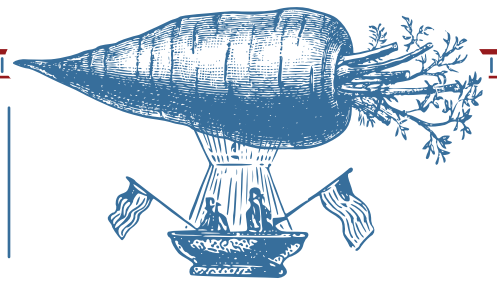


ESTD

# COLUMBIA FIREHOUSE

1883



• WEEKDAY LUNCH •

• SPRING 2019 •

## FROM THE SEA

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

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

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

**DUNGENESS CRAB**  
cocktail sauce,  
lemon 19

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**SHRIMP COCKTAIL**  
cocktail sauce,  
lemon 16

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**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

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classic white wine,  
garlic, shallot, butter, parsley

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thai red curry  
kaffir lime leaf, cilantro

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bacon, blue cheese,  
hardywood ale, dried tomatoes

**POTOMAC PLATTER**  
6 oysters, 2 clams, 4 shrimp,  
4 mussels 28

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**CHESAPEAKE PLATTER**  
8 oysters, 4 clams, 8 shrimp,  
8 mussels 45

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**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

**BEEF TARTARE** 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 6

**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 champagne vinaigrette 12.5

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

## SANDWICHES

• ALL SANDWICHES ARE SERVED WITH EITHER HOUSE FRIES OR A MIXED GREEN SALAD •

**VEGETABLE DAGWOOD** roasted zucchini, red bell peppers, eggplant, mushrooms, pickled red onions, arugula walnut pesto, mozzarella, olive oil bun 12

**CLASSIC REUBEN** house cured corned beef, sauerkraut, swiss, remoulade 13

**TURKEY CLUB** guacamole, bacon, lettuce, tomato, red onion, chipotle mayo, pepper jack, wheat toast 13

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

**FIREHOUSE BURGER** local beef, crispy bacon, cheddar, garlic aioli 15

**ADD TO BURGERS** fried egg 1 • sautéed mushrooms 1 • caramelized onions 1 • firehouse chilli 1

## ENTREES

**SEASONAL RISOTTO** butternut squash puree, crispy sage, brown butter, toasted macadamia nuts 19.5

**ROASTED SALMON** parmesan cous cous, crispy brussel sprouts, lemon dijon vinaigrette 19

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

**SHRIMP COBB** shrimp, bacon, romaine, egg, avocado, tomatoes, blue cheese, red wine vinaigrette 17

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

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

EXEC CHEF **IRAN ROWE** • GENERAL MANAGER **KEVIN JOHNSON**  
COLUMBIAFIREHOUSE.COM • LUNCH • DINNER • BRUNCH • BAR  
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FIREHOUSE



COLUMBIA FIREHOUSE  
IS AVAILABLE FOR  
PRIVATE PARTIES • WEDDINGS  
AND OTHER FINE EVENTS

## LUNCHBOX

**THE INBOX**  
half dagwood sandwich,  
house greens, bowl of soup 12

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**WATER COOLER**  
bowl of soup, house greens,  
firehouse burger 15

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**CORNER OFFICE**  
choice of soup or house greens,  
then any full sandwich or  
burger with fries 19

## SIDES

hand cut crispy fries,  
garlic aioli, ketchup 7

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roasted mushrooms,  
shallots, garlic 7

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crispy brussels sprouts,  
bacon, fig vincotto, micro grana 8

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macaroni and cheese,  
smoked gouda, fontina,  
white cheddar, parmesan 8