



MOTHER'S DAY MENU



SOUP

POTATO LEEK

YUKON GOLD POTATOES AND FRESH LEEKS, BLENDED UNTIL CREAMY AND SMOOTH.
TOPPED WITH CRISPY FRIED LEEKS AND SCALLIONS. 6-

CLASSIC FRENCH ONION

MADE WITH SIX VARIETIES OF SAUTÉED ONIONS IN A SAVORY SEASONED BEEF BROTH.
TOPPED WITH BAGUETTE CROUTONS AND TOASTED SWISS CHEESE. 6-

SALADS

WEDGE SALAD

A CRISP ICEBERG LETTUCE WEDGE, TOPPED WITH APPLE WOOD BACON LARDONS, RED ONION AND
ROASTED TOMATOES. FINISHED WITH CRUMBLLED GORGONZOLA CHEESE AND A BALSAMIC
DRESSING REDUCTION. 15-

EGG IN THE GRASS SALAD (GF)

A TEMPURA BATTERED POACHED EGG, APPLE WOOD SMOKED BACON, OVEN ROASTED
TOMATOES, AND PICKLED RED ONIONS OVER A BED OF FRESH BABY SPINACH.
SERVED WITH A HOUSE MADE BLUE CHEESE VINAIGRETTE. 15-

RASPBERRY CHICKEN SALAD (GF)

GRILLED CHICKEN WITH FRESH RASPBERRIES, SAUTÉED RED ONIONS, ARTICHOKEs,
FETA CHEESE, AND TOASTED WALNUTS OVER A BED OF MIXED FIELD GREENS.
SERVED WITH A LEMON CAPER VINAIGRETTE. 17-

BRUNCH ENTREES

ALL ITEMS INCLUDE A FRESH FRUIT SALAD.

ADD BREAKFAST SAUSAGE LINKS OR BACON 2- SUBSTITUTE A SIDE FOR A SOUP 2-
ADD FRESH GRILLED TOAST 1.50-

TRADITIONAL STEAK & EGGS (GF)

6OZ ANGUS SIRLOIN TOPPED WITH HERBED BUTTER AND SERVED WITH SCRAMBLED EGGS,
WITH CRISPY OLD BAY SEASONED HOME FRIES. 20-

CRAB CAKES BENEDICT

A RE-IMAGINED BENEDICT! FEATURING TWIN CRAB CAKES ON ENGLISH MUFFINS, WITH HOMEMADE
HOLLANDAISE, DICED CANADIAN BACON AND ROASTED ASPARAGUS WITH A SIDE OF OLD BAY
SEASONED HOME FRIES. 22-

BREAKFAST PIZZA

A CLASSIC FEATURING CANADIAN BACON, EGGS, PEPPERS, ONIONS, AND BABY SPINACH FINISHED
WITH CHEDDAR JACK CHEESE ON A 12" THIN CRUST BRICK FIRED PIZZA DOUGH. 14-

STUFFED FRENCH TOAST

NUTELLA AND BANANA MOUSSE STUFFED FRENCH TOAST STACK, TOPPED WITH A FIRE-CHARRED
JUMBO MARSHMALLOW. SERVED WITH OLD BAY SEASONED HOME FRIES 11-

CHILDREN'S MENU ENTREES

BRUNCH ITEMS:

ALL BRUNCH ITEMS INCLUDE A BEVERAGE, FRESH FRUIT SALAD, AND YOUR CHOICE OF BACON OR SAUSAGE.

PANCAKES, FRENCH TOAST, GRILLED CHEESE, OR SCRAMBLED EGGS. 7-

TRADITIONAL CHILDREN'S MENU:

ALL TRADITIONAL ITEMS INCLUDE A BEVERAGE, AND A SANDWICH SIDE OF YOUR CHOICE.

HOT DOG, HAMBURGER, CHEESEBURGER, NOODLES AND BUTTER
PASTA AND MARINARA SAUCE, OR CHICKEN FINGERS. 7-

SANDWICHES

SANDWICHES SERVED WITH CHOICE OF OLD BAY SEASONED HOME FRIES, SWEET POTATO WEDGES, FRIED PICKLES, COUSCOUS SALAD OR COLESLAW. SUBSTITUTE A SIDE FOR A 5TH ALARM SIDE, SIDE SALAD, OR BOWL OF SOUP. 2-

MONTE CRISTO

FRENCHED SOURDOUGH BREAD WITH THIN SLICED HAM, STRAWBERRY PRESERVES, AND SWISS CHEESE. FINISHED WITH POWDERED SUGAR AND A SIDE OF MAPLE SYRUP. 13-

B.L.T PANINI

APPLEWOOD SMOKED BACON, ROMAINE HEARTS AND BEEFSTEAK TOMATO, GRILL PRESSED WITH A FRIED EGG AND A GARLIC AIOLI ON SOURDOUGH BREAD. SERVED WITH SEASONED HOMEFRIES. 13-

FIREMAN BURGER

TRADITIONAL HALF POUND ANGUS BURGER, TOPPED WITH APPLE WOOD BACON, CHEDDAR CHEESE, ROMAINE LETTUCE, RED ONION, AND SLICED TOMATO ON A GRILLED HARD ROLL. 14-

RESCUE REUBEN

SLOW COOKED AND SEASONED CHOPPED CORNED BEEF WITH SAUERKRAUT AND THOUSAND ISLAND DRESSING. COVERED WITH MELTED SWISS CHEESE AND SERVED ON THICK SLICED ARTISAN MARBLED RYE BREAD. 13-

ENTREES

ALL ITEMS INCLUDE A CAESAR OR GARDEN SIDE SALAD. SIDE SUBSTITUTIONS ARE AVAILABLE UPON REQUEST. SUBSTITUTE ONE SIDE FOR A BOWL OF SOUP. 2-

HOSE 22 MAC AND CHEESE (V*)

OUR ORIGINAL MAC* IS A FIREHOUSE FAVORITE! FEATURING A CREAMY FIVE CHEESE BLEND WITH PENNE PASTA AND A CRISPY BAKED BREADCRUMB CRUST. 18-

TRY OUR SEAFOOD MAC TOSSED WITH LOBSTER, BLUE CRAB, ASPARAGUS, RED ONION AND TOMATO. TOSSED WITH A WHITE WINE, ASIAGO, MOZZARELLA, AND CHEDDAR JACK CHEESE OVER PENNE PASTA WITH A BAKED PANKO BREADCRUMB CRUST. 22-

GNOCCHI CARBONARA

FRESH LOCALLY HANDMADE POTATO AND CHEESE GNOCCHI FROM BOZZA PASTA, TOPPED WITH FRESH SPRING PEAS, SAVORY ITALIAN PANCETTA, SLICED HARDBOILED EGG AND CRUMBLERED FETA CHEESE. 18-

COMMISSIONER'S PORTOBELLO CAPS (V, GF)

TWIN PORTOBELLO MUSHROOMS STUFFED WITH SAUTÉED RED ONIONS, BABY SPINACH AND RICOTTA CHEESE. FINISHED WITH A ROASTED TOMATO COMPOTE. SERVED WITH RED SKINNED GARLIC MASHED POTATOES AND OUR HOUSE VEGETABLE MEDLEY. 20-

10 OZ. CEDAR PLANK ATLANTIC SALMON

FRESH CAUGHT ATLANTIC SALMON GRILLED ON A CEDAR PLANK SOAKED IN OUR OWN CUSTOM "22 AMBER" BEER. FINISHED WITH A LEMON TAHINI SAUCE. SERVED WITH RICE PILAF AND OUR HOUSE VEGETABLE MEDLEY. 23-

WATER TENDER SEA SCALLOPS (GF)

PAN SEARED BLACKENED JUMBO SEA SCALLOPS, FINISHED WITH A CLASSIC SHERRY BUTTER SAUCE. SERVED WITH RICE PILAF AND GRILLED CORN ON THE COBB. 26-

12 OZ. CENTER CUT PORK CHOP (GF)

A FRENCH-CUT PORK CHOP, GRILLED WITH OUR HOUSE RESCUE RUB AND TOPPED WITH A COMPOUND HERB BUTTER. SERVED WITH RED SKINNED GARLIC MASHED POTATOES AND HOUSE VEGETABLE MEDLEY. 23-

TRY IT WITH AN APPLE BOURBON AND BACON CHUTNEY. 2-

12 OZ. NY STRIP STEAK (GF)

A PREMIUM ANGUS CUT, SEASONED WITH OUR HOUSE RESCUE RUB SEASONING AND TOPPED WITH COMPOUND HERB BUTTER. SERVED WITH A BAKED POTATO & HOUSE VEGETABLE MEDLEY. 28-

MEAT TEMPERATURE GUIDE

RARE – SEARED, COLD CENTER, RED JUICES

MEDIUM RARE – SEARED, WARM RED CENTER, RED JUICES

MEDIUM – SEARED, PINK CENTER, MOIST

MEDIUM WELL – MINIMAL PINK, MINIMAL JUICES (NOT RECOMMENDED)

WELL DONE – NO COLOR, DRY (NOT RECOMMENDED)



TABLE TIMES ARE RESERVED FOR TWO HOURS