



lunch

**small plates**

- deviled eggs 5  
*hard boiled egg, dried caper, & garlic chips*
- salt roasted baby beets 8  
*PA goat cheese, sicilian pistachio, micro arugula, fig vinegar*
- grilled red wine poached octopus 12  
*smoked avocado, olive aioli, roasted olive gremolata*
- little bacon meatballs 10  
*tomato sauce, crispy poached egg, garlic bread soldiers*

**soup & salad**

- seasonal vegetarian soup mkt
- chicken matzoh ball soup 6  
*family recipe*
- the wedge 8  
*iceberg lettuce, bacon bits, great hill blue cheese dressing*
- baby arugula 9  
*roasted seckle pear, VA smoked ham, radish, sherry vinaigrette*

**urban picnic**

- artisanal american cheeses *cherry glen goat farm, monocacy ash, MD; roth kase, gruyere surchoix, WI; rogue creamery, smokey blue, OR; cowgirl creamery, red hawk, CA* 13
- chopped organic chicken liver *pickled radish, soft herbs, honey-grain toast* 7
- crawfish and sunchoke dip *warm crusty baguette* 12
- chicken fried oysters & po' boy sauce 12

**sandwiches**

served with greens or fries (substitute truffle fries \$4)

- seared yellowfin tuna BLT *on toasted multigrain bread with avocado* 15
- turkey-pastrami reuben *coleslaw, gruyere cheese and 1000 island on marble rye* 12
- hot ham & cheese *smoked VA ham, gruyere cheese, sauerkraut, and herb-mustard on marble rye* 12
- french dip *roast beef, au jus, horseradish cream, with or without cheese* 12
- hog roll *grilled house made Italian sausage with 3 fried oysters and sautéed peppers & onions on baguette* 13
- yankee pot roast *with red eye gravy, caramelized onion and horseradish on a sesame seed roll* 12
- mushroom & goat cheese "burger" *sun dried tomato pesto, lemon aioli, arugula, sesame seed bun* 14
- ½lb beef hamburger *with vermont cheddar and fixins on a sesame seed bun* 12  
add apple wood bacon 2

**entrees**

- little gem salad *with gem lettuce, poached shrimp, parmesan, croutons, creamy caper dressing* 13
- steak salad *with baby spinach, figs, tomatoes, olive, caramelized onion, pumpkin seed vinaigrette* 15
- grilled chicken cobb salad *with avocado, tomato, fried egg, bacon & blue cheese* 14
- shrimp & bacon mac 'n cheese 14
- porcini mushroom & butternut squash risotto 13
- grilled 8oz bistro steak with fries & garlic-herb butter 18

**sides....**

- sauteed spinach with roasted garlic 5
- collard greens & house made Italian sausage 6
- fries 5
- truffle fries 9

**mocktails ~ \$6**

- pumpkin pie
- roasted pumpkin, brown sugar and ginger syrup, sparkling water
- pom-sparkler
- muddled pomegranate seeds & key limes with tahitian vanilla & club soda
- front porch tea
- muddled mint & citrus
- with our house lemonade & iced tea

we support local farmers and purveyors.

endless summer harvest ~ new morning farm ~ la pasta ~ prime seafood (wild alaskan fish)  
dolcezza gelateria ~ pipe dreams dairy ~ eco farm (greens & pottery) ~ cowgirl creamery  
eberly organic chicken ~ eco friendly foods (pastured pork) ~ kreider dairy (BGH free milk)  
elysian fields lamb ~ baxters crabs ~ tuscarora organic growers coop ~ northern neck farm

executive chef daniel bortnick

20% gratuity may be added to parties of 5 or more.

www.firefly-dc.com 1310 new hampshire avenue nw, washington, d

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