



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



## STARTERS & SMALL PLATES

### FB BRUSSELS SPROUTS 16

tamari soy caramel, marcona almonds

### FXF WINGS 14 six | 24 dozen

applewood smoked & crispy fried wings, tossed & sauced, tri-color baby carrots, FxF dip | **choose your style:** FxF dry rub | nashville hot | ají verde | mole bbq

### MUSHROOM EMPANADAS 15

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

### BAKED STREET CORN DIP 16

roasted street corn, chiles, cheese, served with tortilla chips

### YUCA DISCO FRIES 16

crispy yuca, 6-cheese blend, chipotle gravy, pickled picados, herbs

### COCTEL DE CAMARONES 18

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

## SNACKS

### KARRIGAN'S BISCUITS 8 two | 12 four

### HOUSE POTATO CHIPS WITH FXF DIP 8

### HOT & BLEU POTATO CHIPS 10

nashville hot sauce, blue cheese crumbles, crema drizzle

### SMOKY WHITE BEAN DIP WITH CRUDITÉS 10

### PAN DE ORO CHIPS WITH SALSA ROJA 8

### PAN DE ORO CHIPS WITH GUACAMOLE 14

### NACHO-STYLE PAN DE ORO CHIPS 12

black beans, 6-cheese blend, pickled picados, pico de gallo

## SOUPS & SALADS

### CALDINHO DE FEIJÃO 7 cup | 14 bowl

black bean soup, pico de gallo | bowl served with rice, avocado, pico de gallo, lime

### AMERICAN UP N DOWN ONION SOUP 11

up n down bourbon onion broth, caramelized onions, 6-cheese blend, pan rallado

### HARTFORD GROWN MARKET 9 SM | 15 LG

mixed greens, tomato, red peppers, cucumbers, white onion, blue cheese crumble, mustard vinaigrette

### TIJUANA KALE CAESAR 11 SM | 16 LG

kale, tijuana caesar dressing, lime, oaxaca-cotija-quesadilla cheese blend, tajín pan rallado, toasted pepitas

### ROASTED BEET + FARRO 13 SM | 18 LG

beets, farro, greens, oranges, oaxaca-cotija-quesadilla cheese blend, pepitas, pickled onions, mustard vinaigrette

### SHRIMP LOUIE 26

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

### 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

**salad & bowl additions:** grilled chicken **+7** | salmon **+10** | sirloin steak **+14** | grilled shrimp **+12**

## SIGNATURE PLATES

### SMOKED STICKY RIBS 28

smoked pork baby back ribs, chipotle-agave glaze, ají verde, pickled onions, radish, fire fries, lime cumin slaw

### BRAISED LAMB SHANK 38

slow-braised lamb shank, chipotle gravy, auyama-plantain purée, smoked sweet potato grits, onion straws, gremolata

### UP N DOWN MAHI MAHI 30

FxF seasoned pan-seared mahi mahi, red pepper up n down bourbon cream sauce, pickled picados, white rice

### DUCK JAMBALAYA 26

pulled duck confit, duck sausage, creole-spiced rice, tomato, onions, peppers, celery, scallions, herbs, lemon, ají verde

### CARIBBEAN CAULIFLOWER ASADO BOWL 24

adobo-roasted cauliflower, sofrito farro, coconut-creamed callaloo with roasted okra + potatoes, pickled picados, pico de gallo, toasted pepitas, salsa roja | **bowl additions:** grilled chicken **+7**, pork tenderloin **+8**, grilled shrimp **+12**, grilled salmon **+10**, picanha steak **+19**

### DOWNTOWN MAC & CHEESE 18

cavatappi pasta, six-cheese sauce, tajín pan rallado **add** fried nashville hot chicken, grilled chicken & bacon, or adobo cauliflower **+7** | mole bbq duck confit **+10**

## SANDWICHES & SUCH

burgers & sandwiches served with house chips & pickle **upgrade** to lime cumin slaw **+2**, fire fries **+3**, soup **+3**, or side market salad **+4**

### ALL-AMERICAN SMASH BURGER\* 19

two 4 oz smashed patties, 6-cheese blend, lettuce, tomato, pickles, onions, special sauce, griddled bun **drop** a patty **-5** | **add** a patty **+5**

### TACO PLATE 18

*no mix & match* | three tacos topped with lime cumin slaw, pickled picados, salsa roja; served with rice & beans **choose your protein:** tinga chicken, pork carnitas, cauliflower asado | blackened mahi mahi **+4**, mole bbq duck confit **+6**

### CHIVITO STEAK SANDWICH 22

grilled & sliced top sirloin, chopped bacon, ham, fried egg, 6-cheese blend, tomato, lettuce, salsa golf, telera roll **add** avocado **+2**

### NOLA MUFFALETTA SANDWICH 19

smoked ham, hot capicola, genoa salami, mortadella, provolone, FxF olive salad, red wine vinaigrette, telera roll

### SMOKE & SPICE BURRITO 16

rice & beans, adobo cauliflower, lime cumin slaw, avocado, pickled picados, ají verde + salsa roja, toasted pepitas

### HOLY MOLE CHICKEN AREPA 18

grilled chicken breast, mole bbq, smoked gouda, lime cumin slaw, crispy griddled arepa

### NASHVILLE HOT SHRIMP PO'BOY 19

crispy fried shrimp, nashville hot sauce, shredded lettuce, tomato, pickled picados, telera roll

## SIMPLY GRILLED

### PICANHA STEAK 38

10 oz grilled & sliced picanha, FxF signature rub, served with coconut-creamed callaloo with roasted okra + potatoes **choice of** butter, chimichurri, or ají verde **sub** yuca fries **+2** | **add** skewered grilled shrimp **+12**

### PORK TENDERLOIN 26

grilled & sliced, mojo marinated, FxF signature rub, served with coconut-creamed callaloo with roasted okra + potatoes **choice of** butter, chimichurri, or ají verde **sub** yuca fries **+2** | **add** skewered grilled shrimp **+12**

### HALF CHICKEN 26

grilled, marinated in latin spices & FxF signature rub, served with coconut-creamed callaloo with roasted okra + potatoes **choice of** butter, chimichurri, or ají verde **sub** yuca fries **+2** | **add** skewered grilled shrimp **+12**

### GRILLED SALMON 30

8 oz grilled salmon, FxF signature rub, served with coconut-creamed callaloo with roasted okra + potatoes **choice of** butter, chimichurri, or ají verde **sub** yuca fries **+2** | **add** skewered grilled shrimp **+12**

## SIDES

### MAC & CHEESE 9

### SWEET CARAMELIZED PLANTAINS 8

### COCONUT CREAMED CALLALOO 9

### SEASONAL VEGETABLES 7

### RICE & BEANS 8

### SWEET POTATO GRITS 7

### YUCA FRIES 8

### FIRE FRIES 8

### LIME CUMIN SLAW 5

\*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.



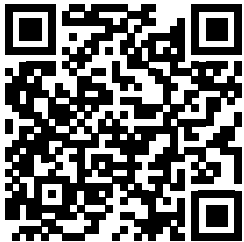
Fire by Forge is a social enterprise of Forge City Works

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

Scan QR Code for our Allergy & Special Dietary needs menus



firebyforge.com



## LIBATIONS

- FXF OLD FASHIONED 13**  
up n down rock and bourbon | **up n smoke +1**
- SPICED OLD FASHIONED 13**  
nutmeg, ginger clove, cinnamon | **up n smoke +1**
- NIGHTRIDER MARTINI 13**  
up n down rock and bourbon, espresso, cinnamon, vanilla syrup, coffee liqueur, lemon twist
- ROSIE PALOMA 13**  
tequila, grapefruit, grapefruit sparkling, pomegranate rose foam
- WHEATON UP 13**  
vodka, olive juice, sriracha bacon blue cheese stuffed olives, dry vermouth | **hot n dirty +1**
- SEASONAL SANGRIA 11 glass | 35 750 ml**

## MARGS, MOJITOS & MULES

- MAKE YOUR OWN COCKTAIL**  
**MARGARITA / SOUR 13**  
lime juice, agave  
**choose a base spirit:** vodka, gin, tequila, bourbon or rum
- MOJITO 13**  
lime juice, mint, simple, club soda float  
**choose a base spirit:** vodka, gin, tequila, bourbon or rum
- MULE 13**  
lime juice, fire syrup (cinnamon & vanilla), ginger beer float  
**choose a base spirit:** vodka, gin, tequila, bourbon or rum
- ADD A FRUITFUL LIQUEUR +1**  
strawberry, mango, passionfruit, dragonfruit, fig, pear  
*ask your server what additional / seasonal flavors we have!*

## 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

- DRIP COFFEE\* 4**  
frog hollow blend  
**roaster: Circuit Coffee - Westfield, MA**
- 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

\*our specialty coffee menu is available until 3 pm. please ask your server.

## SEASONAL SELECTIONS

- MACADAMIA MANHATTAN 16**  
up n’ down colonel’s cut bourbon, sweet vermouth, black walnut, macadamia liqueur, angostura bitters, orange twist
- CHARTER OAK SOUR 14**  
up n’ down colonel’s cut bourbon, amaretto, fernet, lemon, lime, agave, angostura bitters, fee foam
- ELDER WISDOM 15**  
gin, grapefruit juice, lemon juice, rosemary simple, elderflower, elderberry liqueur, prosecco, lemon wheel, smoked rosemary
- BROAD STREET COLLINS 13**  
blueberry vodka, lavender simple, lemon, butterfly pea, club soda, lemon wheel
- PISCO CRANBERRY MULE 14**  
pisco, pear liqueur, cranberry juice, lime, fire syrup, ginger beer, lime wheel, ginger candy

## 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

## 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 **9** | 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**

## JOIN OUR MISSION!

### FIRE BY FORGE FOUNDER'S CLUB

A community that believes in the transformative **power of food**. Members enjoy exclusive perks, including a 10% discount at Fire by Forge and The Grocery on Broad, priority access to special events, while supporting job training and career pathways in food and hospitality.

SCAN ME

