



BRUNCH

10:00 am to 3:00 pm

STARTERS & SHARABLES

BRUNCH NACHOS 16

tortilla chips, black beans, 6-cheese blend, pico de gallo, pickled picados, salsa roja, FxF crema
add chicken tinga **+6** | **add** two fried eggs **+4**
add adobo cauliflower **+5**
add tofu scramble + plant-based garlic herb cheese spread **+4** **V**

FROM THE KITCHEN

SWEET GUAVA & CREAM CHEESE CREPAS 15

guava, cream cheese, butter, brown sugar, fruit
add caramelized sweet plantains **+4**

SAVORY CHICKEN TINGA CREPAS 18

chicken tinga, lime cumin slaw, pickled picados, FxF crema

FXF CHURROS WAFFLE 9 single | 12 duo

vanilla cinnamon waffle, syrup & butter
add fruit, yogurt & granola **+4**
sub real maple syrup **+3**
add caramelized sweet plantains **+4**

NASHVILLE HOT CHICKEN & WAFFLES 24

crispy chicken, nashville hot sauce, vanilla cinnamon waffle, FxF crema, hot honey

BRUNCH BURRITO 16

tofu scramble, plant-based herb cheese spread, pinto beans, rice, adobo cauliflower, avocado, lime cumin slaw, pickled picados, ají verde + salsa roja, toasted pepitas | **sub** scrambled eggs

AVOCADO TOAST 14

crushed avocado, pico de gallo, queso fresco, pickled onions, sourdough | **add** fried egg **+2**
add smoked salmon **+6** | **add** chopped bacon **+3**
add tofu scramble + plant-based garlic herb cheese spread **+2** **V**

HUEVOS RANCHEROS* 18

crispy tostones, black beans, salsa roja, pickled picados, avocado, 6-cheese blend, two eggs, lime cumin slaw | **sub** tofu scramble + plant-based garlic herb cheese spread **V**

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

SHRIMP LOUIE SALAD* 26

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

CARIBBEAN BRUNCH BOWL 20

adobo-roasted cauliflower, sofrito farro, coconut-creamed callaloo with roasted okra + potatoes, pickled picados, pico de gallo, toasted pepitas, salsa roja

YUCA DISCO FRIES 16

crispy yuca, 6-cheese blend, chipotle gravy, pickled picados, herbs | **add** fried egg **+2**

COCTEL DE CAMARONES* 18

poached shrimp, salsa roja, avocado, lime, crispy tostadas

FROM THE BAKE SHOP

ASSORTED BAKED GOODS MKT

baked in-house, varies daily. ask about today's selection of baked goods from The Bakeshop

CINNAMON ROLL 6 single | 10 two
cream cheese icing, served warm

NY-STYLE B.E.C. SANDWICH 10

two fried eggs, cheddar cheese, bacon, hard roll | **sub** ham | **sub** tofu scramble + plant-based garlic herb cheese spread **V**

EGG & CHORIZO AREPA 16

arepa, scrambled eggs, crumbled chorizo, 6-cheese blend, pickled picados, ají verde
sub tofu scramble + plant-based garlic herb cheese spread **V** | **add** avocado **+2**

CHIVITO STEAK & EGG SANDWICH* 22

grilled & sliced top sirloin steak, bacon, ham, hard boiled sliced egg, 6-cheese blend, salsa golf, pickled picados, pico de gallo, shredded lettuce, griddled hard roll | **add** avocado **+2**

FXF SMASH BURGER* 20

two smashed patties, 6-cheese blend, pickled picados, salsa golf, griddled bun | **add** bacon **+3**
add fried egg **+2** | **add** avocado **+2**

BUENOS DIAS TACOS 15

scrambled eggs, pico de gallo, ají verde, shaved radish, queso fresco, cilantro, corn tortillas
sub tofu scramble + plant-based garlic herb cheese spread **V** | **add** adobo cauliflower **+5**
add chopped bacon **+3** | **add** chicken tinga **+6**

SIDES & ADD-ONS

HARVEST OATMEAL BOWL 8

roasted seasonal fruit, pepitas, maple syrup

YOGURT BOWL 8

plain yogurt, berries, granola

SOURDOUGH TOAST (2) 8

with butter & jam

CARAMELIZED SWEET PLANTAINS 8

SIDE OF BACON (4) 8

YUCA FRIES 8

SMOKED SWEET POTATO GRITS 8

FIRE FRIES 6

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**

*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

FIRE
XFORGE

LIBATIONS

BLOODY MARY OF THE WEEK 13
mixologist’s choice, seasonally prepared

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

SPICED OLD FASHIONED 13
nutmeg, ginger clove, cinnamon

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

HARTFORD 75 13
gin, chamomile, cardamom, lemon, prosecco

SEASONAL SANGRIA
glass **11** | 750 ml **35**

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

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

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

FOAMOSA 10
classic or mango orange foam

BILLINGS FORGE SPRITZ 13
vodka, lavender lemonade, sparkling grapefruit,
prosecco

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

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

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

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 **10** | 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**