

FIRECLAY

ALL DAY MENU

DIPS & SPREADS

served with grilled pita, pickled vegetables, olives

Roasted Red Pepper + Feta oregano	\$21
Hummus olive oil, paprika	\$20
Tzatziki cucumber, dill	\$20

SHARE PLATES

Aleppo Honey Wings  saffron ranch, lemon (gf)	\$24
Pan Roasted Brussel Sprouts labneh, honey, crushed chili	\$22
Jumbo Lump Crab Cakes remoulade, local greens	\$32
Shrimp Cocktail classic cocktail sauce, lemon	\$26
Charcuterie & Cheese rotating meats & cheeses, seasonal accompaniments	\$45

SKEWERS & SALADS

Little Gem Salad garlic crouton, parmesan, shaved apples, green goddess dressing	\$23
Fireclay Salad   baby kale, shaved asparagus, avocado, marcona almond, champagne vinaigrette (vg, gf)	\$22
Local Heirloom Tomato Salad  Persian cucumbers, shaved onion, whipped feta, basil vinaigrette (gf)	\$25

Skewers:

Harissa Chicken	+\$16
Grilled Steak	+\$22
Grilled Shrimp	+\$20
Grilled Salmon	+\$25

DESSERTS

Local Berry Cobbler vanilla bean gelato	\$18
Chocolate + Macadamia Nut Torte  bourbon caramel, vanilla gelato	\$18
Carrot Cake brown butter cream cheese, orange zest	\$18
Gelato seasonal flavors, cookie tuile	\$17

THE FIRECLAY BURGER & SANDWICH COLLECTION

served with fries and kosher dill pickles

VUE Burger 8oz house blend, smoked bacon, cheddar cheese, lettuce, tomato, onion, secret sauce, toasted sesame brioche	\$34
Spiced Lamb Merguez tzatziki, baguette	\$30
The Chesapeake jumbo lump crab cake, cabbage + eastern shore corn slaw, remoulade, soft bun	\$38
Grilled Chicken Shawarma tahini, shaved onion, lavash	\$30

MAINS

10oz NY Strip  chimichurri, truffle frites, champagne-dressed spring greens (gf)	\$56
Ancient Grain Bowl  grilled avocado, chickpeas, artichoke, heirloom tomatoes, pistachio, green goddess, grilled flatbread (gf)	\$30
Pan Roasted Chicken  mashed potatoes, mushroom pan jus (gf)	\$38
Pan-Seared Atlantic Salmon lemon beurre blanc, farro, grilled asparagus	\$42
Spicy Rigatoni roasted tomato, calabrian chili, basil, garlic breadcrumbs, parmesan	\$34

SIDES

Truffle-Parmesan Fries	\$18
Bread + Butter	\$12
Classic Fries	\$12
Whipped Yukon Potatoes	\$14
Roasted Local Mushrooms thyme	\$14
Grilled Asparagus	\$12
Grilled Broccolini champagne vinaigrette	\$13

20% service charge is included on every tab. The totality of the amount is distributed directly to the service workers on top of their base wages. You may choose to leave an extra tip.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Especially if you have certain dietary or medical conditions.
gf = gluten free // v = vegetarian // vg = vegan // n = contains nuts

