BRUNCH

10:00 am to 3:00 pm

STARTERS & SHARABLES

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

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

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

APPLE FRENCH TOAST STICKS **12**
challah bread, vanilla egg batter, sweet apples, maple syrup

CRISPY PORK BELLY HASH **15**
fingerling potatoes, peppers, onions, crispy pork belly, sunny-side-up egg, herb oil

BENEDICTS & OMELETS

omelets served with breakfast potatoes & grilled sourdough

FORGE BENEDICT* **20**
applewood-smoked pork belly, poached eggs, biscuit, hollandaise, chives, breakfast potatoes

LOBSTER BENEDICT* **25**
butter-poached lobster, poached eggs, biscuit, tarragon hollandaise, grilled asparagus

GARDEN BENEDICT **20 V**
vegan brioche, sautéed spinach, grilled tomatoes, vegan hollandaise | **add** poached egg

GARDEN OMELET* **18**
roasted zucchini, squash, peppers, onions, goat cheese, herbs

FORGE OMELET* **20**
cheddar cheese, crispy pork belly, caramelized onions, roasted peppers

LOBSTER OMELET* **25**
fresh lobster, boursin, chives, roasted tomatoes

HANDHELDS

served with breakfast potatoes or fries

FXF BREAKFAST SMASH BURGER* **22**
double smash burger, american cheese, pork belly jam, fried egg, forge sauce

AVOCADO TOAST* **18**
grilled sourdough, smashed avocado, heirloom tomatoes, basil oil, pickled onions, poached egg

BREAKFAST BLT* **20**
applewood-smoked bacon, fried egg, heirloom tomato, lettuce, garlic aioli, grilled sourdough

HOT HONEY CHICKEN BISCUIT **20**
fried chicken thigh, dill pickle slaw, hot honey

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

MAIN PLATES

FXF PANCAKES **short stack (2) 15 | full stack (3) 18**
rotating seasonal flavor, whipped maple butter, local maple syrup

STEAK & EGGS* **25**
grilled hanger steak, two eggs, rosemary breakfast potatoes, grilled sourdough, herb butter

GRILLED CHICKEN BREAKFAST **20**
half herb-marinated chicken, breakfast potatoes, grilled asparagus, sunny-side-up eggs, chicken jus

VEGAN BBQ JACKFRUIT HASH **18 V**
smoked BBQ jackfruit, breakfast potatoes, peppers, onions, avocado, grilled tomatoes

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

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

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

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

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

BELLINI 12 | KIT 35
prosecco, **choice of** apple cider, apricot, dragon fruit, strawberry, blueberry | **kit:** bottle of champagne + flavor of choice | *kits only available for parties of 2+*

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 ice cream

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**

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

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

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

MIMOSA 10 | KIT 30
prosecco, orange juice | **kit:** orange juice, bottle of champagne | *kits only available for parties of 2+*

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

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

BEVERAGES

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

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

LAVENDER LEMONADE 5
house-made lemonade infused with lavender

FRESHLY BREWED ICED TEA 4

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

Fire by Forge is a social enterprise of Forge City Works

Dylan Hancock
Executive Chef

Adrian Bernard
General Manager

Darren Rivera
Sous Chef

Jaydah Rivera
Kitchen Leader

Scan QR Code for our Allergy & Special Dietary needs menus

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