

FIRECLAY

LUNCH MENU

START + SHARE

Fire-Roasted Eggplant Dip 	\$20
garlic, lemon, parsley, Aleppo pepper, grilled flatbread (v)	
Crab Cake	\$32
old bay slaw, citrus remoulade	
Mac + Cheese Fritters	\$19
ditalini, béchamel, New York cheddar, truffle aioli	
Clam + Corn Chowder	\$20
littleneck clams, bacon, potato, leek, chive oil	
Chilled Seafood Duo 	\$28
poached shrimp, crab claws, cocktail sauce, citrus remoulade (gf)	
The Board	\$37
rotating charcuterie, house pickles, house roasted nuts, fruit, mustard, toasted sourdough	

SALADS

Gem Caesar	\$23
croutons, aged pecorino, white anchovy dressing	
Roasted Beet & Citrus  	\$22
whipped ricotta, pistachio, orange vinaigrette (vg, gf)	
Wellness Bowl 	\$25
roasted delicata squash, kale, pomegranate, farro, lemon-tahini dressing (v)	

Add grilled chicken, salmon, or crab cake to any salad

SIDES

Truffle-Parmesan Fries	\$18
Bread + Butter	\$12
Classic Fries	\$12
Whipped Yukon Potatoes	\$14
Charred Brussels Sprouts, maple-mustard	\$14
Roasted Root Vegetables, honey, Aleppo	\$14
Simple Greens, citrus vinaigrette	\$12
Grilled Broccolini, grilled lemon	\$13

HAND HELDS

VUE Burger	\$34
smoked bacon, American cheese, lettuce, tomato, onion, secret sauce, toasted brioche	
Crispy Fried Chicken	\$28
hot honey vinegar sauce, pickles, lettuce, tomato, toasted brioche	
Crab Cake Sandwich	\$36
citrus remoulade, old bay slaw, toasted brioche	

PASTA + LARGE PLATES

Spicy Shrimp Bucatini	\$42
Calabrian chili, smoked bacon, roasted tomato, garlic butter	
Roasted Pumpkin + Farro Risotto  	\$30
parmesan, brown butter, parsnips, crispy sage (v, gf)	
Roasted Half Chicken 	\$36
rosemary-garlic jus, roasted fennel, charred root vegetables (gf)	
Roasted Salmon	\$40
forbidden rice, roasted sweet potato, marinated kale, miso-maple vinaigrette	

FROM THE GRILL

(choose an accompaniment)

Filet Mignon 8 oz	\$60
Ribeye 14 oz, dry-aged	\$74
Lamb Chops	\$65

ACCOMPANIMENTS

Béarnaise	\$6	Green Peppercorn Jus	\$6
Chimichurri Sauce	\$6	Tamarind Steak Sauce	\$6

SWEETS

Caramelized Apple Crumble 	\$16
spiced heirloom apples, oat streusel, cinnamon gelato (vg)	
Dark Chocolate Hazelnut Torte 	\$16
hazelnut praline, espresso creme anglaise (gf,n)	
Pumpkin Spiced Creme Brulee 	\$16
gingersnap tuile, candied pumpkin seed, bourbon whipped cream (vg)	

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

