



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

**FIRE
XFORGE**

STARTERS & SMALL PLATES

FB BRUSSELS SPROUTS 16
tamari soy caramel, marcona almonds

FXF WINGS 14 six | 24 dozen
applewood smoked & crispy fried wings, tossed & sauced, tri-color baby carrots, FxF dip | **choose your style:** FxF dry rub | nashville hot | ají verde | mole bbq

MUSHROOM EMPANADAS 15
caramelized onions, plant-based garlic herb spread, truffle mayo dip

BAKED STREET CORN DIP 16
roasted street corn, chiles, cheese, served with tortilla chips

YUCA DISCO FRIES 16
crispy yuca, 6-cheese blend, chipotle gravy, pickled picados, herbs

COCTEL DE CAMARONES 18
poached shrimp, salsa roja, avocado, lime, crispy tostadas

SNACKS

KARRIGAN'S BISCUITS 8 two | 12 four

HOUSE POTATO CHIPS WITH FxF DIP 8

HOT & BLEU POTATO CHIPS 10
nashville hot sauce, blue cheese crumbles, crema drizzle

SMOKY WHITE BEAN DIP WITH CRUDITÉS 10

PAN DE ORO CHIPS WITH SALSA ROJA 8

PAN DE ORO CHIPS WITH GUACAMOLE 14

NACHO-STYLE PAN DE ORO CHIPS 12
black beans, 6-cheese blend, pickled picados, pico de gallo

SOUPS & SALADS

CALDINHO DE FEIJÃO 7 cup | 14 bowl
black bean soup, pico de gallo | bowl served with rice, avocado, pico de gallo, lime

AMERICAN UP N DOWN ONION SOUP 11
up n down bourbon onion broth, caramelized onions, 6-cheese blend, pan rallado

HARTFORD GROWN MARKET 9 SM | 15 LG
mixed greens, tomato, red peppers, cucumbers, white onion, blue cheese crumble, mustard vinaigrette

TIJUANA KALE CAESAR 11 SM | 16 LG
kale, tijuana caesar dressing, lime, oaxaca-cotija-quesadilla cheese blend, tajín pan rallado, toasted pepitas

ROASTED BEET + FARRO 13 SM | 18 LG
beets, farro, greens, oranges, oaxaca-cotija-quesadilla cheese blend, pepitas, pickled onions, mustard vinaigrette

SHRIMP LOUIE 26
poached shrimp, greens, tomatoes, radish, egg, cucumber, pickled onions, classic louie dressing

CARIBBEAN CURRY SALAD BOWL 19
greens, scallions, cranberries, marcona almonds, red wine vinaigrette | **choice of** traditional chicken curry salad or plant-based chickpea curry salad | **make it a sandwich** on sourdough bread

salad & bowl additions: grilled chicken +7 | salmon +10
sirloin steak +14 | grilled shrimp +12

SIGNATURE PLATES

SMOKED STICKY RIBS 28
smoked pork baby back ribs, chipotle-agave glaze, ají verde, pickled onions, radish, fire fries, lime cumin slaw

BRAISED LAMB SHANK* 38
slow-braised lamb shank, chipotle gravy, auyama-plantain purée, smoked sweet potato grits, onion straws, gremolata

UP N DOWN MAHI MAHI* 30
FxF seasoned pan-seared mahi mahi, red pepper up n down bourbon cream sauce, pickled picados, white rice

DUCK JAMBALAYA 26
pulled duck confit, duck sausage, creole-spiced rice, tomato, onions, peppers, celery, scallions, herbs, lemon, ají verde

CARIBBEAN CAULIFLOWER ASADO BOWL 24
adobo-roasted cauliflower, sofrito farro, coconut-creamed callaloo with roasted okra + potatoes, pickled picados, pico de gallo, toasted pepitas, salsa roja | **bowl additions:** grilled chicken +7, pork tenderloin +8, grilled shrimp +12, grilled salmon +10, picanha steak +19

DOWNTOWN MAC & CHEESE 18
cavatappi pasta, six-cheese sauce, tajín pan rallado
add fried nashville hot chicken, grilled chicken & bacon, or adobo cauliflower +7 | mole bbq duck confit +10

SANDWICHES & SUCH

burgers & sandwiches served with house chips & pickle
upgrade to lime cumin slaw +2, fire fries +3, soup +3, or side market salad +4

ALL-AMERICAN SMASH BURGER* 19
two 4 oz smashed patties, 6-cheese blend, lettuce, tomato, pickles, onions, special sauce, griddled bun
drop a patty -5 | **add** a patty +5

TACO PLATE 18
no mix & match | three tacos topped with lime cumin slaw, pickled picados, salsa roja; served with rice & beans
choose your protein: tinga chicken, pork carnitas, cauliflower asado | blackened mahi mahi +4, mole bbq duck confit +6

CHIVITO STEAK SANDWICH* 22
grilled & sliced top sirloin, chopped bacon, ham, fried egg, 6-cheese blend, tomato, lettuce, salsa golf, telera roll
add avocado +2

NOLA MUFFALETTA SANDWICH 19
smoked ham, hot capicola, genoa salami, mortadella, provolone, FxF olive salad, red wine vinaigrette, telera roll

SMOKE & SPICE BURRITO 16
rice & beans, adobo cauliflower, lime cumin slaw, avocado, pickled picados, ají verde + salsa roja, toasted pepitas

HOLY MOLE CHICKEN AREPA 18
grilled chicken breast, mole bbq, smoked gouda, lime cumin slaw, crispy griddled arepa

NASHVILLE HOT SHRIMP PO'BOY 19
crispy fried shrimp, nashville hot sauce, shredded lettuce, tomato, pickled picados, telera roll

SIMPLY GRILLED

PICANHA STEAK* 38
10 oz grilled & sliced picanha, FxF signature rub, served with coconut-creamed callaloo with roasted okra + potatoes
choice of butter, chimichurri, or ají verde
sub yuca fries +2 | **add** skewered grilled shrimp +12

PORK TENDERLOIN 26
grilled & sliced, mojo marinated, FxF signature rub, served with coconut-creamed callaloo with roasted okra + potatoes
choice of butter, chimichurri, or ají verde
sub yuca fries +2 | **add** skewered grilled shrimp +12

HALF CHICKEN 26
grilled, marinated in latin spices & FxF signature rub, served with coconut-creamed callaloo with roasted okra + potatoes
choice of butter, chimichurri, or ají verde
sub yuca fries +2 | **add** skewered grilled shrimp +12

GRILLED SALMON* 30
8 oz grilled salmon, FxF signature rub, served with coconut-creamed callaloo with roasted okra + potatoes
choice of butter, chimichurri, or ají verde
sub yuca fries +2 | **add** skewered grilled shrimp +12

SIDES

MAC & CHEESE 9

SWEET CARAMELIZED PLANTAINS 8

COCONUT CREAMED CALLALOO 9

SEASONAL VEGETABLES 7

RICE & BEANS 8

SWEET POTATO GRITS 7

YUCA FRIES 8

FIRE FRIES 8

LIME CUMIN SLAW 5

*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

FXF OLD FASHIONED 13
up n down rock and bourbon | **up n smoke +1**

SPICED OLD FASHIONED 13
nutmeg, ginger clove, cinnamon | **up n smoke +1**

NIGHTRIDER MARTINI 13
up n down rock and bourbon, espresso, cinnamon, vanilla syrup, coffee liqueur, lemon twist

ROSIE PALOMA 13
tequila, grapefruit, grapefruit sparkling, pomegranate rose foam

WHEATON UP 13
vodka, olive juice, sriracha bacon blue cheese stuffed olives, dry vermouth | **hot n dirty +1**

SEASONAL SANGRIA 11 glass | 35 750 ml

MARGS, MOJITOS & MULES

MAKE YOUR OWN COCKTAIL

MARGARITA / SOUR 13
lime juice, agave
choose a base spirit: vodka, gin, tequila, bourbon or rum

MOJITO 13
lime juice, mint, simple, club soda float
choose a base spirit: vodka, gin, tequila, bourbon or rum

MULE 13
lime juice, fire syrup (cinnamon & vanilla), ginger beer float
choose a base spirit: vodka, gin, tequila, bourbon or rum

ADD A FRUITFUL LIQUEUR +1
strawberry, mango, passionfruit, dragonfruit, fig, pear
ask your server what additional / seasonal flavors we have!

NO ABV

BAKED APPLE 12
apple, lemon, brown sugar, nutmeg, clove, smoke

POMEGRANATE MULE 12
pomegranate, cinnamon, vanilla, lime, ginger beer

FORGED IN COLOR 12
non-alcoholic gin, butterfly pea tea, sage simple, lemon juice

GIVE ME MY ROSES 12
grapefruit soda, grapefruit, lavender, pomegranate foam, rose crystals sprinkles

BEVERAGES

DRIP COFFEE* 4
frog hollow blend
roaster: Circuit Coffee - Westfield, MA

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

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

SEASONAL SELECTIONS

MACADAMIA MANHATTAN 16
up n' down colonel's cut bourbon, sweet vermouth, black walnut, macadamia liqueur, angostura bitters, orange twist

CHARTER OAK SOUR 14
up n' down colonel's cut bourbon, amaretto, fernet, lemon, lime, agave, angostura bitters, fee foam

ELDER WISDOM 15
gin, grapefruit juice, lemon juice, rosemary simple, elderflower, elderberry liqueur, prosecco, lemon wheel, smoked rosemary

BROAD STREET COLLINS 13
blueberry vodka, lavender simple, lemon, butterfly pea, club soda, lemon wheel

PISCO CRANBERRY MULE 14
pisco, pear liqueur, cranberry juice, lime, fire syrup, ginger beer, lime wheel, ginger candy

SWEET LIBATIONS

GRASSHOPPER 12
cinnamon & vanilla infused averta, crème de cacao, crème de menthe, cream, white chocolate

SHAKERATO MONTENEGRO 13
amaro montenegro, tuaca, espresso, fire syrup, black walnut bitters, nutmeg

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

STONELEIGH SAUVIGNON BLANC
Marlborough 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**

JOIN OUR MISSION!

FIRE BY FORGE FOUNDER'S CLUB

A community that believes in the transformative **power of food**. Members enjoy exclusive perks, including a 10% discount at Fire by Forge and The Grocery on Broad, priority access to special events, while supporting job training and career pathways in food and hospitality.

SCAN ME

