



### **Appetizer**

Butternut Squash Bisque with Middlebury Blue Cheese (VT) & Toasted Pumpkin Seeds

Pear and Pomegranate Salad with Shaved Fennel, Arugula & Pine Nuts with Pomegranate Vinaigrette

Crispy Crunchy *Vermont Creamery* Goat Cheese with Heirloom Beets, Candied Cashews, Frisée,  
Baby Spinach and Local Maple Vinaigrette

Classic Caesar Salad with White Anchovies and Grilled Sourdough Croutons

### **Entrée**

Challah French Toast with Sautéed Pears and Cinnamon in a Rum Raisin Sauce

Crispy Cornmeal Waffles with Pumpkin Butter & Cranberry Apple Glaze, Whipped Cream  
and Hog Island (VT) Maple Syrup

Eggs Benedict on Grilled English Muffins\*

Rustic Vegetarian Hash with Mushrooms, White Beans and Caramelized Onions, Poached Eggs and Hollandaise\*

Chicken Salad with Apple, Grapes, Dried Cranberries, Toasted Walnuts and Baby Greens\*

New England Cobb Salad with Grilled Chicken Breast, Avocado and *Great Hill Blue* Cheese (MA)\*

House Cured Salmon Pizza with Shaved Red Onion, Scallion, and Creamy Farmer's Cheese\*

***The Fireplace*** Burger- *Shelburne Farms* Cheddar (VT) Stuffed Grass Fed Vermont Burger with  
Thick Cut Bacon, Caramelized Onions, Lettuce, Tomato and House Brined Dill Pickle, on a  
Homemade English Muffin with Hand Cut Fries and Kale Chips\*

### **Dessert**

Upside Down Skillet Pear Tart with Cranberry Apple Glaze and Maple Sugar Crunch

Butterscotch Bread Pudding with Rum Drunken Raisins

Apple Cider Doughnuts with Three Dipping Sauces-Caramel, Chocolate & Sticky Cider

### **Beverages**

Coffee, Tea, Soda, Juice, Sparkling and Still Water

### **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*

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