



LUNCH & DINNER COLD MENU

SMALL PLATES

WHIPPED FETA & GRILLED FLATBREAD 16

whipped feta, peach mostarda, pistachios, herbs

SEASONAL HUMMUS 15

vegetable hummus, pickled vegetables, crispy chickpeas, grilled pita

SMOKED FISH DIP 18

house smoked fish, lemon, herbs, pickled vegetables, crostini

SUMMER CHARCUTERIE BOARD 22

local meats, vermont cheeses, peach mostarda, pickles, toasted bread

SALADS

FORGE HOUSE SALAD 12 SM | 18 LG

mixed greens, tomatoes, cucumbers, radish, pickled onions, herb vinaigrette

CHARRED CAESAR 13 SM | 18 LG

romaine, parmesan cheese, herb bread crumbs, caesar dressing

BEETS & BURRATA 18

roasted beets, burrata, pistachios, arugula, citrus vinaigrette

OUR FAMOUS CURRY SALAD 17

chicken curry salad, cranberries, mixed greens, marcona almonds, red wine vinaigrette

GRAIN BOWLS

GRILLED CHICKEN BOWL* 22

farro or rice, kale, pickled vegetables, tomatoes, cucumbers, green goddess dressing

STEAK CHIMICHURRI BOWL* 25

farro or rice, grilled vegetables, pickled onions, chimichurri, feta

MEDITERRANEAN BOWL 20 V

farro or rice, hummus, chickpeas, cucumbers, tomatoes, pickled onions, herbs, lemon vinaigrette

SALMON BOWL 23

cold roasted salmon, farro or rice, green beans, radish, herb yogurt, lemon

SANDWICHES

FXF SMASH BURGER* 20

two smashed patties, american cheese, lettuce, tomatoes, pickles, forge sauce

HOT HONEY CRISPY CHICKEN* 18

crispy chicken, slaw, pickles, hot honey aioli

TURKEY CLUB 18

house roasted turkey, bacon, lettuce, tomatoes, herb mayo, sourdough

MEDITERRANEAN VEGGIE 16

hummus, roasted vegetables, arugula, pickled onions, whipped feta, ciabatta

Fire by Forge is a social enterprise of Forge City Works

We add a 19% Benefits & Equity charge to all orders, which allows us to pay our staff a living wage and provide access to benefits.

Tipping is never expected, always appreciated.

Proudly sourcing from local farmers, artisans, and makers

Feedback? Email us at info@firebyforge.com

firebyforge.com

**FIRE
XFORGE**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, sesame, tree nuts, peanuts, fish, or shellfish. Prior to ordering, please let us know if anyone in your party has an allergy or special dietary need. All chicken on menu is Halal certified.



LIBATIONS

FXF OLD FASHIONED 13

up n down rock & bourbon
up n smoke +1

SPICED OLD FASHIONED 13

nutmeg, ginger clove, cinnamon
up n smoke +1

ANCHO PROBLEM 13

chile vodka, pineapple, mango fruitful,
ancho reyes chile liqueur, lime

AÇAÍ DAIQUIRI 13

probitas rum, lime, simple syrup, açai fruitful

WHEATON UP 13

vodka, olive juice, sriracha bacon blue cheese
stuffed olives, dry vermouth | **hot n dirty +1**

SEASONAL SANGRIA

glass **11** | 750 ml **35**

REDS, WHITES, ROSÉS & SPARKLING

SELECTED WINES MKT

available by the 6 oz or 9 oz glass and by the
bottle. ask your server for the wine list

NO ABV

BAKED APPLE 12

apple, lemon, brown sugar, nutmeg, clove,
smoke

POMEGRANATE MULE 12

pomegranate, cinnamon, vanilla, lime,
ginger beer

MINT CONDITION 12

lemon juice, ginger ale, mint

add a base spirit vodka, gin, tequila, rum, or
bourbon **+3**

SWEET LIBATIONS

GRASSHOPPER 12

cinnamon & vanilla infused averna, crème
de cacao, crème de menthe, cream, white
chocolate

NIGHTRIDER MARTINI 13

up n down rock & bourbon, espresso, vanilla
syrup, cinnamon, coffee liqueur, lemon twist

BLACKBERRY SMASH 13

mint, lemon, housemade fire syrup, club soda,
blackberry fruitful, up n down bourbon

HURRICANE FORGE 13

tequila, coconut fruitful, pineapple juice,
cranberry juice, lime

OAXACAN OLD FASHIONED 13

casamigos reposado, mezcal, agave,
orange bitters

MAYWEATHER MARTINI 13

gin, apricot liqueur, elderflower, apple juice,
lemon

CARDARUM PUNCH 14

mad river first run rum, pineapple, leblon
cachaça rum, housemade fire syrup, orange
juice, amaretto, lime, cardamom

MARGS, MOJITOS & MULES

MARGARITA / SOUR 13

tequila, lime juice, agave

MOJITO 13

rum, lime juice, mint, simple, club soda float

MULE 13

vodka, lime juice, fire syrup (cinnamon & vanilla),
ginger beer float

ADD A FLAVOR LIQUOR +1

açai, passionfruit, mango, blood orange, or spicy
*ask your server what additional / seasonal flavors
we have!*

BEVERAGES

HOT TEA 4

flavors: english breakfast, oolong, moroccan
mint, china green jade, lemon chamomile

HOSMER MOUNTAIN SODAS 4 ea

12 oz bottles | **flavors:** cola red, diet cola red,
ginger ale, lemon lime, creme soda, seasonal

LAVENDER LEMONADE 5

housemade lemonade infused with lavender

FRESHLY BREWED ICED TEA 4

JUICE 4 ea

flavors: cranberry, apple, pineapple, & orange

Fire by Forge is a social
enterprise of
Forge City Works

Dylan Hancock
Executive Chef

Adrian Bernard
General Manager

Feedback? Email us at
info@firebyforge.com

Scan QR Code for
our Allergy & Special
Dietary needs menus



FIRE XFORGE