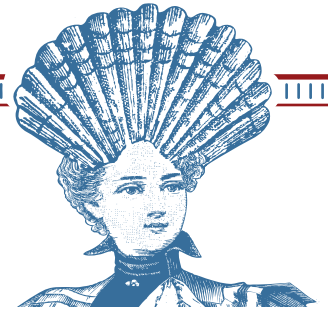


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# COLUMBIA FIREHOUSE

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• SUPPER • MENU •

• SPRING • 2019 •

## 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 <i>crudite, grilled pita, marinated olives</i>                                     | 10          |
| * TUNA TACOS <i>tuna tartare, sesame soy vinaigrette, guacamole</i>                       | 12.5 / 19.5 |
| FRENCH ONION DIP <i>crispy shallots, brandy, house potato chips or crudité</i>            | 7           |
| CORN FRITTERS <i>sweet corn, tajin, chili lime aioli</i>                                  | 8           |
| * CAST-IRON SHRIMP <i>white wine, lemon garlic butter, parsley, toasted baguette</i>      | 16          |
| BEEF TARTARE <i>hand chopped tenderloin, shallots, capers, egg yolk, toasted baguette</i> | 12.5        |
| FRESH RHODE ISLAND CALAMARI <i>cherry peppers, lemon, marinara</i>                        | 13.50       |

## SOUP • SALADS

|   |       |
|---|-------|
| CHEF'S SEASONAL SOUP <i>best of season's produce</i>  | 6     |
| FIREHOUSE CHILI <i>virginia beef, pinto beans, chive sour cream</i>                                 | 8     |
| CAESAR <i>anchovy vinaigrette, romaine hearts, croutons, micro grana</i>                            | 12.50 |
| MARKET SALAD <i>baby greens, shaved radish, thumbelina carrots, croutons, citrus vinaigrette</i>    | 10    |
| THE WEDGE <i>tomatoes, crispy bacon, smoked blue cheese dressing</i>                                | 9     |
| ARUGULA SALAD <i>baby arugula, toasted pine nuts, micro grana, radish, lemon-olive oil dressing</i> | 12.5  |
| ADD TO ANY SALAD <i>grilled chicken 6, shrimp 7, * salmon 9, * hanger steak 8</i>                   |       |

## SUPPER

|   |      |
|---|------|
| FISH AND CHIPS <i>fresh atlantic haddock, hand cut fries, tartar sauce</i>                            | 19.5 |
| * ROASTED SALMON <i>parmesan cous cous, crispy brussel sprouts, lemon dijon vinaigrette</i>           | 26   |
| SEASONAL RISOTTO <i>butternut squash puree, crispy sage, brown butter, toasted macadamia nuts</i>     | 19.5 |
| * STEAK FRITES <i>hanger steak, handcut fries, béarnaise</i>  | 28   |
| SEARED SCALLOPS <i>toasted farro, lemon-garlic vinaigrette, sugar snap peas, arugula, almonds</i>     | 28.5 |
| ROASTED 1/2 CHICKEN <i>slow roasted organic chicken, polenta, braised collard greens</i>              | 23   |
| HOUSE SMOKED PORK RIBS <i>red cabbage slaw, cornbread, honey butter, bbq sauce</i>                    | 21.5 |
| BEEF BOURGUIGNON <i>potato puree, baby vegetables, mushrooms</i>                                      | 25   |
| * 8 OZ CENTER CUT FILET <i>whipped garlic potatoes, roasted carrots, pearl onions, red wine sauce</i> | 39   |

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

## BURGERS

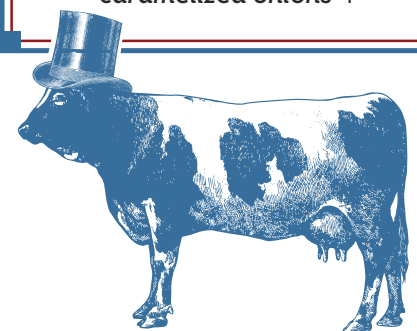
### \* THE FIREHOUSE

*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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