



E
S
T
D

COLUMBIA FIREHOUSE

1
8
8
3



• SUPPER • MENU •

• SUMMER • 2018 •

FROM THE SEA

* CHESAPEAKE OYSTERS

*chilled half dozen for 17
chilled dozen for 34
mignonette, cocktail sauce,
lemon*

OYSTERS ROCKEFELLER

*half dozen, spinach, garlic,
parmesan, pernod 17*

DIABLO OYSTERS

*half dozen, 'Nduja butter,
lemon, bread crumbs 17*

DUNGENESS CRAB

*cocktail sauce,
lemon 19*

SHRIMP COCKTAIL

*cocktail sauce,
lemon 16*

MAINE LOBSTER

*chilled whole lobster, 1.25 lb,
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

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

* CAST-IRON SHRIMP *white wine, lemon garlic butter, parsley, toasted baguette*

16

BEEF TARTARE *hand chopped tenderloin, 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-olive oil dressing*

12.5

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

SUPPER

FISH AND CHIPS *fresh atlantic haddock, hand cut fries, tartar sauce*

19.5

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

26

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

19.5

* STEAK FRITES *hanger steak, handcut fries, béarnaise*

28

SEARED SCALLOPS *toasted farro, lemon-garlic vinaigrette, sugar snap peas, arugula, almonds*

28.5

ROASTED 1/2 CHICKEN *slow roasted organic chicken, polenta, braised collard greens*

23

HOUSE SMOKED PORK RIBS *red cabbage slaw, cornbread, honey butter, bbq sauce*

17/28

BEEF BOURGUIGNON *potato puree, baby vegetables, mushrooms*

25

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

39

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

BURGERS

* THE FIREHOUSE

*bacon, lettuce, tomato,
cheddar, garlic aioli, fries 15*

HOT CHICKEN SANDWICH

*fried thigh, Memphis style hot
oil, pickles, olive oil bun,
cheddar cheese 16*

* fried egg 1 • firehouse chili 1
roasted mushrooms 1
caramelized onions 1



THE FIREHOUSE PRIME RIB SPECIAL

join us every friday & saturday for 14oz slow roasted prime rib, whipped yukon gold potatoes roasted garlic, market vegetables, horseradish per request

== \$39 ==

join us monday night
1/2 off all bottles
of wine

SIDES

*hand cut fries,
garlic aioli, ketchup 7*

*beer battered onion rings
chipotle aioli, ketchup 7*

creamed spinach, crispy onions 8

*roasted mushrooms,
shallots, garlic 8*

*whipped yukon gold
potatoes, roasted garlic 8*

*macaroni and cheese,
smoked gouda, monterey jack,
white cheddar, parmesan 8*

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

@COLUMBIA



FIREHOUSE