

# DINNER

4:30 pm to close

## SHAREABLE STARTERS

### FB BRUSSELS SPROUTS 14.95

tamari soy caramel, crushed marcona almonds

### WILD MUSHROOM EMPANADAS 10.95

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

### CEVICHE DE PLAYA 17.95

georges bank sea scallops, jalapeño, celery root, tomato, avocado, radish, mango, fried plantains

### TOSTONES NACHOS 11.95

fried plantains, roasted pork, pico de gallo, queso fresco, mayo ketchup, pickled onions, micro cilantro

### BAO BUNS 12.95

pork belly bao buns, pickled slaw, bulgogi sauce

### KARRIGAN'S BISCUITS 6.95

seasonal compound butter, local honey

### PORK & BEANS 15.95

citrus braised pork belly, sweet & sour beluga lentils, truffled celery root, apple slaw

### DRUNKEN MUSSELS 15.95

FxF lager, tomatoes, peppers, onions, smoked paprika, sourdough

### SPINACH & CHEESE PUPUSAS 10.95

spinach, cheese, pickled slaw, salsa roja

### HUDSON VALLEY FOIE GRAS 23.95

brioche french toast, minted caramel, candied walnuts, black mission fig

Ask about our daily selection of housemade pastries, muffins & baked goods.

We add an 18% 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.**

## SOUPS & SALADS

**salad / bowl additions:** chicken breast +6 | beef / impossible burger +10

salmon lox / grilled salmon +10 | wild rice veg burger +6 | 6oz steak +14

### KNIFE SKILLS SOUP 5.95 cup

when learning knife skills, our trainees produce a lot of chopped vegetables -- so we turn them into a delicious soup

### UP N DOWN ONION SOUP 7.95 cup

caramelized onions, hearty veg broth, up n down rock & bourbon, cheddar cheese, cheesy croutons

### TIJUANA CAESAR SALAD 14.95

baby gem romaine, parmesan frico, cheesy masa croutons, roasted tomato, original dressing

**add white anchovies +2**

### FXF CHOPPED SALAD 15.95

mixed greens, tomatoes, cucumbers, red onions, broccoli, kohlrabi, brussels sprouts, kale, radicchio, carrots, cranberries, blue cheese, bacon, chopped egg, cranberry mustard vinaigrette

### FXF ASPARAGUS SALAD 15.95

mixed greens, arugula, charred asparagus, mandarin orange, goat cheese, shaved radish, pepitas, lemon vinaigrette

## MAIN PLATES

### STEAK CHIMICHURRI\* 39.95

FxF signature seasoning, fire fries, chimichurri sauce

### KAN KAN PORK CHULETAS\* 44.95

heritage pork, mofongo, grilled asparagus, guava demi – enough for two

### PERUVIAN SPRING CHICKEN\* 27.95

roasted fingerling potatoes, seasonal vegetables, ají verde

### HERB SEARED DIVER\* 36.95

georges bank sea scallops, asparagus & spring pea risotto, baby carrots, yuzu caviar beurre blanc

### CEDAR PLANK SALMON\* 28.95

up n down bourbon black garlic glazed salmon, roasted fingerling potatoes, grilled asparagus

### CHIFA BRAISED COD 27.95

clam dashi, mussels, charred tomatoes & corn, scallion ginger sauce, chili crisp, sourdough

### SPRING VEGETABLE RISOTTO 22.95

asparagus & spring pea risotto, plant-based garlic herb cheese, roasted seacoast farms mushrooms

### BRAISED BEEF SHORT RIBS\* 35.95

chipotle glazed boneless short ribs, cheesy grits, roasted baby carrots, crispy shallots, chipotle demi glaze

### BAKED STUFFED ACORN SQUASH 21.95

wild rice, spring quinoa, plant-based garlic herb cheese, squash puree, balsamic glaze, toasted pepitas

### RUBY'S MAC & CHEESE 21.95

cavatappi pasta, 4-cheese sauce, toasted crumb topping, chives, add your choice of pork pernil, fried chicken, or roasted seasonal vegetables

### FXF SMASH BURGER\* 16.95

two 3.5oz certified angus beef patties, american cheese, lettuce, tomato, onions, pickles, special sauce, potato brioche bun

**add bacon +2 | sunny side egg +1**

### FXF IMPOSSIBLE BURGER\* 18.95

fire grilled 8oz impossible burger, american cheese, lettuce, tomato, pickles, onion, mayo ketchup, potato brioche bun

Van Hurd  
Executive Chef

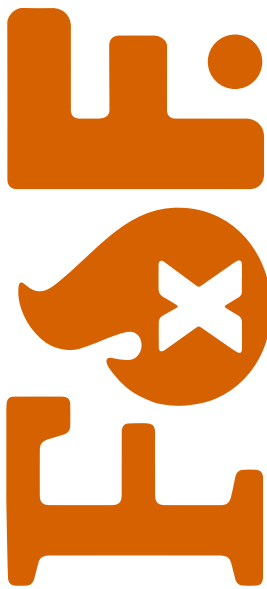
Justin Morales  
General Manager

**Feedback?** Email us at  
info@firebyforge.com

[firebyforge.com](http://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, shellfish or wheat. 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

**FXF OLD FASHIONED 11.95**  
up n down rock and bourbon | **up n smoke +1**

**SPICED OLD FASHIONED 11.95**  
nutmeg, ginger clove, cinnamon | **up n smoke +1**

**SUNRISE PISCO SOUR 12.95**  
pisco, passionfruit, lime, butterfly pea flower, lavender tea

**DRAGONFRUIT COWBOY 12.95**  
mezcal, dragonfruit, lime, orange, agave

**STRAWBERRY RHUBARB MULE 11.95**  
vodka, strawberry, rhubarb, chamomile, sage, ginger beer

**SOUTHIE SOUR 11.95**  
irish whiskey, montenegro, apricot, lemon, lime, sencha green tea

**PINK NEGRONI 12.95**  
gin, pink peppercorn infused aperol, pink port

**WHEATON UP 12.95**  
vodka, olive juice, sriracha bacon blue cheese stuffed olives, dry vermouth | **hot n dirty +1**

**SEASONAL SANGRIA**  
glass **9.95** | 750 ml **34.95**

## SWEET LIBATIONS

**GRASSHOPPER 10.95**  
cinnamon and vanilla infused averna, crème de cacao, creme de menthe, cream, white chocolate

**BROAD ST. BANANA STAND 12.95**  
cognac, banana liqueur, licor 43, black walnut bitters

## RED WINE

**EOS MERLOT**  
California 6 oz **8.95** | 9 oz **13.95**

**BONANZA CABERNET SAUVIGNON**  
California 6 oz **9.95** | 9 oz **14.95**

**BANSHEE CABERNET SAUVIGNON**  
Sanoma County 6 oz **13.95** | 9 oz **19.95**

**PIATTELLI RESERVE MALBEC**  
Mendoza 6 oz **9.95** | 9 oz **13.95**

**TERRA D'ORO ZINFANDEL**  
Amador County 6 oz **13.95** | 9 oz **19.95**

**FIRESTEED PINOT NOIR**  
Oregon 6 oz **11.95** | 9 oz **16.95**

**FROG PRINCE RED BLEND**  
Napa Valley 6 oz **12.95** | 9 oz **18.95**

**NIGHTRIDER MARTINI 12.95**  
up n down rock and bourbon, espresso, cinnamon, vanilla syrup, coffee liqueur, lemon twist

**GHOSTRIDER 12.95**  
spiced nightrider espresso martini, licor 43, orange twist

**TOMA! RITA 11.95**  
tequila, lime, agave, avocado, cilantro, tomatillo, jalapeño

**HARVEY'S DAIQUIRI 11.95**  
rum, carrot, mango, lime, turmeric

**BASIL VERDE 12.95**  
gin, lemon, basil, black pepper, sparkling cucumber

**ROSIE PALOMA 11.95**  
tequila, grapefruit, grapefruit sparkling, pomegranate-rose foam

**FERNET & BLACK CHERRY COLA 9.95**  
fernet, luxardo maraschino, coke, cherry saffron bitters

## FXF LOW ABV

**DRUNKEN COMPASS 9.95**  
sherry coffee martini

**PAN AM SPRITZ 10.95**  
aperitif liqueur, sparkling wine, soda, lemon

## NO ABV

**PINEAPPLE YERBA CUKE MOJITO 9.95**

**POMEGRANATE MULE 8.95**

**SOBRIO CANTARITO 8.95**

## WHITE WINE

**ARGENTO MINIMALISTA PINOT GRIGIO**  
Mendoza 6 oz **8.95** | 9 oz **12.95**

**FIRESTONE SAUVIGNON BLANC**  
Santa Ynez Valley 6 oz **8.95** | 9 oz **12.95**

**GIRARD SAUVIGNON BLANC**  
Napa Valley 6 oz **12.95** | 9 oz **18.95**

**JOEL GOTT CHARDONNAY**  
California 6 oz **9.95** | 9 oz **14.95**

**MER SOLEIL CHARDONNAY**  
Monterey County 6 oz **13.95** | 9 oz **19.95**

**CHARLES AND CHARLES ROSE**  
Columbia Valley 6 oz **8.95** | 9 oz **12.95**

**KUNG FU GIRL RIESLING**  
Columbia Valley 6 oz **9.95** | 9 oz **14.95**

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Scan QR Code for our Allergy & Special Dietary needs menus



[firebyforge.com](http://firebyforge.com)

**FIRE  
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