



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
Kitchen Leader

Feedback? Email us at
info@firebyforge.com

firebyforge.com



LUNCH & DINNER

STARTERS & SHARABLES

HOUSE BISCUITS two 8 | four 12 V
peach preserves, whipped maple butter

CRISPY PORK BELLY BITES* 16
watermelon rind kimchi, chili glaze, lime crema

SMOKED BLUEFISH PÂTÉ 20
grilled lemon, herbs, house yogurt, bread

SUMMER VEGGIE FLATBREAD 16
zucchini, squash, whipped ricotta, basil oil

PEACH & BURRATA TOAST 18 V
arugula, hot honey, toasted sourdough

SEASONAL HUMMUS 15 V
vegetable hummus, pickled vegetables, crispy chickpeas, grilled pita

SOUP & SALADS

CHEF DARREN'S SOUP MKT
ask your server about today's offering

WATERMELON & CUCUMBER 18 V
mint, chili lime dressing, toasted seeds

OUR FAMOUS CURRY SALAD 17 V
cranberries, mixed greens, marcona almonds, red wine vinaigrette | **sub** curry chickpea salad

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

HANDHELDS

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

FXF BURGER* 19
house grind, smoked provolone, lettuce, onions, tomatoes, pickles, forge sauce

VEGAN CRAB CAKE SANDWICH 22 V
hearts of palm + chickpea, old bay, lemon-dill aioli, fennel slaw, pickled onion, vegan brioche

MAINS

STEAK FRITES* 35
hanger steak, hand-cut fries, house salad, garlic aioli

GRILLED HERITAGE PORK CHOP* 25
peach mostarda, roasted corn succotash

SALMON* 28
farro, asparagus, chimichurri, lemon balm

HALF GRILLED CHICKEN* 25
herb jus, fingerling potatoes, seasonal veggies

***ASK YOUR SERVER FOR OUR MENUS**
available selections may change. ask your server for today's lunch specials, desserts menu, coffee offerings & more!

HEIRLOOM TOMATO & CORN SALAD 16 V
basil, scallion vinaigrette, crispy quinoa, crostinis

VEGAN CRAB CAKE 18 V
hearts of palm + chickpea, old bay, lemon-dill aioli, shaved fennel slaw

PULLED JACKFRUIT SLIDERS 18 V
smoked bbq jackfruit, pickles, house slaw, crispy shallots, vegan brioche

ST. LOUIS GLAZED RIBS* 18
peach-chipotle bbq glaze, grilled peaches

SUMMER CHARCUTERIE BOARD 22
local meats, vermont cheeses, peach mostarda, pickles, toasted bread

CHARRED CAESAR 13 SM | 18 LG
romaine, boiled eggs, parmesan cheese, croutons, caesar dressing

FARRO & VEGETABLE SALAD 16 V
eggplant, summer squash, peppers, herbs, red wine vinaigrette

STREET CORN SALAD 16 V
romaine, corn salsa, pickled onions, tajín, pickled jalapeños, queso cotija, tortilla chips, lime crema

PORK BELLY JAM BURGER* 22
house grind, slow-cooked pork belly jam, smoked provolone, crispy onion, brioche

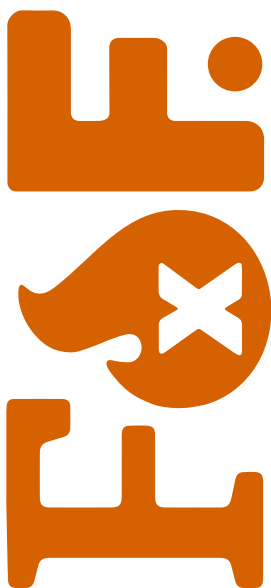
HOT HONEY CHICKEN SANDWICH* 20
buttermilk fried chicken, smoked provolone, hot honey, pickles, dill pickle slaw, toasted bun

PULLED JACKFRUIT PLATE 25 V
smoked bbq jackfruit, corn salad, grilled corn, baked beans, house slaw

SEARED DAY BOAT FISH* MKT
clams, tomato broth, herbs, grilled sourdough

ST. LOUIS RIBS* 30
dry-rubbed st. louis ribs, peach-chipotle bbq glaze, street corn salad, fries, crispy shallots, grilled peaches

*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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**FIRE
XFORGE**

LIBATIONS

BOURBON TRAIL 14

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

SOUTHEND STORY 14

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

WATERMELON SOUR 14

rum, lemon juice, agave, watermelon fruitful

GRAPEFRUIT HUGO SPRITZ 15

elderflower, mint, guava, prosecco, grapefruit soda

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 (cinnamon & vanilla), ginger beer

ADD A FLAVOR LIQUOR +1

açaí, passionfruit, mango, blood orange, spicy | *ask your server what additional / seasonal flavors we have!*

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**

VEGAN GIN FIZZ 14

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

HURRICANE FORGE 13

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

OAXACAN OLD FASHIONED 13

casamigos reposado, mezcal, agave, orange bitters

LA CADO 15

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

WHEATON UP 13

hanson vodka, olive brine, dry vermouth
hot n dirty +1

SEASONAL SANGRIA

glass **12** | 750 ml **35**

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

RUM, WHISKEY, & CORDIALS

SELECTED SPIRITS MKT

available by the 2 oz pour. 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

LAVENDER LEMONADE 5

housemade lemonade infused with lavender

HOSMER MOUNTAIN SODAS 4 ea

12 oz bottles — **flavors:** cola red, diet cola red, ginger ale, lemon lime, creme soda, strawberry, peach

JUICE 4 ea

flavors: cranberry, apple, pineapple, & orange