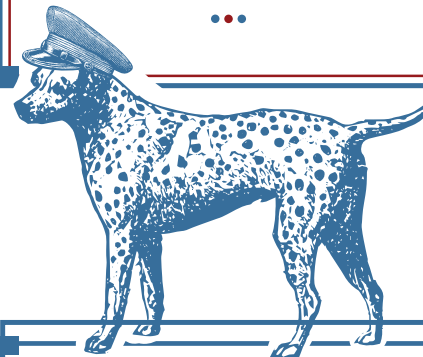


FIREHOUSE

WAFFLES

CLASSIC
whipped cream,
powdered sugar, seasonal fruit,
maple syrup 13

FRIED CHICKEN
bacon-praline
maple syrup 16



DRINKS

BRUNCH MIMOSA 6
cricova champagne,
orange juice

BLOODY MARY 8
tomato juice, black pepper,
sea salt, worcestershire sauce

BUILD YOUR OWN MIMOSA
bottle of champagne,
choice of three juices : 35
orange, pineapple, grapefruit
\$2 per additional juice

SIDES

SEASONAL FRUIT 5

BACON 4

HOUSEMADE SAUSAGE 6

2 EGGS ANY STYLE 6

HOMEFRIES 5

BUTTERMILK BISCUITS 6
honey butter