

BRUNCH

10:00 am to 3:00 pm

FROM THE BAKE SHOP

FXF WAFFLE 9 single | 12 duo

graham cracker waffle, syrup & butter | **add** fresh fruit, yogurt & granola **+4 sub** real maple syrup **+3**

PUMPKIN BREAD FRENCH TOAST 15

cream cheese glaze, candied walnuts, whipped cream, syrup | sub real maple syrup +3

CINNAMON ROLL 6 single | 10 two

cream cheese icing, served warm

TOASTS & BOWLS

JAMMY EGG MARKET SALAD 17

two jammy eggs, romaine, iceberg, tomato, red peppers, radish, white onion, blue cheese crumbles, mustard vinaigrette

SMOKED SALMON TOAST 17

smoked salmon, sourdough, garlic herb cream spread, everything bagel seasoning, sliced hard boiled egg

AVOCADO TOAST 14

crushed avocado, pico de gallo, queso fresco, pickled onions, sourdough add a fried egg +2 | add smoked salmon +6

MUSHROOM TOAST 16

seared mushrooms, garlic herb spread, greens, sourdough | add a jammy egg +2

FROM THE KITCHEN

CHORIZO CRISPY EGGS 17

two chorizo wrapped crispy fried eggs, panko bread crumbs, chipotle hollandaise, side salad

TORTILLA ESPAÑOLA 16

potatoes, eggs, seasonal vegetables, goat feta, side salad

CHICKEN & WAFFLES 24

crispy fried chicken, graham cracker waffle, sweet & spicy sauce, syrup | **sub** real maple syrup +3

BISCUITS & GRAVY 17

karrigan's biscuits, chorizo gravy add a fried egg +2

BUENOS DIAS TACOS 15

scrambled eggs, pico de gallo, ají verde, shaved radish, queso fresco, cilantro, corn tortillas sub plant-based JUST egg add applewood smoked bacon +2 add plant-based bacon +2

COFFEE

DRIP SM 3 | LG 4 | IN HOUSE 3

frog hollow blend

DECAF SM 3 | LG 4

more than enough

CAFÉ AU LAIT SM 4 | LG 5

drip coffee, steamed milk

ICED SM 4 | LG 5

chilled bonnet

SHRIMP & GRITS 25

iron skillet seared shrimp, mexican oregano, garlic, orange butter, smoked sweet potato grits

GOLDEN STATE SUNRISE BURRITO 14

JUST egg scramble, plant-based bacon, fire fries, garlic herb plant-based cheese, pico de gallo, spicy vegan mayo | add avocado +2

PLANT-BASED "CRAB" CAKE 17

pan seared nori, garbanzo beans, old bay & artichoke "crab" cake, lemon & furikake aioli

CHIVITO STEAK & EGG SANDWICH 20

grilled & sliced pub steak, ham, bacon, fried egg, salsa golf, lettuce, tomato, griddled hoagie

ALL-AMERICAN SMASH BURGER 19

two angus patties, cheddar cheese, lettuce, tomato, onion, pickles, special sauce **add** a fried egg **+2**

ESPRESSO

DOUBLE SHOT ESPRESSO 3

rich & full-bodied

LONG BLACK 4

espresso over hot water

AFFOGATO 5

espresso, vanilla gelato

*our specialty coffee menu is available until 3 pm. please ask your server.

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

We are all equal in the eyes of the stove.
-Chef Jacques Pépin

Feedback? Email us at info@firebyforge.com

firebyforge.com



*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.



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Scan QR Code for our Allergy & Special Dietary needs menus



firebyforge.com



LIBATIONS

BLOODY MARY OF THE WEEK 13

mixologist's choice, seasonally prepared

THE CAPITOL OLD FASHIONED 13

up n down rock and bourbon

up n smoke +1

THE NUTMEGGER OLD FASHIONED 13

nutmeg, ginger clove, cinnamon

CAN I KICK IT 13

litchfield blueberry vodka, lime, vanilla, cinnamon, ginger beer

HARTFORD 75 13

gin, chamomile, cardamom, lemon, prosecco

SEASONAL SANGRIA

glass 11 | 750 ml 35

SWEET LIBATIONS

GRASSHOPPER 12

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

CARAJILLO 13

rum, licor 43, espresso, orange

NO ABV

BAKED APPLE 12

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

POMEGRANATE MULE 12

pomegranate, cinnamon, vanilla, lime, ginger beer

ZERO PROOF, ALL FIRE 12

zero proof gin, sage, lemon, hot honey

COZY BLANKET 12

zero proof tequila, fire syrup, lime, gingerbeer

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 flavor

LAVENDER LEMONADE 5

housemade lemonade infused with lavender

FRESHLY BREWED ICED TEA 4

JUICE 4 ea

flavors: cranberry, apple, pineapple, and orange

MIMOSA 10

classic or mango orange foam

BILLINGS FORGE SPRITZ 13

vodka, lavender lemonade, sparkling grapefruit, prosecco

RHODE ISLAND BREAKFAST 13

up n down rock and bourbon, espresso, cinnamon, vanilla, coffee liqueur, oat milk, biscotti

NIGHTRIDER MARTINI 13

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

THE ROSE OF CAPILLA 13

tequila, sparkling grapefruit, lime, agave, pomegranate rose foam

RED WINE

EOS MERLOT

California 6 oz 9 | 9 oz 14

BONANZA CABERNET SAUVIGNON

California 6 oz 10 | 9 oz 15

BANSHEE CABERNET SAUVIGNON

Sonoma County 6 oz **14** | 9 oz **20**

PIATTELLI RESERVE MALBEC

Mendoza 6 oz 10 | 9 oz 14

FIRESTEED PINOT NOIR

Oregon 6 oz 12 | 9 oz 17

FROG PRINCE RED BLEND

Napa Valley 6 oz 13 | 9 oz 19

WHITE WINE

ARGENTO MINIMALISTA PINOT GRIGIO

Mendoza 6 oz 9 | 9 oz 13

FIRESTONE SAUVIGNON BLANC

Santa Ynez Valley 6 oz 9 | 9 oz 13

JOEL GOTT CHARDONNAY

California 6 oz 10 | 9 oz 15

MER SOLEIL CHARDONNAY

Monterey County 6 oz **14** | 9 oz **20**

CHARLES AND CHARLES ROSÉ

Columbia Valley 6 oz 9 | 9 oz 13

KUNG FU GIRL RIESLING

Columbia Valley 6 oz 10 | 9 oz 15