

Lunch

(Served after 12pm)

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 gardeniera +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*