



BRUNCH

10:00 am to 3:00 pm

STARTERS & SHARABLES

HOUSE BISCUITS two 8 | four 12

peach preserves, whipped maple butter

CRISPY PORK BELLY HASH 15

fingerling potatoes, peppers, onions, crispy pork belly, sunny egg, herb oil

BLUEFISH PÂTÉ BOARD 20

crackers, sourdough, pickled vegetables, herbs

PEACH & BURRATA TOAST 18

grilled sourdough, whipped burrata, grilled peaches, basil oil, hot honey, pistachios

SUMMER FRUIT PLATE 12

watermelon, peaches, blueberries, mint, lime zest, hot honey, toasted sunflower seeds

BENEDICTS & OMELETS

FORGE BENEDICT 20

applewood smoked pork belly, poached eggs, biscuit, hollandaise, chives, breakfast potatoes

LOBSTER BENEDICT 25

butter-poached lobster, poached eggs, biscuit, tarragon hollandaise, grilled asparagus

VEGAN CRAB CAKE BENEDICT 20 V

vegan crab cake, biscuit, sautéed spinach, grilled tomatoes, vegan hollandaise

served with breakfast potatoes & grilled sourdough

GARDEN OMELET 18

roasted zucchinis, squash, peppers, onions, goat cheese, herbs

FORGE OMELET 20

cheddar, crispy pork belly, caramelized onions, roasted peppers

LOBSTER OMELET 25

fresh lobster, boursin, chives, roasted tomatoes

HANDHELDS

served with breakfast potatoes or fries

FXF BREAKFAST SMASH BURGER 22

double smash burger, american cheese, pork belly jam, fried egg, forge sauce

AVOCADO TOAST 18

grilled sourdough, smashed avocado, heirloom tomatoes, basil oil, pickled onions, poached egg

BREAKFAST BLT 20

applewood bacon, heirloom tomato, lettuce, fried egg, garlic aioli on grilled sourdough

HOT HONEY CHICKEN BISCUIT 20

fried chicken thigh, dill pickle slaw, hot honey

VEGAN CRAB CAKE SANDWICH 22 V

apple-fennel slaw, lemon-dill aioli, pickled onions

MAIN PLATES

SEASONAL PANCAKES short stack (2) 15 | full stack (3) 18

rotating seasonal feature, whipped maple butter, local maple syrup | ask your server about today's offering: *examples:* blueberry-lemon, peach, strawberry-rhubarb, apple-cinnamon

STEAK & EGGS 25

grilled hanger steak, two eggs, rosemary breakfast potatoes, grilled sourdough, herb butter

GRILLED CHICKEN BREAKFAST 20

half herb-marinated chicken, breakfast potatoes, grilled asparagus, sunny eggs, chicken jus

VEGAN BBQ JACKFRUIT HASH 18 V

smoked BBQ jackfruit, breakfast potatoes, peppers, onions, avocado, grilled tomatoes

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.

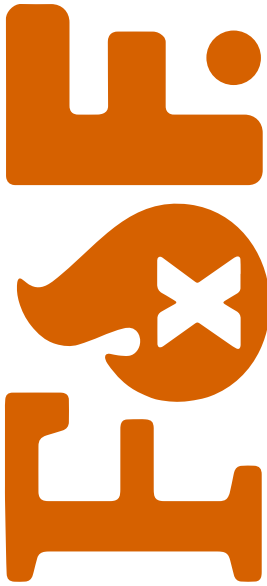
Proudly sourcing from local farmers, artisans, and makers

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

BLOODY MARY OF THE WEEK 13

mixologist's choice, seasonally prepared

GRAPEFRUIT HUGO SPRITZ 15

elderflower, grapefruit soda, mint, guava, prosecco

SOUTHEND STORY 14

tequila, triple sec, lime juice, agave, blackberry fruitful, mango fruitful, tajín rim

VEGAN GIN FIZZ 14

botanical gin, chambord bourbon, simple syrup, aquafaba, grapefruit soda

SEASONAL SANGRIA

glass 12 | 750 ml 35

SWEET LIBATIONS

GRASSHOPPER 12

amaro, crème de cacao, crème de menthe, heavy cream, white chocolate

PISTACHIO MARTINI 13

vodka, amaretto, baileys, blue curaçao

MOCKTAILS

STRAWBERRY PEACH SPRIT 12

lime juice, mint simple, peach hosmer soda, strawberry hosmer soda

POMEGRANATE MULE 12

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

MINT CONDITION 12

lemon juice, ginger ale, mint simple, mint

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

WATERMELON SOUR 14

rum, lemon juice, agave, watermelon fruitful

BOURBON TRAIL 14

four roses bourbon, ancho reyes, pineapple juice, lime juice, agave, angostura bitters

HURRICANE FORGE 13

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

LA CADO 15

tequila, mashed avocado, lime juice, agave, triple sec, ancho reyes

BELLINI 12

prosecco, **choice of** açai, passionfruit, mango, blood orange

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

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, strawberry, peach

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

Darren Rivera
Kitchen Leader

Feedback? Email us at
info@firebyforge.com

Scan QR Code for
our Allergy & Special
Dietary needs menus



**FIRE
x FORGE**