

BARROOM MENU



FROM THE FIELDS

CAESAR, anchovy vinaigrette, romaine hearts, croutons, micro grana	12.5
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, hanger steak 8, salmon 9	

FROM THE SEA

CHESAPEAKE OYSTERS, cocktail sauce, mignonette, half dozen	17
CHESAPEAKE PLATTER, 8 oysters, 4 clams, 8 shrimp, 8 mussels 1/2 off after 11pm	45
CAST IRON SHRIMP, white wine, lemon garlic butter, parsley, toasted baquette	16
FRESH RHODE ISLAND CALAMARI, cherry peppers, lemon, marinara	13.5
DUNGENESS CRAB, cocktail sauce, lemon	19
SHRIMP COCKTAIL, cocktail sauce, lemon	16
TUNA TACOS, tuna tartare, sesame soy vin, avocado	12.5

FROM THE FARM

FIREHOUSE BURGER, crispy bacon, cheddar cheese, blt, garlic aioli	15
HOT CHICKEN SANDWICH, fried thigh, Memphis style hot oil, pickles, olive-oil bun, cheddar cheese	16
PORK CHEEKS, tomato ragu, parmesan grits	12
CRISPY REUBEN ROLLS, house-cured corned beef, sauerkraut, gruyere, russian dressing	10
BEEF TARTARE. shallots, capers, egg yolk, toasted baquette	12.5
CHICKEN WINGS, choice of either BBQ or BUFFALO sauce, smoked blue dressing, celery	10
CHICKEN TENDERS, choice of either BBQ or BUFFALO sauce, smoked blue dressing, celery	10

SIDES

BEER BATTERED ONION RINGS, chipotle mayo, ketchup	7
HAND CUT FRIES, garlic aiolo, ketchup	7
FRENCH ONION DIP, chispy shallots, house chips	7
HUMMUS, crudite, grilled pita, marinated olives	10