

welcome to the firefly grill

Over the years Chef Niall has cultivated relationships with many local producers and farmers. What we don't produce in our own garden is provided by today's featured farms – Zimmerman's Farm Vandalia, Nuxoll's, Schottman's, Paw-Paw Farm Teutopolis. Niall uses the freshest locally-grown, sustainable ingredients & seafood flown in overnight from both coasts for his creations.

Chef Niall's Daily Brunch Specials are on the board please call ahead for details

APPETIZERS

CRAB RANGOON with sweet chili sauce	eight-fifty
HUMMUS SNACK muenster cheese, flatbread & swedish mustard ...	eight-fifty
'made to order' ONION RINGS or Hand-Cut fire-FRIES	six
FRIED CALAMARI with chili-lime aioli & marinara sauce	twelve
SPRING ROLLS of the day ask your server for details.....	eight
firefly garden FRIED GREEN TOMATOES	nine
firefly garden SQUASH BLOSSOMS stuffed with garden herb chevre.....	twelve

SALADS

half/whole

the CAESAR	three-fifty/six-fifty
the WEDGE	three-fifty/six-fifty
the DUNGENESS CRAB	seven/twelve-fifty
the SPINACH	five/eight-fifty
the CHINESE CHICKEN	six-fifty/twelve-fifty
the CAPRESE SALAD	eight

firefly's MENU 6 6 offerings for \$6 everyday!

paninis & wraps served with hand-cut chips

the "HOT" HAM, BACON & GRUYERE PANINIsix
swedish mustard or mayo

the HUMMUS WRAP.....six
house-made hummus, veggies, choice of dressing..

the QUICHEsix
house-made pastry crust, egg custard, freshness of the day on the board

firefly's Special Considerations

the BURGERten
cheddar, blue, chevre, gruyere, mozzarella, **fire-fries**
add bacon, caramelized onions or avocado fifty-cents
wild mushroom mix.....three-fifty

the TURKEY CLUB.....eight-fifty
shaved turkey, bacon, lettuce, tomato, avocado, **fire-fries**

the FRESH Alaskan Halibut "FISH - N - CHIPS".....fourteen-fifty
fresh Alaskan halibut with malt vinegar, house-made tartar sauce

the TUNA BURGERtwelve-fifty
sushi grade Tombo tuna, challah bun, wasabi aioli, hand-cut **fire-fries**

the REUBENten
thin sliced corned beef with house-made sauerkraut, gruyere cheese,
thousand island on toasted challah bread, hand-cut **fire-fries**

the CHICKEN QUESADILLAten-fifty
locally-raised chicken, avocado, green chiles, muenster, mixed greens

the FRESH Alaskan Halibut FISH TACO.....twelve-fifty
salsa fresca, chipotle cream, mexi-slaw, **fire-fries**

fresh dough brick-oven pizzas served with chopped caesar salad

UMA'S 'wild mushroom' PIZZAsix
wild mushrooms, provolone, reggiano parmesan

RYANN'S 'cheese please' PIZZAsix
aged provolone, mozzarella, reggiano parmesan

KK'S 'gringa, blanca, loca' PIZZAsix
granny-smith apples, applewood bacon, brie, white pizza

the FLANK STEAK PANINIeight-fifty
locally-raised oak-fired flank steak, boursin cheese, red-onion jam

the PESTO CHICKEN PANINIeight
locally-raised free-range chicken, pesto, tomato, fresh mozzarella

the VEGGIE PANINIeight
eggplant, sun dried tomato pesto, basil pesto, goat cheese

the CHICKEN CAESAR WRAP.....seven-fifty
locally raised free-range chicken, house-made caesar & chips

the SOUP, SALAD and BREAD.....seven-fifty
cup of soup, house-made bread, caesar or house-salad

ANNA'S 'sweet bell' SAUSAGE PIZZAeight-fifty
sausage, sweet roasted peppers, provolone, carmelized onions

MAC'S 'perfecto' PIZZAeight-fifty
firefly garden pesto, locally raised chicken, fresh mozzarella

EDEN'S 'island girl' PIZZAeight-fifty
canadian bacon, pineapple, aged provolone, reggiano parmesan

OLIVER'S PIZZAeight-fifty
pepperoni, provolone, reggiano parmesan

add a chopped caesar or house salad....two

side of hand-cut fire-fries.....two

special request pizzas.....eight-fifty

firefly grill does not use trans fats, artificial additives or other preservatives. 18% gratuity will be added to parties of 6 or more.
consuming raw or undercooked poultry, meats, seafood or eggs may increase your risk of food borne illness