Bacon Wrapped Scallops Applewood Smoked Bacon / U-10 Diver Scallops / Apricot Glaze

GEARING UP

FIREHOUSEPB.COM

AMERICAN CLASSIC 14

Two Eggs / Choice of Sausage or Maple Peppercorn Bacon Hashbrown / Olive Baking Co. Sourdough (M)

CHURRO FRENCH TOAST 14

Olive Baking Co. Cinnamon Brioche (m) Cream Cheese Glaze / Cinnamon Sugar

*Add bacon or sausage & eggs any style +\$6

AVOCADO TOAST 10

Choice of: Salsa Verde or Olive Oil, Chili Flakes, Red Onion or Green Onion *Add bacon or egg +\$4

FIREHOUSE AÇAI BOWL 12

Fruit & Berries / Granola / Toasted Coconut / Honey

HOTCAKES 12

Add Chocolate Chips or Blueberries + \$2

*Add bacon or sausage & eggs any style + \$6

LOX BAGEL BITES 15

Whipped Cream Cheese / Hard Boiled Egg Wild Arugula / Pickled Red Onion-Cherry Tomato Salad Smoked Sea Salt / Capers

BREAKFAST BURRITO 13

Two Eggs / Maple-Peppercorn Bacon / Sausage / Fries Jack & Cheddar Cheeses / Lime Crema Ranchero Sauce / Hashbrown

BAGEL SANDWICH 13

Scrambled Eggs / Jalapenos / Sharp Cheddar Cheese Breakfast Sausage / Hashbrown

BREAKFAST SIDES 4

Sliced Avocado / Maple-Peppercorn Bacon Breakfast Sausage / Fresh Seasonal Fruit / Hashbrown French Toast Sticks / Olive baking co. Sourdough ®

SNACKS

HOUSEMADE GUACAMOLE 12

Housemade Tortilla Chips / Scallion / Cotija Cheese

FIREHOUSE CORN DOGS 11.50

Honey Mustard

CRISPY BUFFALO CHEESE CURDS 13



KEX Buffalo / Roasted Garlic Aioli / Scallion

CHICKEN STRIPS 13.50

Honey Mustard / Rooster Sauce / BBQ

BACON FAT MAC & CHEESE 13

Cavatappi Pasta / Jack Cheese / Aged White Cheddar Lardons / Herb Crumbs

CRISPY BRUSSELS SPROUTS 10

Thai Chili Sauce / Cilantro / Onion

BUFFALO LETTUCE CUPS 14.50

Grilled or Crispy Chicken / Boston Bibb Lettuce Celery / Carrots / Cucumber / Bleu Cheese Dressing

BUFFALO CAULIFLOWER 14

Bleu Cheese Crumbles / Celery / Carrots

TOMATO SOUP

Cup 6 / Bowl 8

Roasted Tomato Soup / Fresh Parsley

NEW ENGLAND CLAM CHOWDER

Cup 7.50 / Bowl 10

Clams / Bacon / Old Bay Oil / Cracked Pepper House Hot Sauce

CRISPY CALAMARI 14

Parsley / Parmesan / Lemon Aioli / Rooster Sauce

SALT & PEPPER SHRIMP 15

Fresh Jalapeño / Scallion / Lime Fish Sauce Jalapeño Tartar Sauce

QUESADILLA & TOMATO SOUP 13

White English Cheddar / Scallion / Roasted Jalapeño Roasted Tomato Soup / *Add grilled chicken +\$5



SPICY TUNA MELT 14



Pepper Jack Cheese / Pickles / Pepperoncini / Fries

*Sub Tomato Soup +\$3

TOMATO SOUP & GRILLED CHEESE 13



Roasted Tomato Soup / White English Cheddar Olive Baking Co. Sourdough

BUFFALO CAESAR WRAP 15



Grilled or Crispy Buffalo Chicken / Romaine Caesar Dressing / Parmesan / Crushed Croutons Duck Fat Fries

CRISPY CHICKEN SANDWICH 15

Spicy Pickle / Jalapeño Aioli / Brioche BunDuck Fat Fries

*Try it Rooster Style | Add avocado +\$4

AVOCADO BLT 14.50

Olive Baking Co. Sourdough / Avocado / Wild Arugula Maple-Peppercorn Bacon / Tomato Confit / Truffle Aioli Duck Fat Fries

*Make it a BELT...Add a fried egg +\$2

FIREHOUSE BURGER 16.50

Maple-Peppercorn Bacon / Manchego Cheese Tomato Confit / Wild Arugula / Truffle Aioli / Spicy Pickle Brioche Bun / Duck Fat Fries

Make it a double-double +\$5

Add avocado +\$4

FIREHOUSE GARDEN BURGER 13.50

Black Bean Patty / Manchego Cheese Caramelized Onions / Tomato Confit / Sprouts FH Rooster Sauce / Brioche / Fries

FIREHOUSE SLIDERS 14.50



White English Cheddar / Caramelized Onions / Arugula Tomato Confi / Ketchup-Mayo / Duck Fat Fries

STEAK-UMMMM 15.50



Tenderloin / Caramelized Onion / Lettuce Housemade Cheese Wiz / Olive Baking Co. French Roll

LIGHT DUTY SALADS

+ GRILLED CHICKEN \$5 / + GRILLED SHRIMP \$7

FIREHOUSE CAESAR SALAD 13

Romaine / Croutons / Parmesan Crisps

STRAWBERRY BLEU SALAD 13.50 GF



Organic Greens / Bleu Cheese Crumbles / Candied Pecans Fresh Strawberries / Balsamic Vinaigrette

ROOSTER CHOPPED SALAD 15 G



Grilled or Crispy Glazed Chicken / Chopped Romaine Avocado / Tomato Confit / Boiled Egg / Olives Bleu Cheese / Bacon Choice of Buttermilk, Bleu Cheese Dressing, or Champagne Vinaigrette

*Available without chicken \$11

RESCUE **ENTRÉES + DESSERT**

FIREHOUSE TACOS 14.50

Cabbage Slaw / Lime Crema / Rice & Beans / Spicy Salsa

*Add guacamole +\$3 / Choice of two of the following:

FISH - Griddled or Crispy

SHRIMP - Chipotle Sauce +\$2

SLOW COOKED PORK RIBS 23

One Pound of Chipotle BBQ Glazed Ribs Bacon Fat Mac & Cheese / Texas Toast

CHICKEN PARMESAN 19.50

San Marzano Tomato / Parmigiano-Reggiano / Spaghetti

HAND MADE PAPPARDELLE PASTA 18.50

Wild Mushroom / Sherry / Parmigiano-Reggiano Truffle Essence

HALF-BAKED COOKIE 11.50

Vanilla-Bean Ice Cream

NEW YORK CHEESECAKE 11.50

Raspberry



GUEST CHECKS to help cover increasing costs and in our support of the recent increases in minimum wage and benefits for our dedicated Team Members. *18% gratuity added to parties of 6 or more or if split checks are requested. *Substitutions politely declined

*Please notify your server if you have any allergies or special dietary needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.