

# FIREHOUSE NO. 1 GASTROPUB

## DINNER MENU

### smaller PLATES

**BACON-GOUDA MAC N CHEESE** 13.5  
Lots of smoked gouda, fried bacon & green onions sprinkled liberally with Potato Chip 'Breadcrumbs'

**NORTH AFRICAN COUSCOUS ROYALE** 14  
House-made lamb sausage, summer vegetables, harrisa sauce

**ANGRY' TIGER PRAWNS** 16  
Sautéed with chilies, garlic, white wine & parsley served over exceptionally creamy polenta

**CITRUS GLAZED CRISPY PORK BELLY LETTUCE WRAPS** 14  
Green onion-ginger mayo, butter lettuce, pickled carrots, diakon & red cabbage

**MARINATED BEEF & BROCOLINNI** 10  
Grilled sirloin, porcini vinaigrette, parmesan cheese, fried egg, sherry sweet & sour

### BREAK BREAD

*wild arugula... various garnishes & grilled bread*

**BUTCHER'S BLOCK** 18  
An every changing selection of sausages & mostly local cheeses

**ROASTED BEEF MARROW BONES** 18  
Caramelized shallot vinaigrette, gremolata, Toasted breadcrumbs

**WARM FRENCH BRIE** 14  
Sea salt, black pepper, caramelized green apple

### LARGER PLATES

**PAN ROASTED 38 NORTH CHICKEN BREAST** 19  
Sweet potato puree, blue lake green beans, mushroom jus

**THE FIREHOUSE CHEESEBURGER** 14.5  
Hand-formed, half pound, 100% ground chuck, on a toasted bun with special sauce & white cheddar

**GRILLED BONE-IN PORK CHOP** 24  
Butchered in house, polenta, charred brocolinni, Bacon-green apple glaze

**LOCALLY SOURCED FISH OF THE DAY\*** AQ  
Always fresh usually very local prepared with seasonal ingredients

### BEEF...

Steaks are rubbed with salt & fresh cracked pepper  
Served with sauteed summer squash & fingerling potatoes

**BISTRO STEAK** 27  
10oz. 'PRIME' Bavette Steak  
Roasted wild mushroom jus

**URBAN COWBOY** 41  
12oz. 'PRIME' rib-eye steak  
Chipotle bourbon butter

**THE PORTERHOUSE** 47  
24 oz. Two steaks in one!  
With chimichurri sauce

### BAR SNACKS

**FIREHOUSE POTATO CHIPS** 5  
Lower middle class onion dip

**WARM GREEN SICILIAN OLIVES** 4  
Fennel seed, crushed red peppers, orange zest

**FIREHOUSE HANGER STEAK CHILI** 7  
Garnished with cotija cheese & green onions

**SHOESTRING FRENCH FRIES** 6  
Sea salt, lemon zest & parmesan cheese with aioli

**SPICE CRUSTED CHICKEN WINGS** 11.5  
Closely guarded secret spice rub, served with carrot-dill salad

### SALADS

**WILD ARUGULA** 7  
Pickled shallots, pecorino Romano, Almond brittle, sun-dried tomato vinaigrette

**BUTTER LETTUCE** 8  
Citrus Supremes, shallots, cotija cheese, Fresh picked herbs, red-wine vinaigrette

**WARM BABY SPINACH** 14  
Roasted wild mushrooms, Bassian Farms pancetta, bleu cheese, balsamic vinaigrette