

Starters

Salmon Tartare

Fresno Chiles/Cilantro/Halved Avocado/Habanero-Lime Vinaigrette/Rice Crisps 13

Grilled Meatballs

Housemade Meatballs/Vodka Sauce/Gremolata 9

Steak Tartare

Fresh Ground Angus/Red Onion/Quinoa/Hard-Boiled Egg/Parsley/Pickled Mustard
Seeds/Mint/Flatbread 15

Smoky Cheese with Guac & Chips

Chipotle/Scallions/Chiles/Avocado 13

The Devil's Eggs

Shrimp/Lemon/Squid Ink/Parsley Puree/Fried Capers 10

Charcuterie Board

Chef's selection of meats and cheese served with warm flatbread. 17

Crispy Calamari and Rock Shrimp

Peppercorn-Parmesan Crust/Pepperoncini/Grilled Lemon/Marinara 11

Wagyu Sliders

House Smoked Brisket/Horseradish Mustard/Frizzled Shallots/Brioche 13

Tomato Bread

Rustic Bread/Tomatoes/Good Olive Oil 7

Caramelized Polenta

Mushrooms/Smoked Onion/Goat Cheese/Arugula Pesto 10

Soup and Salads

Soup of the Day – Market Price

House Salad

Baby Field Green/Shaved Vegetables/Cherry Tomatoes/Red Wine Shallot Vinaigrette 8

Kale Salad

Kale/Dried Cranberries/Toasted Almonds/ Shaved Parmesan/Balsamic-Molasses Gastrique/Lemonade
Vinaigrette 12

Sliced Caesar

Romaine Hearts/Farmer's Cheese Mousse/Cherry Tomatoes/Hard-Boiled Egg/Parmesan Crouton 12

Arugula and Prosciutto

Baby Arugula/ Prosciutto/Red Onion/Mozzarella/Tomatoes/Warm Baguette 15

Firehouse Grilled Salad

Radicchio/Belgian Endive/Romaine/English Peas/BBQ Vinaigrette 13

Mussel Pots

Cajun

Andouille Sausage/Cajun Trinity/Tomato Juice 16

Vietnamese

Rock Shrimp/Basil/Cilantro/Jalapeno/Lime/Star Anise 17

Mushroom & Meatballs

Shiitake Mushrooms/Meatballs/Shallot/Cream/Truffle Oil/Chives 17

Classic White

White Wine/Shallot/Garlic/Parsley 15

Classic Red

Red Wine/Marinara/Basil/Parmesan 15

Burgers

The Firehouse Burger

1/2lb Angus Patty/Smoked Cheddar/Thick-Cut Bacon /LTO/Waffle Fries 16

Salmon Burger

Jalapeño Mayonnaise/Scallions/Chips/Side Salad 17

Black Bean Quinoa Burger

Guacamole/L.T.O./Waffle Fries 15

Entrees

Heritage Pork Chop

Mushroom Stuffing/Parmesan Polenta/Wilted Spinach 21

Crispy Fried Chicken

Freebird Chicken/Corn Pancake/Bacon/Maple Jus 19

Spaghetti and Meatballs

Firehouse Meatballs/Hand-cut Pasta/Marinara/Fresh Basil 17

Roasted Sweet Potato Risotto

Arborio Rice/Pecans/Crispy Sage 18

Mushroom Stuffed Crepes

Shiitake Tempura/Goat Cheese/Chives/Parsley 20

Seafood

Market Fish

Simply Grilled/Daily Preparation – *Market Price*

Pan-Seared Diver Scallops

Chorizo/Brussels Sprouts/Polenta 26

Crispy Skin Salmon

Carolina Gold/Black Bean Sauce/Scallion/Cilantro Chipotle Butter 23

Grilled Swordfish Steak

Broccoli Rabe/Pickled Cherry Tomatoes/Meyer Lemon Beurre Blanc 24

From the Firehouse Grill

Selections from our grill are served a la carte with a complimentary side of roasted fingerlings and one accompaniment.

Filet Mignon

8oz Choice 33

NY Strip

14oz Choice 31

Island Rib-Eye

15oz Marinated Choice 33

Hanger Steak

10oz Choice 20

Wagyu Tri-Tip

As many oz's as you prefer of American Kobe Roast 3.50/oz

**Minimum 6oz portion. Medium and above recommended*

Wagyu Petite Filet

6oz American Kobe Teres Major 26

Cowboy Steak for Two

30oz Choice Bone-in Rib Steak 49

Heritage Pork Porterhouse

16oz 24

Beef Ribs

Three Bones 21

St Louis Style Pork Ribs

Half Rack 19

Accompaniments -: Black Umami Butter, Sauce Choron, Blue Cheese Mousse, Chimichurri, Bordelaise, Coca-Cola BBQ Sauce 3

Sides

Smoked Cheddar Mac 'n Cheese	9
Fingerlings and Gremolata	7
Broccoli Rabe and Garlic	7
Polenta and Parmesan	6
Firehouse Loaded Twice-Baked Potato	8
Brown Butter Mashed Potatoes	6
Waffle-Cut Fries	5
Orange Glazed Baby Carrots	7
Grilled Brussels Sprouts	7
Crispy Cauliflower	7

From Our Woodstone Oven

Pizzas

Grilled Seafood

Shrimp/Calamari/Mussels/Red onion/Garlic Sauce/Gremolata 16

Charcuterie

Salami/Soppressata/Prosciutto/Pepperoni/Pepperoncini/Red Onion/Red Sauce 16

Four Cheese

Mozzarella/Grana Padano/Buttermilk Blue/Fontina/Roasted Garlic Sauce 14

Margherita

Fresh Mozzarella/Basil/Red Sauce 13

Meatball

Housemade Meatballs/Mushrooms/Ricotta/Smoked Onion Sauce/Truffle Oil 14

Antipasto

Roasted Red Peppers/Artichoke Hearts/Kalamata Olives/ Pepperoncini/Red Onion/Fresh Oregano/Red Sauce 14

Eat Your Greens

Broccoli Rabe/Baby Spinach/Arugula Pesto/Feta/Garlic Sauce 13

Prosciutto and Arugula

Fresh Mozzarella/Shaved Prosciutto/Arugula/Balsamic Molasses Syrup 15

Classic Pepperoni

Pepperoni/Pepperoni/Mozzarella/Grana Padano/Red Pepper Flake/Red Sauce 13

Daily Pizza

Changes Daily - *Market Price*

Lasagnas

All lasagnas are made with firehouse fresh pasta and served with a side salad and Garlic bread.

Classic

Short Rib Bolognese/Ricotta/Arugula 19

Lobster Seafood

Lobster/Shrimp/Broccoli Rabe/Lobster Velouté/Tarragon 26

Mushroom and Vegetable

Mushrooms/Market Veggies/Béchamel 18