



FRESH SPECIALS Available 1/27/23 'til we run out!

**MAKER'S MARK PRIVATE SELECTION FIREFLY'S BBQ
PITMASTER PRIME** 108 proof, KY | 3/4 oz **\$8** | 1 1/2oz **\$15**

FEATURED WHISK(E)YS

- BOOKER'S 2022-02 LUMBERYARD BATCH BOURBON** 125 proof, KY | 3/4 oz **\$8** | 1 1/2oz **\$16**
- JOSEPH MAGNUS CIGAR BLEND FINISHED IN SHERRY & COGNAC CASKS** 100 proof, IN | 3/4 oz **\$10** | 1 1/2oz **\$20**
- JOURNEYMAN LAST FEATHER FIREFLY'S PRIVATE SELECTION RYE** 115 proof, MI | 3/4 oz **\$6.50** | 1 1/2oz **\$13**

WHISK(E)Y FLIGHTS ¾ oz each of 3 varieties

FIREFLY'S FLIGHT Maker's Mark Private Selection Firefly's BBQ Pitmaster Prime Bourbon, Journeyman Last Feather Firefly's Private Selection Rye, Nelson Brothers Classic Blend Bourbon **\$16**

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

INTERSTATE BOURBON FLIGHT Nelson's Green Briar, TN; Old Elk Blended Straight, CO; Willet Pot Still, KY **\$15**

WIDOW JANE FLIGHT Aged 10-Year Bourbon, Lucky 13 Bourbon, Rye Mash Apple & Applewood Aged Rye **\$20**

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

APPETIZERS

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

CAJUN FRIED OYSTERS Served with Creole remoulade **\$18**

SALADS

SALSATIONAL Parmesan crusted flatbread, field greens, grilled fresh asparagus, chile lime vinaigrette, pineapple salsa **\$15**

- PILE ON SOME PROTEIN:** Grilled Chicken Breast **+\$6** | Buttermilk Fried Chicken Tenders **+\$6** |
Pulled Pork or Chicken **+\$6** | Grilled Salmon **+\$10** | Steak Tips **+\$10**

PO'BOYS Served on traditional Leidenheimer rolls from New Orleans, with french fries and coleslaw

BRISKET DEBRIS PO' BOY Shredded smoked brisket braised in beef stock with tomato, thyme and onions, authentically "dressed" with shredded lettuce, tomato, Duke's mayonnaise, and pickles **\$18**

SURF 'N TURF PO' BOY Our Brisket Debris Po' Boy with Cajun fried shrimp **\$20**

FRIED OYSTER PO' BOY Cajun fried oysters, shredded lettuce, and tomato, with Creole remoulade **\$20**

ENTRÉES

BIG TEXAS BEEF RIBS Dry rubbed 'n smoked, served with 2 sides 'n corn bread 1 BIG 1-lb bone **\$20** | 2 BIG 1-lb bones **\$36**

CAJUN FRIED OYSTER DINNER Served with Creole remoulade, french fries, and coleslaw **\$28**

PIG 'N PEARLS 3 St. Louis Ribs, flash-fried oysters, spicy remoulade, 2 sides, homemade corn bread **\$30**

DESSERTS

CHOCOLATE CREAM PIE **\$8**

CHOCOLATE BEIGNETS Chocolate-filled New Orleans style fried dough, sprinkled with powdered sugar, served with chocolate, caramel and strawberry dipping sauces **\$10**

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**

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 WHITE BELGIAN WITBIER abv 5.1%, Maine **\$8.25**
 ALLAGASH NORTH SKY STOUT abv 7.5%, Maine **\$8.50**
 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**
 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**
 NEW BELGIUM VODOO RANGER JUICY HAZE abv 7%, Louisiana **\$8**
 NIGHT SHIFT WHIRLPOOL abv 4.5%, Massachusetts **\$8**
 PABST BLUE RIBBON abv 4.8%, Wisconsin **\$2.50**
 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**

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 WINTER COCKTAILS **\$12**

- BIG DADDY RITA** Siete Leguas Tequila, Grand Marnier, fresh lime juice, simple syrup
CINNAMON APPLE SANGRIA Fireball Cinnamon Whisky, Cielo Pinot Grigio, apple cider, cinnamon simple syrup
ESPRESSO MARTINI Wheatley Vodka, Kahlua, espresso, simple syrup, espresso beans
FIREFLY'S CIDER Fireball Cinnamon Whisky, apple cider, club soda
FIREFLY'S OLD FASHIONED Maker's Mark Straight Bourbon, Wood's Bourbon Barrel Aged Maple Syrup, orange bitters, fresh orange, Bordeaux cherry
GOLDRUSH Bourbon, honey syrup, lemon juice, simple syrup, lemon peel
MAD RIVER RUM PUNCH Mad River Vanilla Rum, light and dark rums, triple sec, grenadine, pineapple and orange juices, flaming orange garnish
MAPLE MARGARITA Patron Tequila, Grand Marnier, maple syrup, lime juice
MY HILLBILLY HOG TAI Light and dark rums, apricot liqueur, triple sec, orange and pineapple juices
NAUGHTY BUT NICE Journeyman Last Feather Firefly's Private Selection Rye, orange and cranberry juices, ginger syrup, club soda
RASPBERRY WHITE CHOCOLATE TRUFFLE Raspberry Stoli, Godiva White Chocolate, Razzmatazz, raspberry puree, ice cream mix, whipped cream
SUGAR 'N SPICE Jefferson's Small Batch Bourbon, ginger liqueur, cream, nutmeg sprinkle — **DO SOMETHING NICE! Proceeds benefit the Greg Hill Foundation with a \$1 donation for each Sugar 'n Spice cocktail served!**
TOPLESS MELONS Bacardi Coconut Rum, melon liqueur, pineapple juice, pina colada mix
VODOO JUICE Bacardi Banana, Coconut, Mango and Pineapple Rums, orange and cranberry juices
YULE MULE Wheatley Vodka, lime and cranberry juices, ginger beer, simple syrup, cranberry garnish

RED WINES

	<i>Glass Bottle</i>	
LINE 39 Cabernet, California	\$9	\$33
LINE 39 Pinot Noir, California	\$12.50	\$50
ZOLO Malbec, Argentina	\$9	\$33
RED SANGRIA	\$9.50	

WHITE WINES

	<i>Glass Bottle</i>	
ALLEN SCOTT Sauvignon Blanc, New Zealand	\$11	\$40
BACKHOUSE Chardonnay, California	\$7.25	\$27
BEACH HOUSE Pinot Grigio, Italy	\$8	\$29
BREAD & BUTTER Chardonnay, California	\$9.50	\$35
CIELO Pinot Grigio, Italy	\$7.25	\$27
CUPCAKE Prosecco (sparkling wine), Italy	\$10	
RAEBURN Chardonnay, California	\$14	\$52
ROSÉ ALL DAY Rosé, France	\$8	\$30
WASHINGTON HILLS Riesling, Washington	\$10	\$36
WHITE SANGRIA	\$9.50	