



FRESH SPECIALS *Available 3/24/23 'til we run out!*

FEATURED WHISK(E)Y

JACK DANIEL'S GENTLEMAN JACK
80 proof, TN | 3/4 oz \$3 | 1 1/2oz \$6

WHISKEY FLIGHTS 3/4 oz each of 3

BASIL HAYDEN BOURBONS Basil Haden, Cask Finish, Subtle Smoke \$21

MAKER'S MARK BOURBONS 46 Cask Strength, Straight, 101 Bourbon \$13

STEVE'S FAVORITES Maker's Mark Private Selection Firefly's BBQ Pitmaster Prime, Blanton's Single Barrel, Elijah Craig Barrel Proof \$20

FIREFLY'S PRIVATE SELECTION WHISK(E)YS

MAKER'S MARK PRIVATE SELECTION

FIREFLY'S BBQ PITMASTER PRIME BOURBON

ORIGINAL 108 proof, KY | 3/4 oz \$8 | 1 1/2oz \$15

2.0 109 proof, KY | 3/4 oz \$8 | 1 1/2oz \$15

JOURNEYMAN LAST FEATHER

FIREFLY'S PRIVATE SELECTION RYE

ORIGINAL 115 proof, MI | 3/4 oz \$6.50 | 1 1/2oz \$13

ENJOY 3/4 OZ EACH OF ALL THREE!

FIREFLY'S FLIGHT \$19

Firefly's BBQ Pitmaster Prime Bourbon —Original and new 2.0, Firefly's Private Selection Rye

APPETIZERS

BRISKET QUESO Diced smoked brisket blended into our homemade cheesy queso with jalapenos and scallions, served over french fries \$12

PIMENTO CHEESE 'N SMOKED SAUSAGE Our homemade pimento cheese spread with a 3-cheese blend, pimentos, adobo chiles, and dijon mustard, served with our smoked beef sausage, saltine crackers, and pickled vidalia onion slices \$14

JUMBO CRAB CAKE Served with Creole remoulade \$17

SALAD | SANDWICH

ROSE'S BBQ COBB SALAD Crisp greens, applewood-smoked bacon, hardboiled egg, cucumber, jack 'n cheddar cheese, avocado, roasted corn niblets, green goddess dressing, grilled chicken breast \$18

FIREFLY'S HOT CHICKEN SANDWICH Brined and seasoned fried chicken breast, brown sugar cayenne hot sauce, Cajun remoulade, bread 'n butter pickles, pickled onions, lettuce, on a brioche bun, served with french fries and coleslaw \$18

ENTRÉES

BBQ SHRIMP 'N GRITS Jumbo barbecued shrimp atop grits, served with crusty french bread \$22

CRAB CAKE DINNER 2 jumbo crab cakes, choice of 2 sides, homemade corn bread \$30

CRABBY PIG Jumbo crab cake, 3 St. Louis Ribs, choice of 2 sides, homemade corn bread \$32

DESSERTS

STRAWBERRY SHORTCAKE Homemade pound cake, fresh whipped cream \$9

COCONUT CREAM PIE With fresh whipped cream \$8

CHOCOLATE BEIGNETS Chocolate-filled New Orleans style fried dough, sprinkled with powdered sugar, served with chocolate, caramel and strawberry dipping sauces \$12

CARLY & RACHEL'S COOKIE SUNDAE Chocolate chip cookies, vanilla bean ice cream, hot fudge, whipped cream \$8

ICE CREAM SUNDAE Vanilla bean ice cream, hot fudge, whipped cream \$7

I WANT S'MORE CAKE Chocolate cake, marshmallow frosting, graham cracker crumbles, hot fudge, whipped cream \$8

RED VELVET CAKE A traditional Southern favorite \$8

[Seasonal Cocktails](#) | [Brews](#) | [Wine List](#)

Bring Easter Dinner home! Pick up on Saturday, then just heat 'n serve at home on Sunday. **Call us to order by April 5th!**

Or enjoy Easter Dinner here! We'll be serving all your favorites, Sunday evening, 4-8pm. **Make your reservations now!**

Easter Dinner

Call (508) 357-8883



Certain items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meat, fish, poultry, sea food or eggs may increase your risk of a foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy or any dietary restrictions.



BEVERAGE MENU *Please drink responsibly!*

DRAFT BREWS

- ALLAGASH NORTH SKY STOUT** abv 7.5%, Maine **\$8.50**
- ALLAGASH WHITE BELGIAN WITBIER** abv 5.1%, Maine **\$8.25**
- BLUE MOON BELGIAN WHITE** abv 5.4%, Colorado **\$7.25**
- CARLSON ORCHARDS HARD CIDER** GF abv 5%, Massachusetts **\$8**
- COLD HARBOR JUICE FREAK** abv 6.5%, Massachusetts **\$9**
- COORS LIGHT** abv 4.2%, Colorado **\$5.50**
- EXHIBIT A CAT'S MEOW IPA** 16 oz., abv 6.5%, Massachusetts **\$8.50**
- FIDDLEHEAD IPA** abv 6.2%, Vermont **\$8**
- GREATER GOOD PULP DADDY** 12 oz., abv 8%, Massachusetts **\$10**
- GUINNESS STOUT** 20 oz., abv 4.2%, Ireland **\$10**
- LAWSON'S FINEST SIP OF SUNSHINE** 12 oz., abv 8%, Vermont **\$10**
- MAINE LUNCH AIPA** 12 oz., abv 7.0%, Maine **\$10**
- MIGHTY SQUIRREL CLOUD CANDY** abv 6.5%, Massachusetts **\$8.50**
- MODELO ESPECIAL** abv 4.4%, Mexico **\$8**
- NIGHT SHIFT WHIRLPOOL** abv 4.5%, Massachusetts **\$8**
- SAM ADAMS SEASONAL** Massachusetts **\$8**
- WACHUSETT BLUEBERRY ALE** abv 4.5%, Massachusetts **\$8**
- WACHUSETT WALLY** abv 7%, Massachusetts **\$8**
- WORMTOWN BE HOPPY IPA** abv 6.5%, Massachusetts **\$8**
- WORMTOWN IRISH RED ALE** abv 5.5%, Massachusetts **\$8**

BOTTLES & CANS

- BUD LIGHT** abv 4.2%, USA **\$4.75**
- BUDWEISER** abv 5%, USA **\$4.75**
- COORS LIGHT** 16-oz. can, abv 4.4%, USA **\$5.50**
- CORONA EXTRA** abv 4.5%, Mexico **\$6.25**
- CORONA LIGHT** abv 4.1%, Mexico **\$6.25**
- CORONA PREMIER** abv 4%, Mexico **\$6.25**
- GLUTENBERG IPA** GF 16-oz. can, abv 6%, Quebec **\$9.50**
- GLUTENBERG PALE ALE 5.5** GF 16-oz. can, abv 6%, Quebec **\$9.50**
- HEINEKEN** abv 5%, Netherlands **\$6.75**
- HEINEKEN 0.0** non-alcoholic, Netherlands **\$6.75**
- HIGH NOON HARD SELTZER** GF abv 5%, Tennessee **\$6.25**
Passion Fruit, Black Cherry, or Pineapple (as available)
- KALIBER** abv 0.5%, Ireland **\$6.25**
- MICHELOB ULTRA** abv 4.2%, Missouri **\$5.50**
- MIKE'S HARD LEMONADE** abv 5%, Massachusetts **\$4**
- MILLER LITE** 16-oz. can, abv 4.4%, USA **\$5.50**
- SAM ADAMS BOSTON LAGER** abv 5%, Massachusetts **\$8**
- SHINER BOCK** abv 4.4%, Texas **\$6**
- TRULY BERRY** GF abv 5%, California **\$6.25**
- WHITE CLAW HARD SELTZER** GF abv 5%, Illinois **\$6.25**
Black Cherry or Raspberry (as available)

SPECIAL SPRING COCKTAILS **\$12**

- BIG DADDY RITA** Siete Leguas Tequila, Grand Marnier, fresh lime juice, simple syrup
- BLUE BONNET** Siete Leguas Tequila, Cointreau, Blue Curaçao, simple syrup, lime juice, fresh lime garnish
- DEEP CLEANSE** Tanqueray Gin, cucumber, simple syrup, lime juice
- ESPRESSO MARTINI** Wheatley Vodka, Kahlua, espresso, simple syrup, espresso beans
- FIREFLY'S MOJITO** Bacardi Rum, simple syrup, soda water, mint leaves, lime
- FIREFLY'S MULE** Wheatley Vodka, lime and cranberry juices, ginger beer, simple syrup, cranberry garnish
- FIREFLY'S OLD FASHIONED** Maker's Mark Private Selection Firefly's BBQ Pitmaster Prime Bourbon 2.0, Wood's Bourbon Barrel Aged Maple Syrup, orange bitters, fresh orange, Bordeaux cherry
- MAD RIVER RUM PUNCH** Mad River Vanilla and first run rums, grenadine, pineapple and orange juices, flaming orange garnish
- MY HILLBILLY HOG TAI** Light and dark rums, apricot liqueur, triple sec, orange and pineapple juices
- PROPER PEACHES** Journeyman Last Feather Firefly's Private Selection Rye, peaches, simple syrup, mint leaves
- SWEET TEA WHISKEY SMASH** Bourbon, sweet tea, simple syrup, mint leaves, lemon wedge
- TEQUILA HONEYSUCKLE** Siete Leguas Tequila, honey simple syrup, honey, lime juice
- TOPLESS MELONS** Bacardi Coconut Rum, melon liqueur, pineapple juice, pina colada mix
- VOODOO JUICE** Bacardi Banana, Coconut, Mango and Pineapple Rums, orange and cranberry juices

RED WINES

	<i>Glass Bottle</i>
LINE 39 Cabernet, California	\$9 \$33
LINE 39 Pinot Noir, California	\$12.50 \$50
VIU MANENT GRAN RESERVA Malbec, Chile	\$11 \$38
RED SANGRIA	\$9.50

WHITE WINES

	<i>Glass Bottle</i>
ALLEN SCOTT Sauvignon Blanc, New Zealand	\$12 \$42
BACKHOUSE Chardonnay, California	\$7.25 \$27
BEACH HOUSE Pinot Grigio, Italy	\$9 \$32
BREAD & BUTTER Chardonnay, California	\$12 \$42
CIELO Pinot Grigio, Italy	\$8 \$30
CUPCAKE Prosecco (sparkling wine), Italy	\$12
RAEBURN Chardonnay, California	\$16 \$60
ROSÉ ALL DAY Rosé, France	\$10 \$38
WASHINGTON HILLS Riesling, Washington	\$10 \$36
WHITE SANGRIA	\$9.50