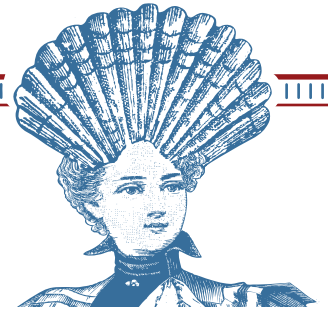


ESTD

COLUMBIA FIREHOUSE

1883



• SUPPER • MENU •

• AUTUMN • 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

- CHEF'S SEASONAL SOUP** best of season's produce 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, crispy brussel sprouts, lemon dijon vinaigrette 26
- SEASONAL RISOTTO** butternut squash puree, crispy sage, brown butter, toasted macadamia nuts 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
-
- crispy brussels sprouts,
bacon, fig vincotto, micro grana 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
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FIREHOUSE