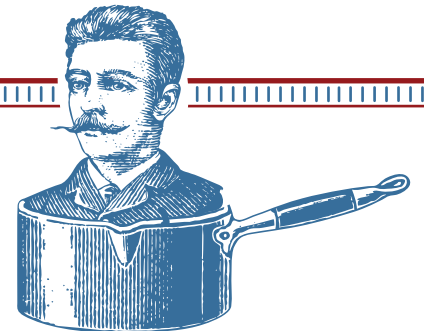


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# COLUMBIA FIREHOUSE

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• SPRING • 2019 •

• 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

**CHEF'S SEASONAL SOUP** best of season's produce 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, crispy brussel sprouts, 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

@COLUMBIA



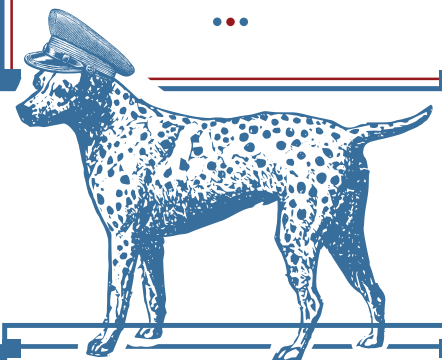
FIREHOUSE

## 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** 5

**HOUSEMADE SAUSAGE** 6

**2 EGGS ANY STYLE** 6

**HOMEFRIES** 5

**BUTTERMILK BISCUITS** 6  
honey butter