# 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 vegtables, 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**

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 ingrediants

# B E E F . . .

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

### BISTRO STEAK 27

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

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