

FRIED GREEN TOMATOES \$10

Crispy and golden, served on a bed of greens with Smoky Mountain remoulade

Add Pimento Cheese \$3

SMOKED BRISKET SLIDERS \$14

Slow-smoked brisket, Memphis BBQ glaze, mustard slaw, pretzel slider buns — a nod to our westward neighbors

FIREFLY FRIES \$10

Crispy fries tossed with garlic butter and Parmesan, served with a side of herb aioli

ROCKY TOP CORN FRITTERS \$11

Crispy bites of corn, bacon, jalapeño, and cheddar, served with Tennessee honey-Sriracha mayo

LOADED MOUNTAIN NACHOS \$11

Queso, cheddar-jack, Pico de Gallo, jalapeños, guacamole, sour cream

Add grilled chicken \$6 Add mountain-smoked brisket \$5

BONFIRE WINGS \$16

Fire-kissed on our char grill and full of flavor! Tossed in your choice of house-made Buffalo, BBQ, or Garlic-Parmesan, served with celery sticks and ranch

GARDEN UNDER THE STARS

FIREFLY SALAD \$14

Field greens, blue cheese, strawberries, mandarin oranges, shaved red onions, candied pecans and orange ginger vinaigrette.

Add grilled chicken \$6 *Add grilled shrimp (3) \$8

BLACKBERRY PICK'N SALAD \$14

Field greens, local blackberries, goat cheese, red onion, sliced almonds, balsamic drizzle like foraging through the Smokies

Add grilled chicken \$6 *Add grilled shrimp (3) \$8

CHARRED RIDGE CHICKEN CAESAR SALAD \$16

Romaine hearts, split and seared fast over open flame while staying crisp and cool at the core. Topped with herb-grilled chicken, shaved parmesan, heirloom tomatoes, a Caesar drizzle Served with a crusty baguette

*Substitute grilled shrimp (3) \$4

HANDHELDS FROM THE HOLLE Served on a brioche bun with choice of French fries or sweet potato tots

NASHVILLE HOT CHICKEN SANDWICH \$16

Spicy fried chicken, mustard slaw, house pickles, honey-Sriracha mayo

BLACKENED CHICKEN SANDWICH \$16

Spiced grilled chicken, pepper jack, shaved onion, tomato, field greens, chipotle herb aioli

*CLASSIC MOUNTAIN CHEESEBURGER \$16

Fresh 7 oz. burger patty topped with your choice of lettuce, tomato, onion, and/or pickle. Choice of American, Swiss, cheddar, or pepper jack cheese

*THE FIREFLY BURGER \$17

Fresh 7 oz. burger patty topped with fried green tomato, Pimento cheese, applewood bacon — lit up with flavor

*SMOKEHOUSE BURGER \$19

Fresh 7 oz. burger patty topped with brisket, creamy Mac & Cheese, tangy BBQ sauce, red onion — a campfire classic turned burger

*PORTOBELLO BACON **SWISS BURGER \$17**

Fresh 7 oz. burger patty topped with garlic-roasted mushrooms, applewood bacon, mixed greens, Swiss cheese, herb aioli

LANTERN LIT SIDES \$6

BRISKET BAKED BEANS CREAMED CORN CASSEROLE MUSTARD SLAW FIREFLY SIGNATURE SIDE SALAD **FRENCH FRIES SWEET POTATO TOTS MACARONI & CHEESE SEASONAL VEGETABLE MEDLEY**

MAIN GLOW Served with choice of two sides

MEMPHIS BBO RIBS \$27

 $\frac{1}{2}$ rack of pork ribs with our own dry rub and basted with Memphis BBQ glaze

*CITRUS-MOUNTAIN MAHI \$27

Char-grilled 8 oz. mahi, citrus-ginger glaze, topped with roasted pineapple Pico de Gallo

MAPLE GLAZED CHICKEN \$22

Herb-marinated, char-grilled chicken breast glazed in a warm maple-Dijon sauce. Finished with heirloom tomato halves tossed in balsamic vinaigrette for a bright, balanced finish

CHICKEN & WAFFLES \$25

Crispy chicken, pearl sugar waffles, Nashville hot maple syrup, sliced pickles

*12 OZ. HAND-CUT RIBEYE \$34

Thick, marbled, and flame-grilled to order Finished with compound butter Want it blackened? Just holler!

***SOUTHERN GRILLED** JUMBO SHRIMP \$28

Grilled Cajun Marinated Shrimp, finished with Old Bay and lemon

Indicates Firefly favorites!

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



BEVERAGES

ENHANCE YOUR DESSERT EXPERIENCE

Add Espresso \$4.50 Add Cappuccino \$6 Add Macchiato \$6

FRESH BREWED STARBUCKS COFFEE \$4.50 Free Refills

COCA-COLA PRODUCTS \$3.79 Free Refills

MILK \$4.99 Bottled

FIREFLY CATCHERS

*CHEESEBURGER \$14

4 oz. beef patty topped with American cheese on a burger bun served with French fries

CHICKEN TENDERS \$13

4 breaded and deep fried chicken breast tenderloins served with choice of ranch dressing or BBQ sauce and French fries

MACARONI & CHEESE \$8

Macaroni noodles tossed in a rich Cheddar cream served with French fries

MINI CORN DOGS \$12

Classic cornbread battered chicken franks served with French fries



FIREFLY CATCHER \$12

A sparkling blend of lemonade, lemon-lime soda, and shimmering edible glitter dust – this magical mocktail glows from within thanks to a flashing souvenir ice cube nestled inside. Like a jar of Smoky Mountain fireflies, it's bubbly, bright, and made for little adventurers who still believe in magic

TWILIGHT TREATS

GRANNY'S FRONT PORCH FUDGE PIE \$8

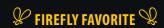
Rich chocolate fudge baked into a flaky crust, served with whipped cream and chocolate drizzle. Just like back at Granny's!

BANANA PUDDING CAKE \$9

Light yellow cake layered with house-made banana pudding, topped with salted caramel banana gelato and toasted vanilla wafers

SALTED CARAMEL COOKIE SKILLET \$10

Served bubbling hot in an iron skillet — crunchy edges, gooey center, sweet Southern finish



APPALACHIAN BLACKBERRY COBBLER \$9

Warm, wild, and bursting with sweet mountain berries, baked under a golden crust, and topped with ice cream

THE GLOW OF ELKMONT

Once a year, deep in the Smoky Mountains near Elkmont, Tennessee, the forest comes alive with something truly magical - fireflies that blink in perfect harmony. For a brief moment in early summer, thousands of tiny lights rise from the hollows and treetops, pulsing together in a glowing rhythm nature rarely reveals.

IT'S QUIET. IT'S WILD. IT'S UNFORGETTABLE.

Here at Firefly Bar & Grill, we draw inspiration from that same magic - the kind that only happens when nature, time, and place come together just right. So whether it's a flicker from the grill or a flicker in the trees, we invite you to slow down, take a bite, and let the glow of the Smokies linger just a little longer.

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