



## CF MUSSELS

### \* STEAMED KETTLE OF FRESH MAINE MUSSELS

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

10.

Served with Coconut Milk, Curry, Lemongrass & Cilantro

11.

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

11.

## 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 Flatbread

8.

DEVILED BLUE POINT OYSTERS with Parmesan, Mushrooms & Bacon

12.

\* SLIDER TRIO Meatball, Sloppy Joe & Firehouse Burger

9.

\* TUNA TARTARE TACOS with Ginger & Lemongrass Vinaigrette

9.

\* REUBEN EGG ROLL Corned Beef, Sauerkraut, Gruyere & Russian Dressing

9.

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

6. & 8.

## 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.

## CHARCUTERIE

EACH ... 4. / SAMPLE ALL THREE ... 11.

### COUNTRY PATE

Pork & Pistachio Pate

### SPICY PORK RILLETTES

Terrine of Shredded Pork

### COPPA

Cured Pork Shoulder

## FARMSTEAD CHEESE

EACH ... 4. / SAMPLE ALL FOUR ... 15.

HUMBOLDT FOG / Goat / California

SAN ANDREAS / Sheep / California

MOODY BLUE / Cow / Wisconsin

GRAYSON / Cow / Virginia

2 MEATS + 2 CHEESES ... 14. (OR) 4 MEAT + 4 CHEESES ... 26.

## CFH SAUSAGES

EACH ... 5. / SAMPLE ALL THREE ... 14.

### ITALIAN SAUSAGE

BOLOGNA

RED APRON HALF SMOKE

## SPECIAL

### RESTAURANT WEEK 2010

CHOOSE ANY FIRST

COURSE SELECTION

WITH THE EXCEPTION

OF THE RAW BAR,

CHEESE AND

CHARCUTERIE.

ANY SANDWICH,

ENTREE SALAD OR

ENTREE AND YOUR

\* CHOICE OF DESSERT

ALL FOR ONLY \$35.11

## 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 Field Greens, Green Beans, Cornbread Croutons, Dried Cherry Tomatoes & Lemon Dijon Vinaigrette

15.

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

16.

## SUPPER

LASAGNA ORTOLANO with Grilled Garden Vegetables, Herbed Ricotta & Pomodoro Sauce

17.

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

18.

PAN SEARED ORGANIC SALMON with Ricotta Gnocchi, Braised Rapini & Red Wine Sauce

22.

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

22.

BISON SHORT RIB STROGANOFF with Housemade Egg Noodles

22.

\* CIDER BRINED PORK CHOP with Sauerkraut, Buttermilk Mashed Potatoes & Pommery Mustard Demi Glace

21.

\* 5 OZ BEEF TENDERLOIN with Buttermilk Blue Cheese, Roasted Fingerling Potatoes & Caramelized Mushrooms

25.

\* 8 OZ HANGER STEAK with Field Greens, Crisp Fries & Bearnaise Sauce

18.

## 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.

## SIDES

MASHED POTATOES 5.

GREEN BEANS 5.

MAC & CHEESE 6.

COUSCOUS RISOTTO 6.

ROASTED MUSHROOMS 6.

FINGERLING POTATOES 6.