

SOUP

FIRESIDE TAVERN

Cup | Crock | Quart (To-Go)

SOUP DU JOUR · MP

Ask your server about our soup of the day.

FRENCH ONION · 8 | 10 | 22 GF OPTION

Rich Sherry beef broth with caramelized onions, topped with croutons and smothered with Swiss and provolone.

TOMATO BISQUE · 8 | 10 | 22 GF OPTION, VG

Our famous gratinéed tomato bisque. Savory and creamy with tomatoes, onions, and mushrooms. Finished with croutons and smothered with mozzarella and provolone.

BROCCOLI & CHEESE · 8 | 10 | 22 GF, VG

Broccoli and a blend of vegetables in a creamy cheese soup.

SHAREABLES

BASKET OF ROLLS | 10 VG

An assortment of six warm dinner rolls from local favorite, Michael's Homestyle Breads. Served with a side of whipped butter.

+ Individual Gluten-Free Roll | 2

SALMON RILLETTES | 16 GF OPTION

Slow-cooked salmon folded into a creamy spread with red onion, bright citrus, and dill. Served with toasted crostini.

CARNITAS POTATO SKINS | 17 GF

Five potato skins stuffed with pork carnitas, melted cheddar, and bacon. Topped with scallions and sweet & spicy barbecue, and served with a side of ranch.

FRIED MOZZARELLA | 14 GF, VG

Hand-breaded mozzarella triangles fried golden brown and served with house marinara.

WINGS | 18 GF

Ten wings tossed in the sauce of your choice. Served with celery, carrots, and your choice of ranch or bleu cheese.

Mild, Hot, Barbecue, Garlic Parmesan, Old Bay, Honey Mustard, Apricot Gochujang.

CARAMELIZED ONION DIP | 12 GF, VG OPTION

Caramelized onions folded into a creamy cheese dip and served with Good's Kettle Chips, carrots, and celery.

TRUFFLE FRIES | 14 GF, VG

Tossed in truffle oil and topped with shaved parmesan. Served with a side of herb aioli.

SHORT RIB POUTINE | 16 GF

Crispy fries topped with Cooper Sharp curds, tender short rib, and house-made beef gravy.

CRAB DIP | 16 GF

Cheesy crab dip with bright citrus, herbs, and Old Bay seasoning. Topped with broiled mozzarella and served with house-fried corn chips, carrots, and celery.

HANDHELDS

Add Side Salad | 4 · Add Side Caesar | 5 · Add Fries | 5
Gluten-Free Roll | Complimentary Substitution

FIRESIDE BURGER* | 18 GF OPTION

Chargrilled Angus patty topped with Cooper Sharp, bacon jam, lettuce, tomato, onion, and sweet & spicy BBQ. Served on a toasted brioche bun with chips and house-made pickles.

CHESAPEAKE MELT* | 20 GF OPTION

Chargrilled Angus patty topped with creamy crab spread, cheddar, and grilled red onions. Served on butter-grilled sourdough with chips and house-made pickles.

TUSCAN CHICKEN SANDWICH | 18 GF OPTION

Hand-breaded and fried chicken breast, topped with provolone, bacon, spinach, and sundried tomato aioli. Served on a toasted brioche bun with chips and house-made pickles.

CLASSIC CUBANO | 18 GF OPTION

House-made pork carnitas and grilled ham, topped with pickles, Swiss, and mustard. Served on a butter-grilled ciabatta roll with chips and house-made pickles.

REUBEN SLIDERS | 17 GF OPTION

Two Michael's garlic-rye rolls with house-cured corned beef, local sauerkraut, melty Swiss, and house-made Thousand Island dressing. Served with chips and house-made pickles.

MEATLOAF SANDWICH | 16 GF OPTION

House-made meatloaf topped with tomato jam, bacon mayo, lettuce, tomato, and onion. Served on a toasted brioche bun with chips and house-made pickles.

SHRIMP TACOS | 17 GF

Three corn tortillas loaded with grilled shrimp, spicy kimchi slaw, citrus ginger aioli, and sesame seeds.

SALADS

Add warm roll from Michael's Homestyle Breads, with whipped butter | 2 *GF OPTION*

FARM FRESH SALAD | MP

Seasonal salad of locally-sourced ingredients from our friends at Lancaster Farm Fresh.

GARDEN SALAD | 12 *GF, V*

Local spring mix, sliced cucumbers, shredded carrots, cherry tomatoes, shredded red cabbage, and croutons. Served with your choice of dressing.

SPRING COBB SALAD | 17 *GF*

Romaine, chopped bacon, hard-boiled egg, cured ham, peas, cherry tomatoes, asparagus, diced red onion, and feta. Served with green goddess dressing.

BERRY SALAD | 16 *GF, VG, V OPTION*

Local spring mix with spinach, strawberries, dried cranberries, candied mixed nuts, and feta. Served with poppy seed dressing.

CLASSIC CAESAR SALAD | 12 *GF OPTION, VG*

Crisp romaine tossed with creamy Caesar dressing then topped with croutons and shaved parmesan.

PROTEIN

Crispy Chicken | 8 *GF*
Grilled Chicken | 8 *GF*
Grilled Steak | 11 *GF*
Grilled Salmon | 11 *GF*
Grilled Shrimp Skewer | 13 *GF*
Lump Crab Cake | 19 *GF*
Impossible Burger | 8 *GF, V*

DRESSING *GF*

Ranch
Bleu Cheese
Poppy Seed *v*
Thousand Island
Green Goddess
Caesar
French *v*
Italian *v*
Balsamic Vinaigrette *v*

MAINS

Add warm roll from Michael's Homestyle Breads, with whipped butter | 2 *GF OPTION*

Add Side Salad | 4 · Add Side Caesar | 5

CHEF'S CUT STEAK* | MP

Ask your server about our chef's cut of the day.

GRILLED STRIP STEAK* | 48 *GF*

Topped with house-made compound butter and served with the daily vegetable and starch.

+ Sautéed Mushrooms or Onions | 2

+ Black & Bleu | 11

HOMESTYLE MEATLOAF | 25 *GF*

Our blend of beef, veal, and pork combined with onion, jalapeños, and pepper jack, then topped with a bright tomato jam. Served with the daily vegetable and starch.

BONE-IN PORK CHOP | 28 *GF*

12-oz. Porterhouse smoked and topped with bacon jam. Served with the daily vegetable and starch.

MEATBALLS & SPAGHETTI | 25 *GF OPTION*

Three large house-made beef and Italian sausage meatballs simmered in thick marinara. Topped with fried basil and shaved parmesan. Served on a bed of spaghetti with a side of garlic bread.

LUMP CRAB CAKES *GF*

Single | 28 · Twin | 38

Handmade lump crab cakes served with the daily vegetable and starch, and your choice of cocktail or tartar sauce.

+ Grilled Shrimp Skewer | 13

CAJUN SEAFOOD ORECCHIETTE | 32 *GF OPTION*

Shrimp, bay scallops, and crab tossed in creamy cajun sauce with sautéed spinach, red peppers, red onions, and orecchiette pasta.

APRICOT SALMON | 26 *GF*

Cajun-seasoned salmon filet glazed with an apricot reduction. Served with creamy white wine risotto and the daily vegetable.

FRIED SEAFOOD PLATTER | 31 *GF*

Hand-breaded shrimp, bay scallops, and calamari. Served with grilled lemon, Old Bay fries, and a side of herb aioli.

ROASTED HALF-CHICKEN | 27 *GF*

Brined and roasted bone-in half chicken, with a garlic and tarragon pan sauce. Served with the daily vegetable and starch.

SPRING RISOTTO | 21 *GF, V*

Sautéed snap peas, asparagus, mushrooms, and leeks folded into creamy white wine risotto. Finished with chive-infused oil.

GF Gluten-free
VG Vegetarian
V Vegan

GF OPTION Gluten-free substitutions available
VG OPTION Vegetarian substitutions available
V OPTION Vegan substitutions available

Please inform our team of any food-based allergies.

While we have a dedicated gluten-free fryer, please note that some vegetarian/vegan items are prepared in a shared fryer.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.