



SOUP & SALADS

SEASONAL SOUP OF THE DAY 8

CAESAR SALAD

little gem, anchovy vinaigrette, parmesan, breadcrumbs 12

ARTISAN GREENS

local greens, cider vinaigrette (V)(GF) 10

HOUSE WEDGE

iceberg, blue cheese, bacon, cherry tomatoes, herbs 13

STARTERS

CHARCUTERIE & CHEESE

chef's daily selections 20

CRISPY CHICKEN WINGS

bbq, buffalo or honey-lime 15

CRAB TOAST

lump crab, avocado, old bay 15

BABY BACK RIBS

glazed with sweet and spicy BBQ sauce (GF) 15

ROASTED GARLIC HUMMUS

grilled naan, olive tapenade, pickled vegetables (V) 14

FIRECRACKER SHRIMP

sriracha aioli 16

SHISHITO PEPPERS

fresh lemon, fleur de sel, zesty aioli 13

MAIN COURSES

ROASTED HALF CHICKEN

farro, swiss chard, wild mushroom sauce 26

ATLANTIC SALMON

red pepper ragout, smashed fingerling potatoes, broccolini 28

STEAK FRITES

12oz black angus ribeye, truffle fries, béarnaise 36

BRAISED BEEF SHORT RIB

yukon purée, local carrot, pearl onion (GF) 32

RIGATONI BOLOGNESE

parmesan, garlic herb crostini 28

ROASTED CAULIFLOWER

romesco sauce, toasted almonds, salsa verde (V)(GF) 24

STEAKBURGER

american cheese, lettuce, tomato, pickle, truffle fries, firefly sauce 22

add bacon +2 | add avocado +4

SIDES

BRUSSELS SPROUTS

bacon, currants, sage, honey, pine nuts 10

MAC AND CHEESE

white cheddar, chevre, parmigiano (V) 10

PARMESAN TRUFFLE FRIES (V) 9

FRIES (V) 7

YUKON GOLD MASHED POTATOES (V)(GF) 7

(V)vegetarian (GF)gluten-free

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