



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

Andy Perri
Executive Chef

Miguel Alvarez Jr.
Chef de Cuisine

Feedback? Email us at info@firebyforge.com

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SHAREABLES & STARTERS

FB BRUSSELS SPROUTS 15.95
tamari soy caramel, marcona almonds

KARRIGAN'S BISCUITS 6.95
seasonal compound butter, local honey

FXF SMOKED CHICKEN WINGS
11.95 six | 19.95 dozen
applewood smoked & crisp-fried wings, tossed & sauced, tri-color baby carrots, FxF ranch
choose your style: FxF dry rub | classic buffalo | ají verde | mole bbq

SOUPS & SALADS

CHEF'S SOUP 5.95 cup | 9.95 bowl
ask about today's offering

HOUSE SALAD 14.95
mixed greens, cucumber, tomato, shaved red onion, sweet pea farms goat feta, red wine vinaigrette, marcona almonds

BROCCOLI CAESAR SALAD 16.95
roasted & chilled broccoli, anchovy-garlic dressing, shaved parmesan, toasted bread crumbs (no lettuce)

STREET CORN SALAD 16.95
chopped romaine, roasted corn salsa, pickled onions, pickled jalapeños, queso fresco, tortilla chips, lime cumin vinaigrette, tajín

FXF WEDGE 16.95
romaine heart, chipotle ranch, pickled onion, roasted tomato, blue cheese crumble, chopped bacon, hot honey

salad additions: chicken breast **+6** | crispy shrimp **+9** | plant-based "crab" cakes **+6** | salmon **+10** | steak **+11.95**

MAIN PLATES

BRICK CHICKEN 28.95
mezcal brined chicken, roasted peruvian potatoes, seasonal vegetables, romesco sauce

PORK CHOP MILANESA 29.95
pork chop, arugula, frisée, roasted corn, pickled onions, roasted poblano peppers, radish, queso fresco, tajín, ají verde

STUFFED SUMMER SQUASH 20.95
grilled yellow & green summer squash, plant-based herb garlic cheese, roasted tomato, sauteed spinach, toasted bread crumbs, avocado mousse

DOWNTOWN MAC & CHEESE 19.95
cavatappi pasta, 4-cheese sauce, toasted crumb topping | **add** pork pernil, fried buffalo chicken, or grilled chicken & bacon **+4.95**

HUMMUS 13.95
agave chipotle hummus, roasted corn salsa, ají verde, queso fresco, crudite, tortilla chips, smoked paprika

MUSHROOM EMPANADAS 13.95
caramelized onions, plant-based garlic herb spread, truffle mayo dip

STICKY RIBS 16.95
smoked baby back ribs, chipotle-agave glaze, ají verde, pickled onions, shaved radish

BURGERS & HANDHELDS

burgers & sandwiches served with house chips & pickle
tacos served with black beans & rice
upgrade to fire fries, soup, or side salad for **+2.95**

MAHI MAHI TACO PLATE
15.95 lunch | 19.95 dinner
two for lunch, three for dinner | grilled mahi mahi, ají verde, grilled pineapple salsa | **sub** mushrooms

ROCK SHRIMP SALAD ROLL 19.95
rock shrimp, lemon dill mayo, celery & red onion, bibb lettuce, griddled new england bun

CHORIPAN 17.95
chorizo, chimichurri, tomato jam, charred red onion, arugula, ciabatta bread

PLANT-BASED "CRAB" CAKE SANDWICH 15.95
pan-seared nori, garbanzo beans, old bay & artichoke "crab" cake, preserved lemon & furikake aioli, pickled slaw, arugula, griddled sourdough

HOLY MOLE CHICKEN SANDWICH 16.95
grilled chicken, mole bbq sauce, cheddar, crispy onion straws, ciabatta bread

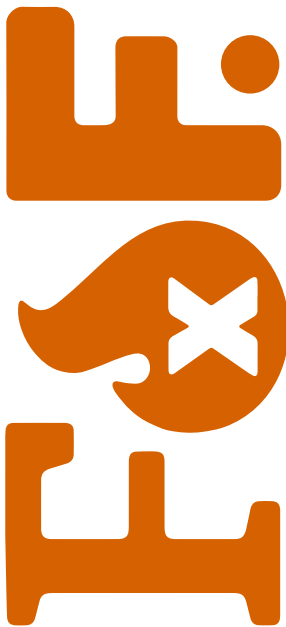
FXF SMASH BURGER* 18.95
two certified angus beef patties, brioche bun | **choose:**
all american: american cheese, lettuce, tomato, onions, pickles, special sauce
up n down: cheddar, sauteed mushrooms, up n down bourbon bacon onion jam

LOMO SALTADO
26.95 lunch | 44.95 dinner
8 oz sirloin | 12 oz ribeye
pan seared, fire fries, tomato soy relish

BRONZED SALMON
24.95 lunch | 29.95 dinner
gulf of maine salmon, sweet corn grits, seasonal vegetables, lemon thyme butter, pickled jalapeño

PLANT-BASED "CRAB" CAKES
19.95 lunch | 26.95 dinner
pan-seared nori, garbanzo beans, old bay & artichoke "crab" cake, preserved lemon & furikake aioli, seasonal vegetables

*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.



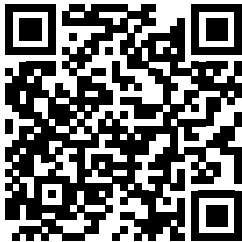
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Scan QR Code for our Allergy & Special Dietary needs menus



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LIBATIONS

FXF OLD FASHIONED 11.95
up n down rock and bourbon | **up n smoke +1.50**

SPICED OLD FASHIONED 11.95
nutmeg, ginger clove, cinnamon | **up n smoke +1.50**

NIGHTRIDER MARTINI 12.95
up n down rock and bourbon, espresso, cinnamon, vanilla syrup, coffee liqueur, lemon twist

GHOSTRIDER 12.95
spiced nightrider espresso martini, licor 43, orange twist

ROSIE PALOMA 12.95
tequila, grapefruit, grapefruit sparkling, pomegranate rose foam

WHEATON UP 12.95
vodka, olive juice, sriracha bacon blue cheese stuffed olives, dry vermouth | **hot n dirty +1**

SEASONAL SANGRIA 10.95 glass | 34.95 750 ml

SEASONAL SELECTIONS

CAIPIRINHA 12.95
cachaça, lime, sugar

PICKLED PINK 12.95
tequila, pickled strawberry, lime, mint

SALSA DAIQUIRI 12.95
mad river first run rum, papaya fruitful, elote liquor, lime, simple, habanero

DIONYSIAN DELIGHT 12.95
chile vodka, dragonfruit, simple, lime, pineapple

WHITE LINEN NEGRONI 12.95
sotol, lillet, italicus, suze

CUCUMBER YUZU SPRITZ 13.25
gin, yuzu, cucumber, lavender lemonade, sparkling wine

HONEY DEW COWBOY 12.95
mezcal, midori, lime, orange juice, agave

NO ABV

HIBISCUS PALMER 9.95
hibiscus tea, lavender lemonade, soda

POMEGRANATE MULE 8.95
pomegranate, cinnamon, vanilla, lime, ginger beer

GARDEN SAGE 8.95
sage, grapefruit, lemon, cucumber

BEVERAGES

DRIP SM 3.25 | LG 3.75 | IN-HOUSE 2.95
frog hollow blend
roaster: Circuit Coffee - Westfield, MA

HOT TEA 2.75
flavors: english breakfast, earl grey, green, raspberry, chamomile, ceylon (decaf black tea)

SODA 2.95
with refills coca-cola, diet cola, lemon lime, ginger ale

LAVENDER LEMONADE 4.25
housemade lemonade infused with lavender

UNSWEETENED ICED TEA 2.95
fresh brewed, served over ice

CRANBERRY JUICE 2.95

DESSERT

FROZEN CITRUS MOUSSE 11.95
key lime, lemon, blood orange, pretzel crust, chantilly cream

CHOCOLATE CRÈME BRÛLÉE 11.95 GF

STRAWBERRY BASIL SHORTCAKE 11.95
vanilla shortcake, basil mousse, strawberry gelee, whipped cream

PEACH MELBA VEGAN MOUSSE 11.95 GF V
peach, raspberry, almond shortbread crumble

COOKIE DOUGH EMPANADAS 11.95
our housemade salted chocolate chunk cookie dough filled empanadas, raspberry pastry cream & raspberry coulis

HOUSEMADE SORBET 6.95 GF V

add housemade vanilla bean ice cream to any dessert for 3.95

SWEET LIBATIONS

GRASSHOPPER 10.95
cinnamon & vanilla infused averna, crème de cacao, creme de menthe, cream, white chocolate

BROAD ST. BANANA STAND 12.95
cognac, banana liqueur, licor 43, black walnut bitters

FXF LOW ABV

PAN AM SPRITZ 10.95
aperitif liqueur, sparkling wine, soda, lemon

RED WINE

EOS MERLOT
California 6 oz **8.95** | 9 oz **13.95**

BONANZA CABERNET SAUVIGNON
California 6 oz **9.95** | 9 oz **14.95**

BANSHEE CABERNET SAUVIGNON
Sanoma County 6 oz **13.95** | 9 oz **19.95**

PIATTELLI RESERVE MALBEC
Mendoza 6 oz **9.95** | 9 oz **13.95**

TERRA D'ORO ZINFANDEL
Amador County 6 oz **13.95** | 9 oz **19.95**

FIRESTEED PINOT NOIR
Oregon 6 oz **11.95** | 9 oz **16.95**

FROG PRINCE RED BLEND
Napa Valley 6 oz **12.95** | 9 oz **18.95**

WHITE WINE

ARGENTO MINIMALISTA PINOT GRIGIO
Mendoza 6 oz **8.95** | 9 oz **12.95**

FIRESTONE SAUVIGNON BLANC
Santa Ynez Valley 6 oz **8.95** | 9 oz **12.95**

JOEL GOTT CHARDONNAY
California 6 oz **9.95** | 9 oz **14.95**

MER SOLEIL CHARDONNAY
Monterey County 6 oz **13.95** | 9 oz **19.95**

CHARLES AND CHARLES ROSE
Columbia Valley 6 oz **8.95** | 9 oz **12.95**

KUNG FU GIRL RIESLING
Columbia Valley 6 oz **9.95** | 9 oz **14.95**