



Breakfast

Monday –Friday 7a.m. – 9:30a.m.  
Saturday & Sunday 8:30a.m. – 11:30p.m.

Mains

- Yogurt & Granola (GF) 11  
greek yogurt, oats, nuts, berries, honey
- Smoked Salmon Bagel 17  
cream cheese, capers, red onion
- Pancakes 16  
oats, bananas, toasted coconut, syrup
- Omelet (GF) 16  
triple-cream brie, green salad
- Biscuits and Gravy 15  
pork sausage gravy, eggs any style
- Cold Cereal + Milk 6  
special k, rice krispies or raisin bran
- FireFly Breakfast 16  
two eggs any style, home fries, and  
choice of breakfast meats and toast

Beverages

- Orange or Grapefruit Juice 6.00
- Cranberry or Apple Juice 5.00
- Milk 4.00  
skim, whole, almond or soy
- La Colombe Coffee - 1 liter pot 9.00
- Organic Tea 6.00  
earl grey, english breakfast, green tea,  
decaf earl grey, chamomile citrus

Sides

- Applewood Smoked Bacon 6.00
- Pork or Chicken Sausage 6.00
- Toast 4.00  
(multigrain, wheat, rye, sourdough, white)
- Home Fries 6.00
- Bagel & Cream Cheese 4.00
- Muffin 4.00
- Croissant 4.00
- Danish 4.00
- Fruit Bowl 8.00



Lunch

available Monday-Friday only

11:30a.m. – 1:30p.m.

Soup & Salad

Soup of the Day	8.00
Artisan Greens	8.00
mixed field greens, local cider vinaigrette	
Hummus	15.00
marinated cucumber, pickled onion, olive tapenade, grilled naan	

Sides

Parmesan Truffle Fries	9.00
French Fries	7.00

<b>especially for kids (ages 10 and under)</b>	
cheeseburger & french fries	12.00
pasta with butter	9.00
mac 'n cheese	10.00
cheese flatbread	10.00

Sandwiches

	choice of fries or greens; truffle fries (+5)
Grilled Cheese	14.00
brie, sliced tomato, basil, sourdough	
Steak Burger	18.00
lettuce, tomato, pickle, american cheese, firefly sauce	
Smoked Turkey	16.00
swiss, green apple, whole grain mustard, wheat bread	
BLT&A	16.00
thick cut bacon, lettuce, avocado, duke's mayo, multi-grain bread	

Entrees

	Add Chicken +6, Shrimp +7, Steak +10
Cobb Salad	18.00
iceberg, roasted chicken, hard boiled egg, radish, blue cheese, bacon, herb buttermilk dressing	
Little Gem Cesar	10.00
creamy anchovy vinaigrette, parmesan, breadcrumbs	
Greek Salad	16.00
artisan greens, chickpea, piquillo pepper, olives, cucumber, feta, greek dressing	
Steak Frites	21.00
truffle fries, béarnaise	



Dinner

Monday-Saturday: 5:30p.m. – 9:30p.m.

Sunday: 5:30p.m. – 8:30p.m.

Starters

Soup of the Day	8.00
Wedge Salad	13.00
iceberg, blue cheese, bacon, cherry tomatoes, herbs	
Artisan Greens	10.00
mixed field greens, local cider vinaigrette	
Roasted Garlic Hummus	14.00
marinated cucumber, pickled onion, olive tapenade, grilled naan	
Ivy City's Smoked Fish Platter	26.00
chefs daily selections	

Mains

Braised Beef Short Rib	32.00
yukon mashed potatoes, roasted carrots	
Steak Frites	32.00
truffle fries, béarnaise	
Atlantic Salmon	28.00
red pepper ragout, smashed fingerling potatoes, broccolini	
Steak Burger	22.00
american cheese, lettuce, tomato, pickles, firefly sauce, truffle fries	
Rigatoni Bolognese	28.00
parmesan, garlic herb crostini	
Roasted Cauliflower	22.00
romesco sauce, toasted almonds, salsa verde	

Sides

Mac and Cheese	10.00	Skillet Chocolate Chip Sundae	10.00
Brussels Sprouts	10.00	vanilla ice cream	
Parmesan Truffle Fries	9.00	chocolate & caramel sauce	
		Seasonal Crisp	10.00
		oat crisp topping, seasonal fruit	

Desserts

20% service charge and \$7.99 delivery surcharge will be added to your bill.

Please dial 0 to place your order

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Please advise your server of any food allergies prior to ordering.

beer**bottles**

<b>anchor steam</b>	8.00
<b>stella artois</b>	8.00
<b>modelo especial</b>	7.00
<b>budweiser</b>	7.00
<b>bud light</b>	7.00
<b>kaliber non-alcoholic beer</b>	7.00

wines by the glass**white**

sauvignon blanc	12.00
chardonnay	13.00
pinot gris	12.00
riesling	10.00

**red**

pinot noir	14.00
merlot	12.00
cabernet sauvignon	14.00

**bubbly**

california brut	14.00
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wine by the half bottle

<b>pinot noir, paul dolan,</b> mendocino, CA 2013	35.00
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**bubbly**

blanc de blancs, schramsberg, méthode champenoise, CA 2006	68.00
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Please ask in room dining attendant  
for a full wine list.