

# MENU

## STARTERS




- STEAMED CHERRY STONE CLAMS** ..... \$14  
*1 dozen served with clarified butter*
-  **DEVILED EGGS** ..... \$11  
*Ask for today's feature*
-  **LAMB CHOP LOLLIPOP** ..... \$18  
*Rosemary mint chimichurri*
- SMOKED SALMON DIP** ..... \$14  
*Served chilled, with fresh horseradish and naan bread*
- PIMENTO DIP** ..... \$12  
*Served with BBQ-spiced naan bread*
- SOUP OF THE DAY** .....  
*Ask for today's feature*

## SHAREABLES

-  **PAN ROASTED MUSSELS** ..... \$17  
*Smoked sausage, sweet onion, and white wine and garlic butter / Served with rustic bread*
- DISCO FRIES** ..... \$16  
*Farm cut fries, braised short rib, High Country Creamery cheese curds, and demi glacé*
-  **FRIED GREEN TOMATOES** ..... MARKET PRICE  
*Lump crab, gorgonzola, and spicy remoulade*
- BAO BUNS** ..... \$17  
*Crisp pork belly, roasted cashews, cilantro, and hoisin glaze*
- ARTISAN BOARD** ..... \$18  
*Selection of regional and local meats and cheeses / Served with accompaniments*

## SALADS

ADD ON: COULOTTE STEAK \$14 / SALMON 6OZ \$11 / SCALLOPS \$12  
SHRIMP \$10 / CRISPY OR GRILLED CHICKEN \$8

-  **LOUIE** ..... \$20  
*Iceberg, asparagus, grape tomatoes, hard-cooked egg, and shrimp / Served with Louie sauce  
Substitute lump crab at market price*
-  **TOSSED SALAD** ..... \$7  
*Hard-cooked egg, onions, and grape tomatoes*
-  **ROASTED BEETS** ..... \$14  
*Red and golden beets, Firefly Farms chèvre, mandarin oranges, and spiced cashews*

## MAINS

- HONEY SOY GLAZED SALMON** ..... \$26  
*Stir-fry vegetables and noodles*
- FISHERMAN'S STEW** ..... \$27  
*Scallops, fresh fish, shrimp, shellfish, onions, fresh herbs, tomato, and white wine and seafood broth / Served with rustic bread*
- STEAK & POTATOES** ..... \$30  
*Coulotte steak in a red wine demi-glacé, potato dauphinoise, and vegetables  
 Add pan seared sea scallops +\$10*
- 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*
- ROASTED HALF DUCK** ..... \$32  
*Cranberry-orange glaze, asiago risotto, and vegetables*
- BRAISED SHORTRIB & WILD MUSHROOM STROGANOFF** .. \$26  
*Red-wine demi-glaze, and mafalda pasta*

# FIREWATER

KITCHEN + BAR

## SANDWICHES

SERVED WITH FARM CUT FRIES OR HOMEMADE APPLE SLAW

- BLACKENED SALMON BLT** .... \$18  
*On sourdough with spicy remoulade*
- SMASH BURGER** ..... \$16  
*6oz. Angus-blend cooked medium well / Served with smoked cheddar on an onion roll  
 Smash up another one for +\$6*
-  **SHORT RIB GRILLED CHEESE** .. \$15  
*Smoked cheddar, beer-braised onions, and roasted red peppers on sourdough*
- CRISPY CHICKEN** ..... \$14  
*Pimento cheese, shredded lettuce, and tomato on potato bread*

 GLUTEN-FREE

 FIREWATER FAVORITE

Many of our menu items may be gluten-free with modification. Please let your server know if you have an allergy or sensitivity to gluten.

## SIDES

-  \$ 5 HAND CUT PARMESAN FRIES  
 .....
-  \$ 4 SEASONAL VEGETABLES  
 .....
-  \$ 3 APPLE SLAW  
 .....
-  \$ 5 SMOKED CHEDDAR & BACON GRITS

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness