

# FIREFLY FARMS MARKET CAFE MENU



## SANDWICHES

*Yes, another vehicle for cheese!*

*Served with seasonal salad and pickled veggies.*

### FRESH & FIG

**\$16.00**

Our fresh goat cheese, sliced prosciutto, fig jam, and fresh arugula from **Honey Moon Farm** dressed with balsamic vinaigrette served on artisan bread.

### PARIS AT THE LAKE

**\$14.00**

Our take on classic Parisian street-food. Our own cow's milk Bloomy Breeze brie-style cheese and sliced ham, served on a baguette with cultured butter. Timeless. Can be served hot.

### THE CAB

**\$18.00**

Local, natural and sustainably-raised chicken from **Savage Mountain Farm** with crisp apple slices, our own Merry Goat Round cheese, and schmears of local apple butter and whole grain mustard served hot on artisan bread.

### RACHEL THE CAVE DWELLER

**\$14.00**

Our spin on a Reuben: Smoked Turkey, FireFly Farms Cave Dweller Alpine-style goat cheese, house-made slaw, and a savory sauce pressed on rye bread.

### SMOKED SALMON BAGEL

**\$19.00**

A toasted bagel with a schmear of our fresh goat cheese mixed with chives and capers, topped with smoked salmon, pickled red onions, and micro-greens from **Meadow Mountain Farm**.

## OUR MENU IS SEASONAL

We've always got something fresh to try, and it doesn't always make it to the board. Don't see something you're like? Just ask us!

### CABRA CLASSICA (vegetarian)

**\$15.00**

Transport yourself to the Iberian Peninsula. Our Spanish-inspired cheese, Cabra LaMancha, harissa aioli, and roasted peppadew peppers served hot on artisan bread.

### THE MONGER'S PRESS (vegetarian)

**\$14.00**

Smoked gouda served with caramelized onions, bread & butter pickles, and grainy mustard served hot on artisan bread.  
Add ham - **\$4.00**.

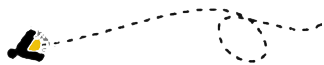
### TWIST & SPROUT BAGEL (vegetarian) **\$15.00**

A toasted bagel with a schmear of hummus, pickled red onions, micro-greens from **Meadow Mountain Microgreens**, shaved radishes from **Savage Mountain Farm**, and our fresh goat cheese.

### THE BACKBONE MELT (vegetarian)

**\$15.00**

Gruyere cheese melted over roasted local mushrooms from **Savage Mountain Farm** with an herb gremolata served hot on artisan bread.



## OUR SOURCING :

*Voting with our dollars.*

We are committed to supporting regional food system. We source sustainably produced, local ingredients when available - even if they cost more. Thank you for "voting with your dollars" for a resilient and equitable food system in our region.

## SALADS & MORE!

*Seasonally and locally sourced ingredients.*

### **FIREFLY FRESH SALAD** **\$9.00**

Seasonal local greens tossed with apples, spiced pecans, balsamic vinaigrette, and our own fresh goat cheese. Add local roasted chicken - **\$5.00**.

### **BREAKFAST ON THE FLY** **\$8.00**

Local, free-range egg frittata with seasonal veggies from Savage Mountain Farm, melted Shepherd's Blend cheese on a toasted bagel. Add smoked salmon or black forest ham - **\$3.00**.

### **BAKED BRIE** **\$14.00**

Our Bloomy Breeze brie-style cheese baked until melty, topped with seasonal toppings and served with honey and a sliced demi-baguette. Served in-house only"

## FOR KIDS

*Little ones deserve cheese too.*

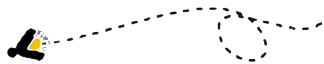
### **GRILLED CHEESE** **\$11.00**

Shepherd's Blend mild cheddar cheese melted and pressed between two thick slices of toast.

Add smoked turkey or ham - **\$4.00**.

### **GRILLED PB&J** **\$8.00**

Delicious strawberry jam and creamy peanut butter grilled on thick slices of toast.



## HOUSE MADE BAKES

*From Chef Pablo. Nom, nom, nom...*

### **CAKES AND TARTS** **\$5.00**

A rotating cast of sweet and savory baked goods designed for any time of the day

### **COOKIES** **\$3.00**

Delicious homemade cookies. Who can resist?

## WINE & CHEESE

*The perfect pair. Enough said.*

### **IN-HOUSE CHEESE BOARD**

Includes three cheeses, dried fruits, nuts, olives, crackers and spreads. See our cheese mongers to help you select the perfect cheeses.

*18% gratuity added*

**small \$46.00**

**large \$62.00**

### **WINE BY THE GLASS** **\$8.00**

Ask about today's selections. We will help you find the perfect glass of wine to enjoy.

### **WINE FLIGHT** **\$15.00**

Try three of our featured wines.



## OUR PARTNERS :

*The faces behind our plates.*

Wildom Farm | Savage Mountain Farm | M3 Collective  
Meadow Mountain Microgreens | Basecamp Coffee Roasters  
Honey Moon Farm | Beachy's Orchards | Wight Tea Company



## BEVERAGES

*Keeping your whistle wet.*

### ESPRESSO DRINKS

#### ESPRESSO

A sweet, roasty shot of **Basecamp Coffee's** Darke Greene.

single **\$3.00**  
double **\$4.50**

#### AMERICANO

Espresso with hot water. The European version of coffee.

12oz **\$3.00**  
16oz **\$4.50**

#### CAPPUCCINO

A shot of espresso with steamed, foamy milk.

8oz **\$4.00**  
12oz **\$4.50**

#### LATTE

A shot of espresso with steamed milk.

12oz **\$4.00**  
16oz **\$4.50**

### OTHER THAN COFFEE

#### HOT TEA

Featuring local teas from **Wight Tea Company**.

12oz **\$3.00**  
16oz **\$3.50**

#### HOT CHOCOLATE

Decadent Ghiradelli chocolate with steamed whole milk.

12oz **\$4.00**  
16oz **\$4.50**

#### HOT CIDER

Steamed Apple Cider from Beachy's garnished with a whole cinnamon stick.

12oz **\$3.00**  
16oz **\$3.50**

### COFFEE

#### POUR-OVER

A hand-brewed cuppa joe.

12oz **\$4.00**  
16oz **\$5.00**

#### COLD BREW

**Basecamp Coffee's** cold brew blend.

12oz **\$4.00**  
16oz **\$4.50**

### EXTRAS

#### ADD SYRUP

Housemade vanilla, chocolate, or chai.

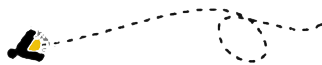
**\$0.50**

#### ADD OATMILK

**\$0.50**

### ACCESS A DIGITAL COPY OF OUR MENU

Keep it on your phone and call in your order. We'll have it ready for you!



## OUR PROMISE :

*What we care about.*

The best ingredients. Cheese-forward at all times.  
A ready smile and a welcomed seat at our table.