

## 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.

### 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.

### 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.