

Lunch/Dinner

Starters

Soup of the Day Cup 6/ Bowl 8

Parmesan Truffle Fries 12 VG

Hand-cut with garlic aioli

Hummus Plate 15 VG

*Topped with basil pesto, sun dried tomatoes and goat cheese.
Served with flatbread and assorted vegetables.*

Pierogis 12 VG

*Filled with cheddar, swiss and mozzarella and topped with
caramelized onions. Served with sour cream.*

Spicy Moroccan Lamb Meatballs 20

*House-made meatballs served with flatbread and
a cilantro yogurt dipping sauce*

Drunken Mussels 20

*Sauteed in white wine, butter, sun dried tomatoes,
garlic and basil pesto. Served with crostini.*

Honey Parm Brussels 15 VG

Fried brussels tossed with truffle honey, parmesan and bacon

Bacon Wrapped Dates 18 GF

*Medjool dates stuffed with goat cheese, wrapped in bacon and
drizzled with a balsamic reduction*

Duck Wings 16

Tossed in a maple orange BBQ glaze

Cheeseboard 25 GFA VG

*Chef's selection of artisanal cheeses, served with crostini
and assorted accompaniments*

Salads

Add chicken + 7 Add shrimp + 9 Add salmon + 10

House Salad side 6/ full 11 VG

Spring mix, cucumbers, cherry tomatoes and croutons

Hail Caesar side 7/ full 12 VG

*Romaine, shaved parmesan, croutons
and a parmesan crisp*

BBQ Ranch 14 VG

*Romaine, bacon, cheddar, tomato, red onion
and croutons. With BBQ ranch.*

Burrata with Caprese 16 GF VG

*Burrata, arugula, heirloom tomatoes and basil pesto. Topped with a
balsamic reduction.*

Beets & Goat Cheese 16 VG

*Arugula tossed in a honey lemon vinaigrette, topped with beets,
goat cheese, pistachios, red onion*

Savory Crepes

Caprese 14 VG

Fresh mozzarella, tomato, basil pesto and a balsamic reduction

G Monster 15 VG

Avocado, arugula, goat cheese and almonds, drizzled with a balsamic reduction

Crazy Sam 15

*Roasted chicken, bacon, cheddar, pico de gallo and sriracha cream
Add avocado +1.5*

The Audrey 16

Prosciutto, four berry jam, arugula, parmesan and a balsamic reduction

CGB 16

Roasted chicken, bacon, goat cheese, parmesan and basil pesto

Mama K 14

Ham, swiss, whole grain mustard and honey

The Atlantic 17

Smoked salmon, lemon dill cream cheese, tomatoes, red onion, capers

Handhelds

Served with hand-cut fries, unless otherwise specified

Forge Fish Tacos 18 GF

*Corn tortillas filled with blackened walleye, citrus slaw, pickled red onions and a spicy garlic lime aioli.
Served with tortilla chips and pineapple salsa.*

The 452 18

*Burrata, heirloom tomatoes and basil pesto, served on a toasted baguette and topped with dressed arugula and a balsamic reduction
Add prosciutto +5*

BAT 16 GFA

*Bacon, avocado, arugula, tomato and basil aioli on toasted multi-grain
Add salmon filet +10*

Fried Chicken Sandwich 20

Hand breaded buttermilk chicken breast, lettuce, tomato, house made slaw and drizzled with hot honey

French Dip 20

*Shaved ribeye, caramelized onions and provolone on a baguette. Served with au jus.
Add giardiniera +2*

The Veg Burger 18 GFA

*Sweet potato & quinoa burger, roasted red pepper aioli, arugula, tomato and red onion
Add cheese +1.5 Add avocado + 1.5*

The Forge Burger 15 GFA

*Lettuce, tomato, onion
Add cheese +1.5 Add avocado +1.5*

Blacksmith Burger 18 GFA

*Bacon, truffle oil, sautéed onions, tomato and arugula
Add cheese +1.5 Add avocado +1.5*

Entrees

(Served after 5pm)

Truffle Mac 22 VG

*Ricotta cavatelli with gouda, swiss and sharp cheddar, topped with panko
Add bacon +3 Add chicken +5 Add shrimp +9*

Steak and Frites MKT PRICE GF

*Hand-cut CAB NY strip served with an herbed garlic compound butter
Add shrimp +9 Add scallops +10*

Asian Glazed Salmon 30 GF

Topped with a pineapple salsa and served with cilantro lime rice and brussel sprouts

Veg Pasta 18 VG

*Linguine with spinach, blistered tomatoes, mushrooms and onion in olive oil, lemon and garlic.
Topped with burrata.
Add chicken +7 Add shrimp +9 Add salmon +10*

Pistachio Pasta 25

Paccheri pasta with Italian sausage and arugula in a pistachio champagne cream sauce

Cioppino 39

Scallops, mussels, shrimp and walleye in a San Marzano tomato broth. Served with garlic butter baguette.

The Chop 38 GF

*Pan seared bone-in pork chop finished in a mustard sauce, served with roasted fingerling potatoes
and brussel sprouts*

Lemon Rosemary Chicken 29 GF

*Pan fried, paillard style airline chicken breast with lemon, garlic and rosemary and finished with a lemon butter sauce.
Served with roasted fingerlings and broccolini.*

Scallops & Risotto 34 GF

Seared scallops in a lemon beurre blanc, served with parmesan risotto and broccolini