



FRESH SPECIALS

Available 4/19/24 'til we run out!



FEATURED COCKTAIL

MARLBOROUGH MANHATTAN Firefly's BBQ/Loch & K(e)y Journeyman "Flock Together" Rye, Carpano Antica, Bitters **\$15**

WHISK(E)Y FLIGHTS ¾ oz each of 3 fine whisk(e)ys

PAPARAZZI FLIGHT Heaven's Door 'Don't Think Twice', Traveler, Longbranch **\$17**

WOMEN OF WHISKEY FLIGHT Uncle Nearest 1884, Wyoming Small Batch, Putnam Rye **\$16**

FIREFLY'S PRIVATE SELECTION FLIGHT Knob Creek Single Barrel Select Firefly's / Loch & K(e)y "T&J Hammer," Makers Mark Firefly's / Loch & K(e)y "Rock 'Round Town," Journeyman "Flock Together" Rye **\$21**

LOCH & K(e)Y FLIGHT Old Elk "Slippery When Wheat," Old Forester "Golly Gee," Wilderness Trail "High Road" **\$20**

FINISH STRONG FLIGHT Rabbit Hole Dareringer, Sagamore Maple Cask, Penelope Valencia **\$21**

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APPETIZERS

CRACKLIN BREAD Flatbread, Vidalia and green onions, bacon cracklin's, smoked mozzarella, three cheese dip **\$12**

ENTRÉES

SMOKED PRIME RIB DINNER 12-oz. prime rib, dry rubbed 'n smoked, served with choice of 2 sides **\$28**

ALABAMA YARDBIRD Smoked half chicken, Alabama white BBQ sauce, 2 sides, homemade corn bread **\$18** | all white meat **+\$2**

CAJUN FRIED OYSTER DINNER Served with Cajun remoulade, french fries and coleslaw **\$24**

PIG 'N PEARLS 3 St. Louis Ribs, flash-fried oysters, Cajun remoulade, choice of 2 sides, homemade corn bread **\$28**

FRIED OYSTER PO' BOY Cajun fried oysters, Duke's mayo, shredded lettuce, tomato, and pickles, on a traditional Leidenheimer roll from New Orleans, served with french fries, coleslaw, and Cajun remoulade **\$20**

NEW ENGLAND BAR PIZZAS 10 inches / 8 slices

CHEESE PLEEZE Tomato sauce, choose cheddar/mozzarella or provolone/mozzarella **\$12** Add "cupped" **PEPPERONI** slices **\$14**

KICKIN' CHICKEN Buttermilk fried chicken tenders, honey cayenne pepper sauce, banana peppers, mozzarella, cheddar, scallions, buttermilk blue cheese drizzle **\$18**

HOT HAWAIIAN Tomato sauce, mozzarella, cheddar, bourbon glazed ham, pineapple, Mike's Hot Honey, scallions **\$18**

DESSERTS

SOUTHERN BANANA PUDDIN' Nilla wafers, vanilla pudding, fresh bananas, 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**

AFTER DINNER DRINKS

RENSPRESSO MARTINI Stoli Vanilla, Irish Cream, kahlua, fresh espresso, espresso bean garnish **\$13**

BUFFALO TRACE BOURBON CREAM **\$10** | **GRAND MARNIER** **\$10** | **WILD TURKEY AMERICAN HONEY BOURBON** **\$11**

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

- BISSELL BROS. THE SUBSTANCE ALE** 16 oz., abv 6.6%, Maine **\$10**
- BLUE MOON BELGIAN WHITE** 16 oz., abv 5.4%, Colorado **\$8**
- CARLSON ORCHARDS HARD CIDER GF** 16 oz., abv 5%, Massachusetts **\$9**
- COLD HARBOR JUICE FREAK** 16 oz., abv 6.5%, Massachusetts **\$10**
- COORS LIGHT** 16 oz., abv 4.2%, Colorado **\$6**
- FIDDLEHEAD IPA** 16 oz., abv 6.2%, Vermont **\$9**
- FIDDLEHEAD WHITE WHEAT** 16 oz., abv 6.2%, Vermont **\$9**
- FOAM BREWERS DEAD FLOWERS IPA** 16 oz., abv 5.3%, Vermont **\$9**
- GREATER GOOD PULP DOUBLE IPA** 12 oz., abv 8%, Massachusetts **\$10**
- GUINNESS STOUT** 20 oz., abv 4.2%, Ireland **\$10**
- JACK'S ABBY HOUSE LAGER** 16 oz., abv 5.2%, Massachusetts **\$7**
- MAINE LUNCH AIPA** 14 oz., abv 7.0%, Maine **\$10**
- MODELO ESPECIAL** 16 oz., abv 4.4%, Mexico **\$8**
- PABST BLUE RIBBON** 16 oz., abv 4.8%, Wisconsin **\$4**
- SAM ADAMS SEASONAL** 16 oz., Massachusetts **\$8**
- SCHILLING ALEXANDR CZECH-STYLE PILSNER** 16 oz., abv 5%, New Hampshire **\$8**
- SOUL PURPOSE CRUSH GROOVE** 16 oz., abv 5%, Massachusetts **\$8**
- WACHUSETT BLUEBERRY ALE** 16 oz., abv 4.5%, Massachusetts **\$8**
- WHALER'S RISE APA** 16 oz., abv 5.5%, Rhode Island **\$8**
- WORMTOWN BE HOPPY IPA** 16 oz., abv 6.5%, Massachusetts **\$9**

BOTTLES & CANS

- ATHLETIC RUN WILD IPA** abv 0.5% (low alcohol), Connecticut **\$7**
- BUD LIGHT** abv 4.2%, USA **\$5.25**
- BUDWEISER** abv 5%, USA **\$5.25**
- COORS LIGHT** 16-oz. can, abv 4.4%, USA **\$5.50** | Bucket of 4 **\$18**
- CORONA EXTRA** abv 4.5%, Mexico **\$6.50**
- CORONA LIGHT** abv 4.1%, Mexico **\$6.50**
- CORONA PREMIER** abv 4%, Mexico **\$6.75**
- GLUTENBERG IPA GF** 16-oz. can, abv 6%, Quebec **\$10**
- GLUTENBERG PALE ALE 5.5 GF** 16-oz. can, abv 6%, Quebec **\$10**
- GUINNESS ZERO** abv 0.5% low alcohol, Ireland **\$8.50**
- HEINEKEN** abv 5%, Netherlands **\$7**
- HEINEKEN 0.0** non-alcoholic, Netherlands **\$7**
- HEINEKEN SILVER** abv 4%, Netherlands **\$7**
- HIGH NOON HARD SELTZER GF** abv 5%, Tennessee **\$8**
Passion Fruit, Black Cherry, Pineapple, Watermelon, or Peach (as available)
- MICHELOB ULTRA** abv 4.2%, Missouri **\$6**
- 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 **\$6.25**
- TRULY BERRY GF** abv 5%, California **\$6.75**
- WHITE CLAW HARD SELTZER GF** abv 5%, Illinois **\$6.75**
Black Cherry or Raspberry (as available)

FIREFLY'S SIGNATURE COCKTAIL

STEVE'S SPECIAL SMOKED OLD FASHIONED

Makers Mark Firefly's Pitmaster Prime 3.0 Bourbon, burnt brown sugar 'n vanilla simple syrup, orange bitters, orange peel 'n cherry garnish, applewood smoke **\$15**

FIREFLY'S OLD FASHIONEDS \$13

- CREOLE'D FASHIONED** Penelope Four Grain Bourbon, burnt brown sugar, Creole bitters
- FRONT PORCH** Penelope Toasted Rye, sweet tea syrup, lemon bitters
- SWEET LIKE HONEY** Wild Turkey 101, Wild Turkey American Honey Bourbon, sugar, bitters

SPRING COCKTAILS \$13

- BIG DADDY RITA** Siete Leguas Tequila, Grand Marnier, fresh lime juice, simple syrup, choice of salt or sugar rim, fresh lime garnish
- BLOOD ORANGE COSMO** Vodka, blood orange liqueur, cranberry
- GINDIGO GIRL** Lavender and peaflower-infused Sipsmith Gin, lemon, sugar
- GOLDEN BUFFALO** Buffalo Trace Bourbon, lemon, honey
- KENTUCKY TEA** Jim Beam Bourbon, peach, sweet tea
- MY HILLBILLY HOG TAI** Mad River First Run Rum, apricot liqueur, triple sec, orange and pineapple juices
- SAZERAC SOUR** Whiskey sour made with Sazerac Rye and a touch of red wine (*Allergen note: contains egg whites*)
- SMOKY MANGO RITA** Smoky flavor Los Vecinos Mezcal, orange liqueur, lime juice, mango, choice of salt or sugar rim, fresh lime

RED WINES

	<i>Glass</i>	<i>Bottle</i>
FRONTERRA <i>Red Blend, Chile</i>	\$6	
MEOMI <i>Pinot Noir, California</i>	\$10	\$36
ROBERT MONDAVI <i>Bourbon Barrel Aged Cabernet, California</i>	\$11	\$38
ROBERT MONDAVI VINT <i>Cabernet, California</i>	\$9	\$33
VIU MANENT GRAN RESERVA <i>Malbec, Chile</i>	\$11	\$38
SPARKLING RED SANGRIA	\$10	

WHITE WINES

	<i>Glass</i>	<i>Bottle</i>
BACKHOUSE <i>Chardonnay, California</i>	\$7.25	\$27
CAMELOT <i>Chardonnay, California</i>	\$6	
CIELO <i>Pinot Grigio, Italy</i>	\$8	\$30
CUPCAKE <i>Prosecco (sparkling wine), Italy</i>	\$12	
KIM CRAWFORD <i>Sauvignon Blanc, New Zealand</i>	\$10	\$36
STOLLER FAMILY ESTATE VINTAGE 2021 <i>Chardonnay, Oregon</i>	\$12	\$50
SPARKLING WHITE SANGRIA	\$10	