

# MENU

## STARTERS

- STEAMED LITTLE NECK CLAMS** ..... \$14  
*1 dozen served with melted butter*
- ◆ **DEVILED EGGS** ..... \$11  
*Ask for today's feature*
- EDAMAME DUMPLINGS** ..... \$11  
*Housemade / Served with Miso broth*
- SMOKED SALMON DIP** ..... \$14  
*Served chilled, with fresh horseradish & crostinis*
- PIMENTO DIP** ..... \$12  
*Served with BBQ-spiced naan bread*
- ROASTED PORK TACOS** ..... \$13  
*Carnita style with fresno chile-apple slaw and avocado  
Served on corn tortillas with chipotle hot sauce*

TRY A  
COCKTAIL  
ON TAP!

Ever Changing  
Mule

Smoked  
Old Fashioned

## SHAREABLES

- ◆ **PAN ROASTED MUSSELS** \$17  
*Smoked sausage, saffron, sweet onion, white wine and garlic butter / Served with rustic bread*
- DISCO FRIES** \$16  
*Hand cut fries, braised short rib, High Country Creamery cheese curds and demi glacé*
- FRIED GREEN TOMATOES** \$15  
*Jumbo lump crab, gorgonzola and spicy remoulade*
- LOCAL CHEESE BOARD MARKET**  
*Selection of cheeses from Firefly Farms and High Country Creamery / Served with accompaniments*
- FRENCH FRY TRIO** \$12  
*A medley of sea salt and vinegar, mesquite BBQ and garlic parmesan french fries*

 FIREWATER FAVORITE

## SALADS

ADD ON: COULOTTE STEAK \$12 / BLACKENED SALMON \$9 / CRISPY CHICKEN BREAST \$8

- WALDORF** ..... \$13 *With blackened chicken \$19*  
*Butter lettuce, red apples, grapes, celery, walnuts, Firefly Farms chèvre / Served with honey-yogurt dressing*
- ◆ **CRAB LOUIE** ..... \$18  
*Jumbo lump crab, iceberg, asparagus, grape tomatoes and hard-boiled egg / Served with Louie sauce*
- ROASTED VEGETABLE** ..... \$14  
*Seasonal vegetables with baby spinach, gorgonzola and sunflower seeds / Served with balsamic vinaigrette*
- WATERCRESS** ..... \$13  
*Golden beets, radish, petite peas, raisins / Served with burnt honey and orange vinaigrette*

## MAINS



- HONEY SOY GLAZED SALMON** ..... \$26  
*Elote off the cob, cotija cheese, chili, and lime*
- FISHERMAN'S STEW** ..... \$27  
*Scallops, fresh fish, shrimp, crab, shellfish, onions, fresh herbs, tomato, white wine and seafood broth / Served with rustic bread*
- STEAK FRITES** ..... \$28  
*Pan-seared Coulotte steak, hand cut Parmesan fries, steak butter and a sunny-side-up Wildom Farms egg • With pan seared scallops \$39*
- WILD MUSHROOM GRAIN BOWL** ..... \$21  
*Farro, seasonal vegetable, toasted almonds, baby spinach, roasted tomatoes and Firefly Farms chèvre*
- ♦ **PAN SEARED SEA SCALLOPS** ..... \$28  
*Smoked cheddar grits, thick-cut bacon, seasonal vegetable and crunchy garlic*
- OVEN FRIED CHICKEN QUARTERS** ..... \$21  
*Tender leg & thigh over sautéed savoy cabbage, thick-cut bacon, sweet onions and hot pepper jam*

## SANDWICHES

SERVED W/ HAND CUT FRIES OR HOMEMADE APPLE SLAW

- BLACKENED SALMON BLT** ..... \$15  
*On sourdough with spicy remoulade*
- SMASH BURGER** ..... \$15  
*6oz. Angus-blend / Served on an onion roll  
 Ask for today's feature*
- SHRIMP ROLLS** ..... \$18  
*New England Style, with celery seed and chives*
- ♦ **SHORT RIB GRILLED CHEESE** ..... \$15  
*On sourdough, with smoked cheddar, beer-braised onions and roasted red peppers*
- CRISPY CHICKEN** ..... \$14  
*On potato bread with pimento cheese, lettuce, tomato and scallion*
- PICNIC ROAST BEEF** ..... \$13  
*On rye bread with brown mustard, Firefly Farms Cave Dweller goat cheese, fresh horseradish and Gherkins*

# FIREWATER

KITCHEN + BAR

EAT, DRINK + BE FIRESIDE

## SIDES

- \$5 HAND CUT PARMESAN FRIES .....  
 \$9 CRAB & GARLIC SPINACH .....  
 \$4 SAUTÉED SAVOY CABBAGE & BACON .....  
 \$3 APPLE SLAW .....  
 \$5 SMOKED CHEDDAR & BACON GRITS .....

Consuming raw or undercooked meat, poultry, shellfish, eggs or seafood might increase your risk of food-borne illness.