

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 & naan bread
- PIMENTO DIP** \$12
Served with BBQ-spiced naan bread

TRY A
COCKTAIL
ON TAP!

Ever Changing
Mule

Smoked
Old Fashioned

FIREWATER FAVORITE

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

SALADS ADD ON: COULOTTE STEAK \$14 / SALMON 8OZ \$11 / CRISPY OR GRILLED CHICKEN \$8

- WALDORF** \$13
Watercress 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 demi glacé • 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 seasonal vegetable, thick-cut bacon, sweet onions and hot pepper jam

SANDWICHES

SERVED W/ HAND CUT FRIES OR HOMEMADE APPLE SLAW

- BLACKENED SALMON BLT** \$15
On rustic bread with spicy remoulade
- SMASH BURGER** \$15
*6oz. Angus-blend / Served on an onion roll
 Cooked medium well • Smash up another one \$6*
- 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, and tomato
- 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
 \$4 SEASONAL VEGETABLE
 \$5 TOSSED GARDEN GREENS
 \$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.