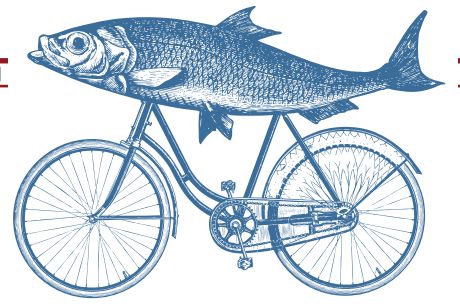


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COLUMBIA FIREHOUSE

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• W I N T E R T I M E •

• B R U N C H M E N U •

STARTERS

CREAMY TOMATO SOUP	7
SPINACH & ARTICHOKE DIP <i>tortilla chips</i>	12
ROASTED CORN FRITTERS <i>chili lime aioli, pecorino romano</i>	8
BUFFALO WINGS <i>celery, creamy blue cheese</i>	12
TUNA TACOS* <i>cucumber, sesame soy vinaigrette,</i>	12.5 / 18.5
CAST IRON SHRIMP <i>white wine lemon garlic butter, parsley, toasted baguette</i>	16
FIREHOUSE CHILI <i>our signature spice blend, local beef, chive sour cream</i>	8

SALADS

THE WEDGE <i>cherry tomatoes, crispy bacon, blue cheese dressing</i>	9 / 14
CLASSIC CAESAR* <i>romaine hearts, parmesan crisps, creamy garlic dressing</i>	8 / 13
MARKET GREENS <i>cherry tomatoes, shaved vegetables, citrus vinaigrette</i>	8 / 13
CHICKEN COBB <i>avocado, bacon, hard boiled egg, blue cheese crumbles, house vinaigrette</i>	17
BISTRO STEAK* <i>basil marinated tomatoes, tillamook cheddar, crispy shallots, roasted garlic aioli</i>	21
SALMON NICOISE* <i>green beans, black olives, new potatoes, lemon dijon vinaigrette</i>	19
GRILLED SHRIMP <i>crispy wontons, cilantro, sesame, thai peanut drizzle</i>	21

FIREHOUSE STEAK FRITES

our premium selection of cuts are cooked to order, dusted with our signature seasoning, and served with handcut fries • add eggs +6

SIRLOIN STEAK 6 oz *	25
NEW YORK STRIP STEAK 10 oz *	35

SHELLFISH

CHILLED OYSTERS <i>half dozen 18 / dozen 34</i> <i>mignonette, cocktail sauce, lemon</i>
CHILLED LOCAL CLAMS <i>half dozen 10 / dozen 18</i> <i>cocktail sauce, lemon</i>
SHRIMP COCKTAIL <i>cocktail sauce, lemon</i>
BABY WHALE PLATTER <i>8 oysters, 8 clams, 6 shrimp,</i> <i>8 mussels, blue crab cocktail</i>
WHALE PLATTER <i>12 oysters, 12 clams, 12 shrimp,</i> <i>12 mussels, blue crab cocktail</i>



CELEBRATE

MAKE THE FIREHOUSE YOURS
AND HOST YOUR NEXT EVENT
RIGHT HERE WITH US

With antique fixtures, gorgeous natural light, and rich wood details, the historic Columbia Firehouse is the perfect space for your next event.

Our friendly private dining team will help you craft a menu, select wine and beverage pairings, and tend to all the little details to for a perfect event. And with several spaces to choose from, we happily welcome groups both large and small, so please inquire for details, we'd love to have you as our guests at Columbia Firehouse.

BRUNCH

CORNED BEEF HASH <i>potatoes, onions, peppers, beef jus, two eggs sunny side, choice of toast</i>	16
OMELETTE <i>roasted mushrooms, tomatoes, scallions, cheddar cheese, choice of toast</i>	14
CHESAPEAKE BENEDICT <i>lump crab, bearnaise, english muffin, poached egg</i>	19
CLASSIC BENEDICT <i>country ham, english muffin, hollandaise, poached egg</i>	13
SOUTHERN BENEDICT <i>buttermilk biscuits, sausage gravy, poached egg</i>	15
CLASSIC WAFFLES <i>whipped cream, powdered sugar, seasonal fruit compote, maple syrup</i>	13
FRENCH TOAST BREAD PUDDING <i>banana foster, vanilla whipped cream</i>	13
FRIED CHICKEN & WAFFLES <i>bacon-praline maple syrup</i>	16
BAJA VEGGIE BURGER <i>red apron mushroom-cashew patty, avocado, chili lime aioli</i>	14
FIREHOUSE BURGER* <i>crispy bacon, garlic aioli, cheddar, fries</i>	15
ROASTED SALMON* <i>parmesan couscous, crispy brussels sprouts</i>	25

SIDES

HOMEFRIES	5	SEASONAL FRUIT	5
BUTTERMILK BISCUITS	6	2 EGGS ANY STYLE	6
BACON	5	HOMEMADE SAUSAGE	6



EXECUTIVE CHEF DAN FISHER GENERAL MANAGER MIKE HERZ
VISIT ANYTIME FOR LUNCH • DINNER • BRUNCH • BAR • LATE NIGHT
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