

# Firefly Taps & Grill

## APPETIZERS

### Signature Fried Green Tomatoes... 8

**Tomato slices tossed in seasoned panko batter. Fried until golden brown and served with chipotle aioli.**

### Wings... 12.50

**8 Jumbo wings fried crispy and smothered in your choice of sauce. Buffalo, Moonshine BBQ, Garlic parmesan, Kicking bourbon, and Jerk dry rub.**

### Fried Mushrooms... 10

**Fresh mushrooms battered and fried until golden brown served with chipotle aioli or tangy bleu cheese sauce.**

### Fried Mozzarella... 9

**Mozzarella cheese crusted with Bread crumbs and herbs served with house marinara sauce.**

### Beer Battered Onion Rings... 9

**Thick Slices of sweet onions battered and fried until golden brown served with horseradish sauce or tangy bleu cheese.**

### Smothered Brussel Sprouts... 11

**Roasted and topped with chopped bacon, bleu cheese, and balsamic drizzle.**

### Salted Pretzels...10

**Soft, chewy, and buttery pretzels served with pimento cheese dip, and honey Dijon mustard.**

### Roasted Red Pepper Hummus... 10

**Served with char grilled flat bread or farm to table veggies.**



## SALADS

### Local Garden Salad... 11

**Romaine, Monterey jack cheese, sliced cucumber, chopped tomato, red onion, purple cabbage, and shredded carrots. Add a chicken breast for 5, Shrimp for 7**

### Classic Cesar Salad... 10

**Romaine, parmesan, house-made croutons tossed in Caesar dressing. Add a chicken breast for 5, Shrimp for 7**

### Black and Blue... 14

**Blackened chicken breast with blue cheese crumbles, over a bed of romaine lettuce with red onions and tomatoes. Served with blue cheese dressing.**

### Downtown Chicken... 12

**Tender chicken, candied pecans, dried cranberries, and celery whipped together with Greek yogurt and mayo, served on a bed of Romaine.**

# ENTREES

All entrees are served with your choice of two sides (unless other wise noted) or a side salad for \$2.

## Carolina Mountain Trout... 25

**Fresh local caught trout is seasoned with your choice of Cajun parmesan cream sauce with mushrooms and tomatoes, Lemon pepper, or Traditional salt and pepper.**

## Rosemary Ribeye... 28

**12oz cut seasoned with our house blend, char-grilled to your desired temprature topped with sizzling rosmmary butter.**

## Pop's Country Fried Steak... 16

**Fried until golden on a bed of mashed potatoes and topped with peppered gravy.  
Served with your choice of one side.**

## Pulled Pork Plate... 15

**Moonshine BBQ pulled pork pilled high on grilled sourdough, served with seasoned battered fries and slaw.**

## Chicken and Waffles... 13

**Two golden fried chicken tenders stacked on top of two sugar pearl Belgian waffles.  
served a` la carte.**

## Jumbo Fried Shrimp... 19

**Panko breaded and fried until Golden, served with cocktail or tater sauce.**

## Beer Battered Fish n' Chips... 16

**Catfish hand battered and fried until crisp, served with slaw, seasoned battered fries, and tarter sauce.**

## Chicken Tenders... 14

**Four Chicken Tenders Fried to perfection,  
Served with your choice of dipping sauce.**

## Sides

- ~Garlic and sour cream mashed potatoes
- ~Okra    ~sweet potato waffle fries    ~Slaw
- ~Sliced tomatoes    ~Seasoned battered fries
- ~ Fried green tomatoes    ~Mac and Cheese
- ~Smothered brussel sprouts



## PASTA

Served with a side salad and crostini

## Creamy Alfredo... 16

**Penne pasta tossed in a garlic, bacon, and parmesan cream sause.**

**Add chicken 5**

**Add Shrimp 7**

## Crispy Chicken Marinara... 19

**Crispy panko fried chicken, Smothered in our house marinara sauce and melted parmesan cheese, on a bed of penne pasta.**

## Soft Drinks

- Fountain Coke Products... 2.50**
- Frozen Lemonade... 3.50**
- Fresh brewed tea... 2.50**
- Milk and Chocolate Milk... 3.50**