

☘ LUNCH · DINNER · BRUNCH ☘



☘ FINE FOOD AND DRINKS ☘

CF MUSSELS

* **KETTLE OF FRESH MAINE MUSSELS & FRIES**

Served with Tomato, Shallot, Caper, Parsley & White Wine

13.

Served with Coconut Milk, Curry, Lemongrass & Cilantro

13.

Served with Oven Dried Tomatoes, Applewood Bacon, Arugula & Parmesan

13.

BLOODY MARY'S & CHAMPAGNE

RESTAURANT WEEK

THREE COURSES

\$20.10

EGGS BENNY

POACHED EGGS BENEDICT WITH HOLLANDAISE & COUNTRY CUT POTATOES

* **CLASSIC BENEDICT** with Sliced Virginia Ham

11.

* **SURF & TURF** with House Smoked Salmon

12.

* **SOUTHERN BENEDICT** with Fried Green Tomato & Jalapeno

10.

* **EGGS RED APRON** with Spicy Pork Rillettes & Pickled Red Onion

12.

COLUMBIAFIREHOUSE.COM

SNACKS · SMALLS · SOUP

CRISPY FRIES (or) BUTTERMILK BRINED ONION RINGS with Smoked Mayonnaise, Creamy Pimento & Buttermilk Goat Cheese

7.

SPICED GRILLED CHICKEN WINGS with Celery Hearts & 2 Sauces

9.

THREE ALARM CHILI with Smoked Poblano Chile Flatbread

8.

DEVILED BLUE POINT OYSTERS with Parmesan, Mushrooms & Bacon

12.

* **GREEK YOGURT** with Artisanal Granola & Mixed Fruit

6.

TUNA TARTARE TACOS with Ginger & Lemongrass Vinaigrette

9.

* **ROASTED SQUASH SOUP** with Dried Cranberries, Candied Pecans & Cinnamon Crème Fraiche

6. & 8.

FIREHOUSE SALADS

CAESAR SALAD with Pickled Red Onion, Shaved Parmesan & Croutons

6.

BUTTER LETTUCE WEDGE with Dried Cranberries, Toasted Almonds & Buttermilk Goat Cheese Dressing

8.

ROASTED BEET SALAD with Arugula, Crumbled Blue Cheese & Walnuts

8.

SMOKED SALMON with Mixed Field Greens, Green Beans, Cornbread Croutons, Dried Cherry Tomatoes & Lemon Dijon Vinaigrette

15.

CREAMY CHICKEN SALAD with Dried Cranberries, Roasted Pecans Frisee, Arugula & Whole Wheat Toast Points

12.

* **PAN ROASTED STEAK WALDORF** with Chopped Lettuce, Apples, Walnuts, Celery, Grapes & Buttermilk Blue Cheese

16.

WEEKEND BRUNCH

* **THREE EGGS ANY STYLE** with Country Cut Potatoes, Toast & Bacon

9.

* **CORN BEEF HASH** with 2 Poached Eggs, Toast & Hollandaise Sauce

15.

* **THREE EGG OMELETTE** with Fresh Goat's Cheese & Oven Roasted Tomatoes

12.

* **HANGER STEAK & EGGS** with 2 Eggs, Country Potatoes & Toast

18.

HOUSEMADE EGG NOODLES with Grilled Garden Vegetables, White Wine Garlic Butter & Parmesan

14.

RED APRON HANDMADE HALF SMOKE with Firehouse Chili and Cheese & Red Onion on a Soft Roll

13.

BUTTERMILK FRIED CHICKEN BREAST with Braised Kale, Pan Giblet Gravy & Cornbread

18.

SEARED DIVER SCALLOPS with Couscous Risotto, Oven-Dried Cherry Tomato & Arugula Pesto

22.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

THE RAW BAR

TODAY'S FINEST OYSTERS Market Price

* **EAST VS. WEST** 4 East Coast Oysters & 4 West Coast Oysters with Cocktail Sauce & Mignonette for 16.

SHRIMP COCKTAIL 5 Chilled Shrimp for 10.

* **ST. ASAPH SAMPLER** 8 Fresh Oysters & 4 Chilled Shrimp for 22.

PRIVATE PARTIES SPECIAL EVENTS

SANDWICHES

* **FIREHOUSE ANGUS BURGER** with Tillamook Cheddar Bacon, Red Onion & Housemade Steak Sauce

12.

* **LOCAL OYSTER PO'BOY** Crispy Dragon Creek Oysters with Bibb Lettuce, Tomato & Remoulade Sauce

11.

PORTOBELLO CLUB with Fresh Goat Cheese, Oven Roasted Tomatoes & Smoked Mayonnaise

9.

MARINATED CHICKEN BREAST with Avocado Mayo, Crispy Bacon and Bread & Butter Pickles

10.

SIDES

SEASONAL FRUIT 4.

COUNTRY CUT POTATOES 3.

APPLEWOOD BACON 4.

MAPLE SAUSAGE 4.

CHOICE OF TOAST 2.