LUNCH & DINNER

STARTERS & SHARABLES

HOUSE BISCUITS **two for 6**
whipped maple-bourbon butter, apple preserves

FIREBOX BRUSSELS SPROUTS **12**
soy caramel, marcona almonds

CRISPY PORK BELLY BITES **16**
cider-maple glaze, pickled apple, herbs, mustard seed

ROASTED DELICATA SQUASH **14**
whipped feta, hot honey, pumpkin seed, sage

LOADED TOSTONES **17**
braised short rib, queso cotija, pickled cabbage, cilantro, crema

DISCO FRIES **6**
short rib jus, cheddar cheese, scallions

SHORT RIB EMPANADAS **16**
braised beef, smoked cheddar, chimichurri crema

MUSHROOM ARANCINI **15**
mushroom, parmesan, roasted garlic aioli, herbs

CRISPY CHICKEN WINGS **16**
six, apple-cider hot sauce, scallions, ranch sauce

SMOKED TROUT DIP **15**
horseradish, herbs, pickled onion, grilled bread

FALL HUMMUS **15 V**
squash, chickpeas, chili oil, pepitas, flatbread

SALADS

ROASTED BEET & APPLE **16**
greens, goat cheese, candied walnut, cider vinaigrette

FALL HARVEST SALAD **15 V**
kale, roasted squash, apple, cranberries, pepitas, maple-dijon vinaigrette

PEAR & BLUE CHEESE **16**
mixed greens, pear, blue cheese, spiced pecans, pickled onion, balsamic

CHARRED CAESAR **16**
romaine, parmesan, garlic bread crumbs, caesar dressing

WARM BRUSSELS & FARRO **16 V**
roasted brussels, mushrooms, squash, dried cranberries, cider vinaigrette

salad additions: chicken **+7** | salmon **+10**
sirloin steak **+14**

HANDHELDS

FXF BURGER* **19**
double smash patties, american cheese, lettuce, tomato, pickles, forge sauce, brioche

CRISPY CHICKEN SANDWICH **20**
buttermilk fried chicken, maple hot honey, apple-cabbage slaw, pickles, brioche

PORK BELLY JAM BURGER* **22**
double smash patties, cheddar cheese, bacon-pork belly jam, pickles, mustard aioli

CRISPY FISH SANDWICH **21**
fried day boat fish, cabbage, pickles, remoulade, brioche

FRENCH ONION SMASH* **21**
double smash patties, caramelized onions, gruyère, roasted garlic aioli, beef jus

SHORT RIB GRILLED CHEESE **22**
braised short rib, smoked cheddar, gruyère, caramelized onion, jus, sourdough

CRISPY MUSHROOM SANDWICH **18 V**
fried oyster mushrooms, apple-cabbage slaw, pickles, maple-chili sauce, toasted bun

all sandwiches are served with house chips
upgrade to fries **+3**, fire fries **+3**, or salad **+4**

MAINS

STEAK FRITES* **35**
grilled steak, hand-cut fries, roasted garlic aioli, roasted garlic butter, peppercorn jus

HERITAGE PORK CHOP* **32**
sweet potato purée, cider-braised cabbage, apple mostarda, pork jus

BRAISED SHORT RIB **34**
cheddar grits, maple glazed carrots, crispy onions, red wine jus

SEARED DAY BOAT FISH* **32**
white bean+kale ragout, roasted tomato, herb oil

CIDER-BRINED HALF CHICKEN **29**
roasted squash, crispy potatoes, charred brussels, chicken jus

COLA GLAZED SALMON* **31**
cola glaze, sweet potato purée, parsnip, pork belly hash, kale

MUSHROOM & SQUASH RISOTTO **25**
roasted mushrooms, squash, crispy sage, pumpkin seed gremolata

*** ASK YOUR SERVER FOR OUR MENUS**
ask about specials, desserts, coffee offerings & more!

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

Dylan Hancock
Executive Chef

Adrian Bernard
General Manager

Darren Rivera
Sous Chef

Jaydah Rivera
Kitchen Leader

Feedback? Email us at info@firebyforge.com

firebyforge.com

FIRE x FORGE

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Our food may contain or come into contact with common allergens. **Garlic and onion allergies cannot be safely accommodated due to cross-contact.** Prior to ordering, please inform us if anyone in your party has any allergies or dietary needs. All chicken on the menu is Halal certified.

LIBATIONS

BOURBON TRAIL 14
bourbon, chili liqueur, pineapple juice, lime juice, agave, angostura bitters

WINTER SPICED MULE 13
bourbon, lime juice, fig, fire syrup, ginger beer float

BLOOD ORANGE & GINGER COLLINS 14
vodka, blood orange, ginger liqueur, agave, lemon, club soda float

CIDER DONUT '75 14
gin, fire syrup, apple cider, cardamom bitters, cinnamon sugar rim

JACK FROST 14
house infused lemongrass vodka, dragon fruit, simple syrup, lemon juice, fee foam

MARGS, MOJITOS & MULES

MARGARITA / SOUR 13
tequila, lime juice, agave

MOJITO 13
rum, lime juice, mint, simple syrup, club soda

MULE 13
vodka, lime juice, fire syrup, ginger beer

ADD A FLAVOR +1
apple cider, guava, dragon fruit, strawberry, blueberry | *ask your server about additional / seasonal flavors!*

REDS, WHITES, ROSÉS & SPARKLING

SELECTED WINES MKT
available by the 6 oz or 9 oz glass, or by the bottle. ask your server for the wine list

MOCKTAILS

STRAWBERRY PEACH SPRITZ 12
lime juice, mint, simple syrup, hosmer peach soda, hosmer strawberry soda

POMEGRANATE MULE 12
pomegranate, fire syrup, lime juice, ginger beer

APPLE CIDER MULE 12
apple cider, fire syrup, lime juice, ginger beer

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

VEGAN GIN FIZZ 14
botanical gin, chambord, simple syrup, aquafaba, grapefruit soda

BRÛLÉE OLD FASHIONED 14
bourbon, black walnut bitters, vanilla cold foam, torched brown sugar

GRAPEFRUIT HUGO SPRITZ 15
elderflower liqueur, guava, mint ice cubes, grapefruit soda, prosecco

CIDER DONUT MARG 14
tequila, apple cider, fire syrup, spiced pear liqueur, cinnamon sugar rim

WHEATON UP 13
vodka, olive brine, dry vermouth
hot n dirty +1

APPLE CIDER SANGRIA
glass **12** | 750 ml **35**

SWEET LIBATIONS

FORGE-CHATA 13
rum, coconut, rumchata, fire syrup, coffee liqueur

PUMPKIN PIE MARTINI 14
rum, pumpkin, baileys, fire syrup, ginger liqueur, nutmeg

AFFOGATO-TINI 15
espresso martini served over house-made vanilla bean ice cream

RUM, WHISKEY, & CORDIALS

SELECTED SPIRITS MKT
available in 2 oz pours. ask your server for our current spirit selections

BEVERAGES

HOT TEA 4
flavors: english breakfast, oolong, moroccan mint, china green jade, lemon, chamomile

FRESHLY BREWED ICED TEA 4

HOSMER MOUNTAIN SODAS 4 ea
12 oz bottles — **flavors:** strawberry, peach

LAVENDER LEMONADE 5
house-made lemonade infused with lavender

JUICE 4 ea
flavors: cranberry, apple, pineapple, & orange

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Scan QR Code for our Allergy & Special Dietary needs menus

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