



### **Appetizer**

Summer Tomato Gazpacho with Whipped Basil Yogurt Cream and Crunchy Croutons

Grilled Peach Salad with Baby Spinach, Great Hill Blue Cheese (MA), Chopped Scallions, Toasted Almonds and Black Pepper Honey Vinaigrette

Classic Caesar Salad with White Anchovies and Grilled Sourdough Croutons\*

Roasted Portabella Mushroom with Spring Brook Farm (VT) Reading Cow's Milk Cheese and Rocket Pesto with Balsamic Glaze and Wilted Lemon Spinach

### **Entrée**

Braised Beef Short Ribs with Warm Summer Potato Salad and Garlicky Broccoli

Nantucket Bluefish with Corn Pudding and Basil Marinated Tomatoes

*The Fireplace* Signature All-Natural Spit Roasted, Maple Glazed Half Chicken with Mashed Potatoes and Sage Brown Butter\*

Rhode Island Ricotta and Sweet Corn Ravioli with Toasted Almond Mint Pesto, Sweet Peas, Tiny Tomatoes and Tender Pea Shoots

### **Dessert**

Free Form Wild Maine Blueberry Tart with Fresh Lemon Curd and Crunchy Lemon Zested Wafer

S'Mores Taza Chocolate Brownie Sundae with Vanilla Bean Ice Cream, Peanut Butter Sauce, The Fireplace Marshmallow & Effie's Homemade Oatcake Crumble

Roasted Summer Fruit over Moist Almond Cake with Crème Fraiche and Toasted Almonds

### **CHEF/OWNER: JIM SOLOMON**

\*Consumption of raw or undercooked fish, meat, poultry or eggs increases the risk of contracting foodborne illness.

\*Before placing your order, please inform your server if you or a person in your party has a food allergy.

*Boston's 1<sup>st</sup> Certified Green Restaurant*

1634 Beacon Street Brookline, MA 02446 P. 617-975-1900 Web: [www.fireplacorest.com](http://www.fireplacorest.com)