



FRESH SPECIALS

Available 1/31/25 'til we run out!



FEATURED COCKTAIL

WINTER MOJITO Bacardi Rum, simple syrup, lime wedges, soda water, fresh cranberries, mint sprig **\$13**

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

FIREFLY'S PRIVATE SELECTION FLIGHT Maker's Mark Firefly's Pitmaster Prime 4.0 Bourbon, Maker's Mark Firefly's / Loch & K(e)y "Rock 'Round Town," Journeyman "Flock Together" Rye **\$22**

LOCH & K(e)Y FLIGHT Woodford Reserve "The Brisket Man," Old Forester "1910," Wilderness Trail "High Road" **\$20**

MAD RIVER FLIGHT Mad River Hopscotch Single Malt, Mad River Double Barrel Bourbon, Mad River Revolution Rye **\$20**

WELLER IN WINTER FLIGHT Weller 12yr Bourbon, Weller 12yr Wheated Bourbon, Weller Special Reserve Wheated **\$19**

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

APPETIZERS

CRACKLIN' BREAD Flatbread, Vidalia and green onions, bacon cracklin's, smoked mozzarella, three-cheese dip **\$13**

TURKEY, BACON 'N CHEDDAR HUSHPUPIES Served with cranberry-Cajun remoulade **\$10**

ENTRÉES

APPLE BOURBON BBQ PORK CHOPS A pair of boneless smoked pork chops served with apple bourbon barbecue sauce, choice of 2 sides 'n corn bread **\$18**

SMOKED TURKEY DINNER Smoked apple cider brined turkey breast, turkey gravy, 2 sides, and homemade corn bread **\$19**

NEW ENGLAND BAR PIZZAS *10 inches / 8 slices* | *Substitute gluten-free cauliflower crust + \$3*

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

PITMASTER BBQ sauce, mozzarella, provolone, smoked brisket, scallions, caramelized onions, fried onions, blue cheese **\$18**

ITALIAN STALLION Tomato sauce, mozzarella, provolone, ricotta, Italian sausage, caramelized onions, fresh basil **\$18**

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

EDGY VEGGIE Tomato sauce, mozzarella, cheddar, roasted red peppers, banana peppers, red onions, mushrooms, black olives **\$14**

DESSERTS

CINNAMON 'N SUGAR BEIGNETS New Orleans style fried dough, tossed in cinnamon sugar, served with chocolate, caramel and raspberry dipping sauces **\$12**

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**

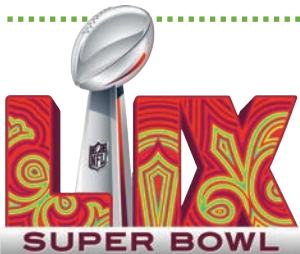
I WANT S'MORE CAKE Chocolate cake, marshmallow frosting, graham cracker crumbles, hot fudge, whipped cream **\$9**

RED VELVET CAKE A traditional Southern favorite **\$9**

DESSERT

BUFFALO TRACE BOURBON CREAM **\$11** | **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.



RESERVE NOW FOR THESE SPECIAL EVENTS

Sunday, February 9: Watch Super Bowl LIX with us!

Friday, February 14: Romance your Valentine with Live Music!





BEVERAGES *PLEASE DRINK RESPONSIBLY!*

DRAFT BREWS

- BLUE MOON BELGIAN WHITE** 16 oz., abv 5.4%, Colorado **\$8**
- BURLINGTON BEER CO. BUFFALO TREKS STOUT** 12 oz., abv 11.6%, Vermont **\$13**
- CARLSON ORCHARDS HARD CIDER GF** 16 oz., abv 5%, Massachusetts **\$9**
- COLD HARBOR JUICE FREAK** 16 oz., abv 6.5%, Massachusetts **\$9**
- COLD HARBOR – JULIO'S 50TH ANNIVERSARY COLLABORATION "In A Pinch" DOUBLE NEIPA** 16 oz., abv 7%, Massachusetts **\$9.50**
- COORS LIGHT** 16 oz., abv 4.2%, Colorado **\$6**
- DOUBLE DOWN BREWING SUBCONSCIOUS HAZE** 16 oz., abv 7%, Massachusetts **\$9**
- FIDDLEHEAD IPA** 16 oz., abv 6.2%, 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** 16 oz., abv 7%, Maine **\$12**
- MODELO ESPECIAL** 16 oz., abv 4.4%, Mexico **\$8**
- NIGHT SHIFT NITE LITE LAGER** 16 oz., abv 4.3%, Massachusetts **\$7**
- PABST BLUE RIBBON** 16 oz., abv 4.8%, Wisconsin **\$4**
- SAM ADAMS COLD SNAP** 16 oz., abv 5.3%, Massachusetts **\$8**
- SIERRA NEVADA PALE ALE** 16 oz., abv 5.6%, California **\$8**
- TRUE NORTH BOG MOON RISING CRANBERRY SOUR** 16 oz., abv 6.2%, Massachusetts **\$10**
- WACHUSETT BLUEBERRY ALE** 16 oz., abv 4.5%, Massachusetts **\$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 BANQUET LAGER** 12 oz. bottle, abv 5%, Colorado **\$6**
- 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**
- 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, Peach, Pineapple, or Watermelon (as available)
- HIGH NOON VODKA ICED TEA GF** abv 4.5%, Tennessee **\$8**
Original, Black Cherry, Peach, or Pineapple (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**
- SUN CRUISER HARD TEA LEMONADE** 12 oz. can, abv 4.5%, Massachusetts **\$8** | Bucket of 4 **\$29**
- TRULY BERRY GF** abv 5%, California **\$6.75**
- WHITE CLAW HARD SELTZER GF** abv 5%, Illinois **\$6.75**
Lime, Mango, or Raspberry (as available)

FIREFLY'S SIGNATURE COCKTAIL

STEVE'S SPECIAL SMOKED OLD FASHIONED \$15

Maker's Mark Firefly's Pitmaster Prime 4.0 Bourbon, burnt brown sugar 'n vanilla simple syrup, orange bitters, orange peel, cherry, applewood smoke

FIREFLY'S OLD FASHIONEDS \$14

APPLE CIDER OLD FASHIONED Firefly's BBQ / Loch & K(e)y Maker's Mark "Rock 'Round Town" Bourbon, apple cider simple syrup, chocolate bitters, orange peel

CREOLE'D FASHIONED Woodford Reserve "The Brisket Man," burnt brown sugar, Creole bitters

WINTER COCKTAILS \$13

APEROL CRANBERRY SPRITZ Aperol, prosecco, cranberry juice, simple syrup, fresh cranberries, rosemary sprig

BIG DADDY RITA Tequila, Grand Marnier, fresh lime juice, simple syrup, choice of salt or sugar rim, fresh lime garnish

BLACKBERRY BOURBON SMASH Loch & K(e)y Woodford Reserve "The Brisket Man," blackberry brandy, blackberries, basil, honey, lemon juice

BUCK UP Loch & K(e)y Buffalo Trace "Barbeque Helper," lemon juice, simple syrup, cranberry juice, soda water, lemon twist

MAPLE BOURBON PUNCH Bourbon, apple cider, homemade maple syrup, ginger beer, apple slice

NOT JUST FOR BRUNCH MIMOSA Champagne with your choice of orange, pineapple, cranberry, or grapefruit juice

RENSPRESSO MARTINI Fresh espresso, Kahlua, Carolina Cream, Stoli Vanilla Vodka, espresso beans

SUGAR COOKIE MARTINI Vanilla Vodka, Amaretto, Irish Cream, vanilla cream

THE STOLEN RITA Tequila, triple sec, Midori, lime juice, simple syrup with red salt or sugared rim

VOODOO JUICE A fruity and refreshing sipper with banana, pineapple, and Coconut Rum

WINTER MOJITO Bacardi Rum, simple syrup, lime wedges, soda water, fresh cranberries, mint sprig

YULE MULE Wheatly Vodka, lime juice, simple syrup, cranberry juice, ginger beer

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
TRIVENTO <i>Malbec, Argentina</i>	\$9	\$33
SPARKLING RED SANGRIA	\$10	

WHITE WINES

	<i>Glass</i>	<i> Bottle</i>
BREAD & BUTTER <i>Chardonnay, California</i>	\$12	\$42
CAPOSALDO <i>Pinot Grigio, Italy</i>	\$12	\$42
FRONTERRA <i>Pinot Grigio, Chile</i>	\$6	
CUPCAKE <i>Prosecco (sparkling wine), Italy</i>	\$12	
KIM CRAWFORD <i>Sauvignon Blanc, New Zealand</i>	\$10	\$36
STELLA ROSA <i>Moscato, Italy</i>	\$8	\$30
SPARKLING WHITE SANGRIA	\$10	