

FIREFLY

DINNER MENU

STARTERS

TATER TOTCHOS 10.00

Tater tots topped with house-made cheese sauce, avocado, pico de gallo, black beans, and sour cream.
Substitute vegan cashew cheese sauce + \$1

PLAIN OL' NACHOS 10.00

Tortillas, black beans, pico de gallo, napa cabbage, house cheese sauce, and sour cream. Add pulled pork +4

PORK WONTON NACHOS 11.00

Fried wontons, pulled pork, napa cabbage, cucumber, ginger, soy glaze, sriracha (Vegan available with tofu)

KOREAN WINGS 10.00

Our famous Korean-style wings come topped with sesame seeds and garnished with celery and house herb ranch

SALADS

*Add any of our burgers +5
Add chicken or tofu +4*

GARDEN SALAD 4.00/9.00

Romaine, tomato, cucumber, kalamata olives, red onion, tossed in lemon herb vinaigrette. Small / Large

APPLE SALAD 11.00

Apples, greens, blue cheese crumbles, candied walnuts, grapes, tossed in sherry vinaigrette

COBB SALAD 11.00

Greens, avocado, hard boiled egg, tomatoes, blue cheese, cheddar, bacon

CAESAR SALAD 9.00

Classic Caesar salad (vegetarian)

DRESSINGS: Lemon herb vinaigrette, Sherry vinaigrette,
House herb Ranch, Bleu cheese

SPARTICHOKE DIP 9.00

Fresh spinach, artichokes and Pamesan cheese, baked to perfection and served with tortilla chips

CHIPS & SALSA 6.00

Tortilla chips & house-made salsa fresca

SWEET POTATO FRIES 8.00

Large plate of sweet potato fries, perfect for sharing
Side of Nelson County honey for dipping

SOUP SPECIAL 4.00/6.00

Cup/bowl of our soup of the day. *See chalkboard.*
Vegan chili always available.

CHILI CHEESE TOTS 8.00

Tots topped with vegetarian chili and cheese sauce
Substitute vegan cashew cheese sauce + \$1

ADD-ONS

add to anything on the menu

BACON	1.50
AVOCADO	1.50
CHEESE	1.00
CHEVRE	1.50
PESTO (vegan)	.75
GRILLED CHICKEN	4.00
PULLED PORK	4.00
TWIN OAKS TOFU	4.00
JALAPENOS	1.00
GLUTEN-FREE BUN	1.00
ORANGE DOT BREAD	1.50

Most of our items can be made gluten-free or vegan, just ask

We use GMO-free Sustain sunflower fryer oil / Please notify your server of any food allergies

We are happy to split checks evenly / 20% gratuity will be added to parties of 10 or more and to all missing receipts

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

DINNER MENU

SANDWICHES

Served on brioche bun, unless otherwise noted. *Udi's* GF bun (+1), GF *Orange Dot* rosemary bread (+1.50) or vegan *Breadworks* sourdough bread (no charge) available for any sandwiches, just ask.

FIREFLY CHEESEBURGER 13.00
Local grass-fed beef burger*, topped with greens, tomato, sriracha aioli, cheddar

BLACK & BLEU BURGER 13.00
Local ground beef* seasoned with blackening spices and topped with Danish bleu cheese and caramelized onions. With lettuce and tomato

PULLED PORK SANDWICH 12.00
Slow-roasted pulled pork, house-made slaw on sandwich (please specify if you prefer slaw on side)

TURKEY CLUB 12.00
Oven roasted turkey, bacon, greens, tomato, honey-mustard aioli, cheddar & swiss on sourdough bread

CLASSIC BLT 10.00
Bacon, greens, tomato, mayo, on local sourdough

CHICKEN TANDOORI PANINI 12.00
Local, antibiotic-free chicken, marinated in Tandoori spices and grilled. Served w/ roasted red pepper, arugula, provolone and coriander yogurt sauce. Tofu sub available.

PHILLY CHEESESTEAK 13.00
Peppers, onions, and provolone over thin-shaved beef on a hoagie roll

NO BULL VEGGIE BURGER 13.00
Local No Bull sundried tomato and lentil burger, greens, tomato, and house-made pesto (Burger is vegan & gf)

WILD ALASKAN SALMON BURGER 13.00
Topped with greens, tomato, and tartar sauce

VEGAN ITALIAN SAUSAGE HOAGIE 12.00
Hot Italian "Beyond Sausage" on a vegan hoagie bun with grilled peppers & onions. *Add vegan cheese sauce + \$1*

PORTOBELLO VEGGIE WRAP 11.00
Portobellos marinated in herb dressing, sauteed with roasted red peppers, balsamic glazed onions and artichokes, wrapped with lettuce, tomato, and ranch dressing. GF wraps available +1

SWEET CHILI TOFU SANDWICH 12.00
Grilled Twin Oaks tofu, Thai chili sauce, napa cabbage, cucumbers, onion, ginger, cilantro, sesame seed

GRILLED CHEESE 8.00
Cheddar, swiss, and gouda on local sourdough bread
Add bacon +1.50 Add avocado +1.50

ALL SANDWICHES SERVED WITH CHOICE OF ONE SIDE

SIDES

order any side
a la carte 4.00

TATER TOTS
SWEET POTATO FRIES ⁺⁵⁰
SIDE GARDEN SALAD
SAUTEE'D KALE & ONION
SOUP CUP
POTATO CHIPS
HOUSE-MADE SLAW

DINNER MENU

ENTREES

TENDERS & TOTS 11.00
Local antibiotic free chicken, coated in buttermilk and pecan breading, served over tater tots

KALE & QUINOA BOWL 11.00
Sautéed kale, asparagus, roasted red pepper, onion, garlic, artichoke hearts, chevre. Served warm. Add chicken +4

QUESADILLA 10.00
Black beans, cheese, sautéed veggies, pico de gallo and sour cream. Add chicken, steak, or tofu +3
Add avocado +1.50

FISH TACOS MARKET
Fish du jour served on three corn flour tacos

PASTA BOWL SPECIAL MARKET
See Chalkboard or ask your server for details

DESSERTS

CHOCOLATE BROWNIE 2.25
Made in house with gluten-free flour.
Make it a Sundae +3.75

ROOT BEER FLOAT 5.00
All-natural root beer, vanilla ice cream, whipped cream, maraschino cherries

FLOURLESS CHOCOLATE TORTE 6.00
If you like rich, decadent chocolate, this is for you.

VANILLA ICE CREAM 4.00
Homestead Creamery regular OR vegan coconut ice cream

OTHER DESSERT SPECIALS
See Chalkboard or ask your server

KIDS' MENU

GRILLED CHEESE 4.50
Grilled local Breadworks' white sourdough bread with cheddar cheese (add side for +2.50)

MINI CHEESEBURGER 7.00
Local grass-fed beef slider* with cheddar, and small side tater tots

MINI TENDERS & TOTS 7.00
Antibiotic free chicken breast, coated in buttermilk pecan breading, served with tots

PENNE PASTA W/ BUTTER 4.50
topped with Parmesan

ALL NATURAL PB&J 4.50

FRUIT CUP 4.00

SIDE TATER TOTS 4.00

SIDE SWEET POTATO FRIES 4.50

KIDS' BEVERAGES

WHOLE MILK 2.00

CHOCOLATE MILK 2.50

JUICE 3.00

Orange, Grapefruit, Mango, Cranberry

LEMONADE 2.50

ALL-NATURAL BOYLAN SODAS 2.50

Lemon/Lime, Ginger ale, Root Beer, Black Cherry, Cola, Diet

MANGO SOUR 4.50

All-natural lemonade, mango juice, and club soda

SPARKLING SCRABBLE 4.50

All-natural lemon/lime soda, OJ, grenadine

CLASSIC SHIRLEY TEMPLE 4.50

All-natural lemon/lime soda, grenadine, cherries